Starters

Onion Rings 8

Battered onion rings fried until golden, served with ranch.

Sweet Potato Fries

Sweet potato fries fried until crispy, served with chipotlemayo.

Cheesy Garlic Pan Bread 10

Rosemary focaccia, blended cheese, garlic oil.

DF Cheese Curds 11

Cheese curds dipped in beer batter and fried until golden, served with house dip.

DF Breaded Pickle Spears

Breaded dill pickle spears fried until golden, served with a side of ranch.

Firecracker Calamari 9

Breaded calamari with a touch of spice fried until crispy, served with chipotle mayo.

Potato Cheese Poppers

Potato, cheddar cheese, with a hint of jalapeno fried until golden, served with a side of ranch.

Classic Nachos 12

Corn tortilla chips tossed in our 519 nacho spice, layered with cheese, and dressed with red onion, tomatoes, peppers, green olives and lettuce. Jalapenos optional. Guacamole 3

Schezwan Wonton Nachos 14

Diced chicken, house prepared wonton chips, tomato, red onion, peppers and blended cheese oven baked then topped with lettuce and Schezwan drizzle. Served with salsa and sour cream.

Irish Nachos 14

House cooked kettle chips layered with mixed cheese, bacon bits, onions, tomatos and peppers. Served with salsa and sour cream.

Poutines

Classic 10

Fresh cut fries, cheese curds and gravy.

Maple Bacon 12

Fresh cut fries tossed in our maple bacon dry rub, with bacon bits, cheese curds and gravy, topped with green onions

Buffalo Chicken Poutine 12

Fresh cut fries, cheese curds and gravy topped with crispy buffalo chicken bites, ranch drizzle and scallions.

Salads

Caesar

Romaine, bacon bits, seasoned croutons and parmesan cheese combined with our house made Caesar dressing.

Taco Salad (GFO)

14

Romaine, cherry tomatoes, julienned peppers, red onions and a cheese blend, tossed in a Catalina dressing topped with taco beef, tortilla strips, nacho chips, salsa and sour cream.

Classic Greek (GF)

11

Romaine, tomato, red onion, cucumber and kalamata olives tossed in greek dressing, topped with feta cheese.

Quinoa Buddah Bowl (GFO)

12

Mixed greens, chickpeas, quinoa, cucumber, tomato, dried cranberries and red onion with a hoisin sesame dressing.

519 Signature Greens (GF)

12

Mixed greens, candied pecans, grape tomatoes, cucumber and seasonal fruit combined with a poppy seed dressing topped with goat cheese.

Steak Salad (GF)

17

Baby arugala, mushrooms, onions, peppers, mandarin oranges, and beets tossed in a mandarin sesame dressing. Topped with goat cheese and a 6oz sirloin steak grilled to your liking.

519's Famous Chicken Wings

45

10 locally sourced seasoned wings fried to perfection then dressed your way. Served with carrots, celery and blue cheese.

Sauces - mild, medium, hot, suicide, honey garlic, honey hot, jerk, buffalo, pineapple curry, sweet chili Thai, Forty Creek BBQ, Schezwan

Dry Rubs - maple bacon, Cajun, chipotle mango, lemon pepper, parm and pepper, roasted red pepper and garlic

Premium Sauce - add 1

- Caesar parm, Voisin's jalapeno BBQ, Voisin's maple mustard, Voisin's fiery jerk, Voisin's maple garlic

Add extra sauce/dry rub .75 5 wings 7.5

Add extra premium sauce 1

Beverages

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Pop	(355ml can)	1.75
Coca-Cola, Die	et Coke, Sprite, Ginger Ale	
Juice	(300 ml bottle)	2.43
Orange, i	Apple, Grapefruit	

Flow Spring Water (500ml tetra) 2.43

Dad's Root Beer (355ml bottle) 3.98

Perrier (330ml bottle) 3.54

Budweiser Zero (355ml can) 4.42

Pub Fare

Served with a choice of side Substitute gluten free bun add 1

Buttermilk Chicken Tenders

15

Chicken tenders marinated for 24 hours in a housemade buffalo buttermilk, then dredged through our seasoned flour and fried to perfection. Accompanied with plum sauce.

