



**EXECUTIVE CHEF**  
~ MICHAEL CIPOLLO ~

## POUTINES

### CLASSIC

Québec cheese curds, hand-cut Markt frites & pan gravy ~ \$7

**BIER STYLE PAIRING** | INDIA PALE ALE

### CANDIED BACON

house-candied bacon, Québec cheese curds, scallions, crème fraîche, hand-cut Markt frites & pan gravy ~ \$9

**BIER STYLE PAIRING** | PORTER

## FONDUES

MADE-TO-ORDER FONDUES  
WITH MARKT PICKLE JAR

### CHEESE & LAGER

Swiss cheese, Stella Artois Lager, caraway & rock salt pretzels ~ \$13

**BIER STYLE PAIRING** | BLONDE LAGER

### BRIE & CIDER

double crème Brie, dry Cider & fresh baked baguette ~ \$13

**BIER STYLE PAIRING** | CIDER

## GRAND SWISS

TRADITIONAL SWISS FONDUE  
& ACCOMPANIMENTS

Gruyère, Emmental & Raclette cheeses, white wine, Fingerling potatoes, fresh baked baguette, Markt pickle jar & Rodenbach Grand Cru Ale

(FOR 2 OR MORE)

~ \$27 ~

*It is Swiss custom to dip bread into cherry liqueur before dipping into the cheese. With its cherry notes, Rodenbach Grand Cru is our interpretation of this tradition.*

**BIER STYLE PAIRING** | SOUR

## sides

**HAND-CUT MARKT FRITES** ~ \$6  
**SWEET POTATO FRITES** ~ \$8  
**HAND-BREADED ONION RINGS** ~ \$7

(GF) Gluten Friendly ~ see reverse for details

# BIER MARKT

## TO START OR SHARE

**CHICKEN & SPÄTZLE SOUP** ~ Bier can chicken, house-made spätzle, sweet peas, aromatic vegetables, house chicken broth & fresh herbs ~ \$8

**BIER STYLE PAIRING** | BLONDE LAGER

**FRENCH ONION SOUP GRATIN** ~ caramelized onions, house veal stock, grilled bistro bread, Swiss and Gruyère cheese gratin & fresh herbs ~ \$9

**BIER STYLE PAIRING** | DARK ALE

**BAVARIAN PRETZELS** ~ caraway & rock salt pretzels and house mustard (1) ~ \$3 (2) ~ \$5

**BIER STYLE PAIRING** | HEFEWEIZEN

**PRETZEL CALAMARI** ~ pretzel-crusting calamari fried crisp with harissa aioli, house-made rémoulade & fresh lemon ~ \$15

**BIER STYLE PAIRING** | WITBIER

**MUSSELS** ~ small pot of PEI mussels with fresh baked baguette ~ \$15

**CHOOSE FROM:** PROVENÇALE (GF) | À LA SNOB | BIER & BACON | THAI CURRY | PORTO FINO (GF)

*See mussels section for more details*

**GOUDA BOMBS** ~ panko-crusting smoked Gouda fried crisp with house tomato jam ~ \$12

**BIER STYLE PAIRING** | PILSNER

**MARKT WINGS** (GF) ~ fried crisp & sauced ~ \$17

**BIER STYLE PAIRING** | PILSNER, PALE ALE

**CHOOSE FROM:** CLASSIC HOT SAUCE | GOLD BBQ | BUTTER, SALT & PEPPER

**DUNKEL DUCK WINGS** (GF) ~ slow-braised duck drumettes, fried crisp & dry spice-rubbed, gold BBQ and hot lingonberry dipping sauces ~ \$14

**BIER STYLE PAIRING** | PALE ALE

**BAKED CRAB DIP** ~ baked-to-order wild Canadian rock crab, white cheddar, cream cheese & Old Bay spices with toasted house flatbread ~ \$15

**BIER STYLE PAIRING** | WEISSBIER

**CHEESEBURGER SLIDERS** ~ fresh ground chuck, lettuce, tomato, American cheese, hand-breaded onion ring, Markt secret sauce & pickle ~ \$13

