

THE
RONCY
PUBLIC

GRILL & LOUNGE

CHEESES

Our award winning cheese & charcuterie boards, served with honey, seasonal

SINGLE CHEESE SELECTION \$7
SINGLE CHEESE CHARCUTERIE BOARD \$10

THREE CHEESE SELECTION \$18
THREE CHEESE CHARCUTERIE BOARD \$25

SALADS, STARTERS & SIDES

SEASONAL SOUP 9
ASK YOUR SERVER FOR CHEF'S DAILY
SELECTION

PORTOBELLO FRIES 12
CHICKPEA-DUSTED PORTOBELLO MUSHROOMS
SERVED WITH HERB AIOLI. GLUTEN FREE

CHICKEN WINGS 14
CRISPY-BREADED
MAPLE-BBQ, HONEY GARLIC, MEDIUM, HOT,
HONEY-HOT, SUICIDE, LEMON PEPPER, CAJUN,
JERK.

THE 'CAESAR' CALAMARI 13
BUTTERMILK MARINATED SQUID, FRESH PICO DE
GALLO, CLAMATO KETCHUP.

TACOS 12
BEER BATTERED FISH OR BRAISED PORK
SHOULDER; CILANTRO AIOLI, PICO DE GALLO,
CABBAGE, PICKLED ONION, JALAPEÑO.

DEEP FRIED PICKLES 10
CHICKPEA BATTERED PICKLES, SPICY RANCH
AIOLI. GLUTEN FREE.

COBB SALAD 14
ICEBERG LETTUCE, BUTTERMILK- FRIED
CHICKEN, CANDIED TOMATOES, HARD-BOILED
EGG, CRUMBLER BLUE CHEESE, BACON,
CAJUN RANCH DRESSING.

BEET SALAD 12
ASSORTED BEETS, ARUGULA, ORANGE
SEGMENTS, CHÈVRE, CANDIED WALNUTS,
OLIVE OIL, BALSAMIC REDUCTION

POUTINE
TRADITIONAL 9
CHEF'S SELECTION 11
FRESH-CUT FRIES CHEESE CURDS, GRAVY
ASK YOUR SERVER FOR CHEF'S DAILY GOURMET
SELECTION

FLATBREADS 12
BRUSCHETTA - BASIL PESTO, FETA, BALSAMIC
REDUCTION
MUSHROOM - MUSHROOM MEDLEY, ARUGULA,
CARAMELIZED ONION, BLUE CHEESE, TRUFFLE
HONEY.
POTATO & BACON - CARAMELIZED ONION,
APPLEWOOD SMOKED CHEDDAR, ARUGULA,
CHILI HONEY

SEASONAL RISOTTO 8
SEASONAL VEGETABLES 6