

Starters

- Onion Rings** 8
Battered onion rings fried until golden, served with house made garlic dip.
- Sweet Potato Fries** 8
Sweet potato fries fried until crispy, served with chipotle mayo.
- DF Breaded Pickle Spears** 12
Breaded dill pickle spears fried until golden, served with a side of ranch.
- Firecracker Calamari** 16
Breaded calamari with a touch of spice fried until crispy, served with chipotle mayo.
- Guacamole and Chips** 10
Housemade guacamole served with flour and corn tortilla chips.
- Potato Cheese Poppers** 12
Potato, cheddar cheese, with a hint of jalapeno fried until golden, served with a side of ranch.
- Potato Skins** 11
Bacon and mixed cheese blend baked on potato skins, topped with ranch, Forty Creek whisky BBQ sauce and green onions.
- Cheesy Garlic Pan Bread** 11
Rosemary focaccia, blended cheese, garlic oil.
- DF Cheese Curds** 12
Cheese curds dipped in beer batter and fried until golden, served with house dip.
- Spinach & Artichoke Dip** 12
Spinach and artichokes blended with alfredo, garlic and cream cheese, topped with a cheese blend and oven baked. Served with pita points and nacho chips.
- Classic Nachos** 15
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

Salads

- Caesar** 12
Romaine, bacon bits, seasoned croutons and parmesan cheese combined with our house made Caesar dressing.
- Taco Salad (GFO)** 17
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)** 14
Romaine, tomato, red onion, cucumber and kalamata olives tossed in greek dressing, topped with feta cheese.
- Quinoa Buddah Bowl (GFO)** 15
Mixed greens, chickpeas, quinoa, cucumber, tomato, dried cranberries and red onion with a hoisin sesame dressing.
- 519 Signature Greens (GF)** 13
Mixed greens, candied pecans, grape tomatoes, onions cucumber and seasonal fruit combined with a poppy seed dressing topped with goat cheese.

- 519's Famous Chicken Wings** 17.5
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, Szechwan
- 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
Add extra premium sauce 1 5 wings **8.75**

Poutines

- Classic** 10
Fresh cut fries, cheese curds and gravy.
- Maple Bacon** 14
Fresh cut fries tossed in our maple bacon dry rub, with bacon bits, cheese curds and gravy, topped with green onions

GF gluten free

GFO gluten free option available

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 **16**
4.5oz breaded white meat chicken fillet fried until golden served on a brioche bun, dressed with iceberg lettuce, tomato and mayo.
Optional - Have it tossed in wing sauce .75

519 Wraps **16**
Chicken Bacon Ranch - Iceberg 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 **17**
6oz locally sourced sirloin grilled to your liking, sliced and placed in a ciabatta bun with sautéed onions, mushrooms, arugula and horseradish mayo.
Add cheddar or swiss cheese 1.5 each

Beer Battered Haddock **16**
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 **17**
Pastrami, swiss cheese, sauerkraut and house dip sandwiched between two pieces of marble rye bread.

519 Burger (GFO) **17**
6oz local ground beef patty, lettuce, tomato and onion on a brioche bun with a skewered pickle on top.

Quesadillas
Chicken - 18 Cream cheese, blended cheese, peppers, onions and grilled chicken combined in a flour tortilla and melted on the flat iron grill. Served with salsa and sour cream.

Vegetarian - 16 Grilled peppers, zucchini, mushrooms, red onion, goat cheese and our housemade spinach dip in a flour tortilla and melted on the flat iron grill. Served with salsa and sour cream.

Sides

Fresh cut fries
Soup of the day
519 rice (GF)
Garlic mashed potatoes (GF)

Garden salad (GF)
Fresh vegetables (GF)
Baked potato (GF)

Upgrade your side for 2

Caesar salad (GFO)
Sautéed mushrooms (GF)
Loaded baked potato (GF)
519 signature greens (GF)

Sweet potato fries
Onion rings

Make it deluxe!

Mac and cheese **4**
Poutine **4**
Maple bacon poutine **4.5**

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
Holst Office Pro
Prestige Food Products
Kitsupply Wholesale

Mildmay Cheese Haus
J&K Carrick Kraut
Walkerton Meat Market
West Grey Premium Meats
Heritage Hops
Walkerton Home Hardware

Signature

Local Premium Aged Steaks

All steaks include a choice of 2 sides
Add sautéed mushrooms 4 garlic shrimp 10

Ribeye (GF) **37**
12oz cut of rich prime local beef that's perfectly marbled and deliciously juicy, topped with cowboy butter.

New York Strip (GF) **32**
10oz full-flavoured prime cut with a slightly firmer texture than a ribeye, topped with cowboy butter.

519 Meatloaf **20**
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) **20**
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 25
Rib and Shrimp - Comes with 6 breaded shrimp 25
Add addition half rack 9.5

Add ons

Chicken, Thai bites or ground beef **5**
Swiss, cheddar, feta, goat cheese **1.5**
Sautéed onions, mushrooms **1.5**
Guacamole **3**

Steak or shrimp **10**
Bacon **1.5**
Beef gravy **2**