**BIER STYLE PAIRING** | PALE ALE

## FLAMMEKUECHES (FLATBREADS)

### BBQ CHICKEN

house flatbread with spiced & grilled chicken breast, smoky BBQ sauce & golden BBQ glaze, white cheddar, red onion & fresh cilantro ~ \$16

**BIER STYLE PAIRING** | INDIA PALE ALE

### CANDIED BACON & POTATO

house flatbread and candied bacon, fondant potato, Québec cheese curds, crème fraîche, caramelized onions & scallions ~ \$16

**BIER STYLE PAIRING** | DARK ALE

## CHARCUTERIE BOARDS

SLICED-TO-ORDER MEATS & CHEESES FROM RENOWNED ONTARIO & INTERNATIONAL PRODUCERS. BOARDS ARE SERVED WITH MARKT PICKLE JAR, HOUSE MUSTARD & GRILLED BISTRO BREAD

### BUILD YOUR OWN BOARD

ANY THREE ~ \$16 | ANY FIVE ~ \$23

#### MEATS

*House-made*

Candied Bacon

*Parma, Italy*

18-Month Prosciutto de Parma

*Dolce Lucano Salumeria, Woodbridge, Ontario*

Venetian Coppa ~ Smoked Speck ~ Red Chili Calabrese Casalingo Salumi ~ Finochietto Salumi ~ Saucisson Sec

#### CHEESES

##### CANADIAN CHEESES

Upper Canada Cheese Co. Niagara Gold

Québec Brie ~ Ontario Goat Cheese

##### IMPORTED CHEESES

Smoked Gouda ~ Grana Padano ~ Buttermilk Blue Cheese

*~ or try our ~*

### MARKT BOARD

Venetian Coppa, House-Candied Bacon, Red Chili Calabrese ~ \$16

**ADD ANY CHEESE** ~ \$3

**BIER STYLE PAIRING** | PILSNER

## SAUSAGE BOARDS

SMALL (FOR 1-2) ~ \$14 | LARGE (FOR 2 OR MORE) ~ \$22

*Artisanal sausages from Seed to Sausage in Sharbot Lake, Ontario.*

BOARDS ARE SERVED WITH A BAVARIAN PRETZEL, MARKT PICKLE JAR & HOUSE MUSTARD

#### SAUSAGES

Jalapeño & Cheese Curd ~ Curry Yogurt

Spicy Chorizo ~ Bier Bratwurst

**ADD ANY CHEESE** ~ \$3

**BIER STYLE PAIRING** | PILSNER, PALE ALE

## MUSSELS & FRITES

PEI MUSSELS WITH FRESH BAKED BAGUETTE AND HAND-CUT MARKET FRITES

SMALL POT ~ \$17 | LARGE POT ~ \$22

### SWAP FRITES FOR:

HAND-BREADED ONION RINGS ~ \$1  
SWEET POTATO FRITES ~ \$2

### PROVENÇALE (GF)

herbes de Provence, tomato concassé, shallots, garlic & white wine

**BIER STYLE PAIRING** | BLOND ALE

### À LA SNOB

Pernod, leeks, tomato concassé & lobster crème

**BIER STYLE PAIRING** | HEFEWEIZEN

### BIER & BACON

smoked bacon, seared mushrooms, shallots, garlic, cream, flat leaf parsley, cracked black pepper & one of our feature Biers

**BIER STYLE PAIRING** | FEATURE BIER  
*- ask what we're pouring*

### THAI CURRY

coconut milk, green beans, cilantro, basil, fresh ginger, red chilies, roasted peanuts & green curry

**BIER STYLE PAIRING** | AMBER ALE

### PORTO FINO (GF)

fresh chilies, shallots, garlic & Roma tomato sauce

**BIER STYLE PAIRING** | BLONDE LAGER

## DAILY OYSTERS

(GF)

PER OYSTER | 1/2 DOZEN | DOZEN

~ \$3 ~ \$18 ~ \$36

red wine & shallot, spicy red pepper and sweet yellow pepper vinaigrettes & freshly grated horseradish

**BIER STYLE PAIRING** | STOUT

## BRUNCH

SERVED ON SATURDAYS, SUNDAYS  
& HOLIDAYS UNTIL 4:00PM

**BELGIAN BREAKFAST** ~ two sunny side up eggs, Bier bratwurst and smoked bacon with an English muffin, preserved fruit compote & hand-cut Markt frites ~ \$13