Crispy Chicken Burger

4.5oz breaded white meat chicken fillet fried until golden served on a brioche bun, dressed with iceburg lettuce, tomato and mayo.

Optional - Have it tossed in wing sauce .75

519 Wraps

16

Chicken Bacon Ranch - Iceburg lettuce, tomato, blended cheese, bacon, ranch dressing and your choice of grilled or crispy chicken.

Chicken Caesar - Romaine, parmesan, bacon, Caesar dressing and your choice of grilled or crispy chicken.

Grilled Steak Sandwich

6oz locally sourced sirloin grilled to your liking, sliced and placed in a ciabatta bun with sauteed onions, mushrooms, arugala and horseradish mayo. Add cheddar or swiss cheese 1.5 each

Beer Battered Haddock

Beer battered haddock fillet fried until golden and crispy, accompanied with house made tartar sauce, coleslaw and a lemon wedge.

Add 6 breaded shrimp 6 additional haddock fillet 8

Rueben

Pastrami, swiss cheese, sauerkraut and house dip sandwiched between two pieces of marble rye bread.

Vegetarian Beet Burger (GFO)

A quarter pound beet and sunflower veggie patty on a brioche bun, dressed with guacamole, arugula, tomato, sauteed peppers and onions.

519 Burger (GFO)

17

6oz local ground beef patty, lettuce, tomato and onion on a brioche bun with a skewered pickle on top.

Blackened Fish Tacos

Garlic mashed potatoes (GF)

Fresh cut fries

Soup of the day

Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach and basil salsa in a flour tortilla served with lime wedges.

Sides

Garden salad (GF) Fresh vegetables (GF)

Caesar salad Sweet potato fries Onion rings Sauteed mushrooms (GF) 519 signature greens (GF)

In a time where community support has become increasingly important, we at 519 Table & Pour would like to sincerely thank you for your patronage. We are very proud to be able to continue our partnership with our local vendors and serve our community once again.

#InItTogether

MacLean's Ales Ralph Pitt's Produce **Cowbell Brewery** Flow Water Inc.

Prestige Food Products Kitsupply Wholesale

Mildmay Cheese Haus J&K Carrick Kraut Walkerton Meat Market **West Grey Premium Meats**

Hoity Toity Cellars

Mains

519 Meatloaf

Locally sourced pork and beef wrapped in bacon, then oven baked and smothered in beef gravy. Served with mashed potatoes and seasonal vegetables.

BBQ Baby Back Ribs (GF)

Half rack of fall off the bone pork ribs covered in Forty Creek BBQ sauce and served with a choice of one side. Rib and Wing - Comes with 4 wings Rib and Shrimp - Comes with 6 breaded shrimp 24 Add additition half rack

519 Stuffed Chicken Supreme (GF)

Oven baked chicken breast stuffed with broccoli and cheddar cheese, topped with a white wine cream sauce. Served with a choice of two sides.

New York Strip (GF)

10oz full-flavoured prime cut grilled to your liking, seasoned with Montreal steak spice and topped with red wine butter. Served with a choice of 2 sides.

Fettuccine Alfredo

Fettuccine pasta tossed in a house made creamy alfredo sauce, served with garlic toast.

Add ons

Chicken, Thai bites or ground beef 5 Swiss, cheddar, feta, goat cheese 1.5 Sauteed onions, mushrooms 1.5

Steak or shrimp 8 Bacon 1.5 Beef gravy 2

Upgrade your side for 2

Make it deluxe!

Mac and cheese Poutine 4 Maple bacon poutine 4.5 Mini Irish nacho 4.5