**BIER STYLE PAIRING** | BLONDE LAGER, STOUT

**SWISS SKILLET** (GF) ~ two poached eggs, chorizo sausage & Yukon potato rösti with roasted peppers and onions ~ \$13

**BIER STYLE PAIRING** | BLONDE LAGER, WITBIER

**STUFFED FRENCH TOAST** ~ warm, sugar-dusted challah bread stuffed with hazelnut chocolate & banana with hand-whipped cream and espresso maple syrup ~ \$14

**BIER STYLE PAIRING** | STOUT, DARK HEFEWEIZEN

**VITAGREENS OMELETTE** ~ egg whites with wilted baby kale & spinach, leeks and grape tomatoes with grilled bistro bread & preserved fruit compote ~ \$13

**BIER STYLE PAIRING** | BLONDE LAGER, WITBIER

### SWEET & SAVOURY BRUNCH WAFFLE

~ two sunny side up eggs, smoked ham, Emmental cheese gratin & béchamel sauce on a house waffle ~ \$14

**BIER STYLE PAIRING** | PILSNER

## BENEDICTS

ALL BENEDICTS COME WITH TWO POACHED EGGS & AN ENGLISH MUFFIN

### CHICKEN SCHNITZEL

chicken schnitzel, sautéed spinach and lingonberry hollandaise ~ \$14

**BIER STYLE PAIRING** | BLONDE LAGER, WITBIER

### SPINACH, TOMATO & MUSHROOM

sautéed spinach, pan-roasted mushrooms, vine-ripened tomatoes & citrus hollandaise ~ \$13

**BIER STYLE PAIRING** | WITBIER

### STEAK & FRITES

grilled hanger steak with chive and peppercorn hollandaise & hand-cut Markt frites ~ \$18

**BIER STYLE PAIRING** | AMBER ALE, DARK LAGER

### ACCOMPANIMENTS

any sausage ~ \$4 | smoked bacon ~ \$4 | rösti ~ \$4

## BOOZY BRUNCH

Charcuterie Caesar (1 oz.) ~ \$9

Mimosa (5 oz.) ~ \$7

Stiegl Grapefruit Radler (12 oz.) ~ \$5.97

Cappuccino & Baileys (1 oz.) ~ \$7.96

~ ask about feature brunch prices ~

# BIERMARKT

## BURGERS & FRITES

HAND-FORMED FRESH BURGERS ON A BLACK & WHITE SESAME SEED BUN WITH HAND-CUT MARKT FRITES

**SWAP FRITES FOR:** HAND-BREADED ONION RINGS ~ \$1 | SWEET POTATO FRITES ~ \$2 | CHICKEN & SPÄTZLE SOUP, CLASSIC POUTINE OR CANDIED BACON CAESAR SALAD ~ \$3

**MARKT BURGER** ~ 8 oz. chuck with vine-ripened tomato, iceberg lettuce, shaved red onion, kosher pickle & hand-cut Markt frites ~ \$17

**ADD AMERICAN CHEESE** ~ \$1 | **ADD SMOKED BACON** ~ \$2

**BIER STYLE PAIRING** | DARK ALE

**THE BIG DOUBLE** ~ two 4 oz. fresh chuck patties with American cheese, mustard-cured bacon, grilled onions, iceberg lettuce, Markt secret sauce & hand-cut Markt frites ~ \$19

**BIER STYLE PAIRING** | PALE ALE

**MERCHANT BURGER** ~ 8 oz. Wagyu beef with smoked bacon, charred red onion, vine-ripened tomato, iceberg lettuce, "Bier 58" sauce & hand-cut Markt frites ~ \$25

**BIER STYLE PAIRING** | DARK ALE

**AHI TUNA BURGER** ~ sushi-grade tuna with sesame and soy marinade, wasabi aioli, Napa cabbage and cucumber slaw & hand-cut Markt frites ~ \$20

**BIER STYLE PAIRING** | WITBIER

## SCHNITZELS

TRADITIONAL HAND-BREADED SCHNITZELS

### PORK

panko-crusted cutlet with sautéed green beans, house-made Emmental cheese spätzle, braised red cabbage & pan gravy ~ \$25

**BIER STYLE PAIRING** | HEFEWEIZEN

### CHICKEN

panko-crusted cutlet with crispy Fingerling potatoes, caramelized onions & blistered grape tomatoes with brown butter & roasted mushroom sauce ~ \$23

**BIER STYLE PAIRING** | DARK ALE

### VEAL

two panko-crusted cutlets with sautéed green beans, Yukon potato mash, house tomato jam, lemon caper emulsion & veal jus ~ \$26

**BIER STYLE PAIRING** | PILSNER, DARK LAGER

## SALADS

**ADD CHICKEN BREAST** ~ \$6 | **ADD NY STRIP** ~ \$8

**ADD JAIL ISLAND SALMON FILLET** ~ \$7

### PEAR & APPLE (GF)

fresh pear, Granny Smith apple, red grapes, Bier-glazed pecans, baby spinach, arugula and buttermilk blue cheese with red grape & Cider vinaigrette ~ \$14

**BIER STYLE PAIRING** | CIDER

### VITAGREENS

baby kale, spinach, arugula, romaine hearts, roasted almonds, crisp quinoa croutons & goat cheese coulis with carrot & red beet vinaigrettes ~ \$14

**BIER STYLE PAIRING** | SOUR

### CANDIED BACON CAESAR

romaine hearts, baby kale, house-candied bacon, roasted garlic croutons, house-made Caesar dressing & shaved Grana Padano ~ \$13

**BIER STYLE PAIRING** | BLONDE LAGER

## STEAKS & FRITES

### SWAP FRITES FOR:

HAND-BREADED ONION RINGS ~ \$1  
SWEET POTATO FRITES ~ \$2  
CHICKEN & SPÄTZLE SOUP,  
CLASSIC POUTINE OR CANDIED  
BACON CAESAR SALAD ~ \$3

CHARGRILLED HAND-CUT FRESH STEAKS.  
SERVED WITH CAFÉ DE PARIS BUTTER, "BIER 58" SAUCE  
& HAND-CUT MARKT FRITES

**BIER STYLE PAIRING** | DARK LAGER

### CHOOSE FROM:

**BIER-BASTED HANGER** (GF) (7 oz.) ~ \$21

**CLASSIC SIRLOIN** (GF) (8 oz.) ~ \$26

**CENTER CUT NY STRIPLOIN** (GF) (12 oz.) ~ \$33

### ACCOMPANIMENTS

INNIS & GUNN PEPPERCORN SAUCE ~ \$2

LEFFE BRUNE & MUSHROOM SAUCE ~ \$2

HAND-BREADED ONION RINGS ~ \$7

GREEN BEANS & GARLIC CONFIT (GF) ~ \$7

PAN-ROASTED WILD & TAME MUSHROOMS ~ \$7

HOUSE SALAD ~ \$7



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## MAINS

### CHICKEN ABT SANDWICH & FRITES

chargrilled fresh chicken breast with avocado, smoked bacon, vine-ripened tomato, iceberg lettuce, honey Dijon aioli, Portuguese roll & hand-cut Markt frites ~ \$17

### SWAP FRITES FOR:

HAND-BREADED ONION RINGS ~ \$1  
SWEET POTATO FRITES ~ \$2

**BIER STYLE PAIRING** | HEFEWEIZEN

### FISH & FRITES

two panko-crusted fillets of sole, red cabbage & caraway slaw, house rémoulade, fresh lemon & hand-cut Markt frites ~ \$17

**BIER STYLE PAIRING** | PALE ALE

### ATLANTIC SALMON

grilled Jail Island fillet with bok choy, wilted spinach, grape tomato pistou, crisp quinoa cakes & garlic chips ~ \$26

**BIER STYLE PAIRING** | PALE ALE

### AHI TUNA (GF)

sushi-grade tuna seared medium rare with green beans, caramelized onions, Fingerling potatoes, smoked bacon, capers & citrus butter sauce ~ \$28

**BIER STYLE PAIRING** | WITBIER

### SEARED CHICKEN & GOJI BERRIES

two fresh chargrilled chicken breasts with citrus-herb marinade, jade rice and lentil pilaf, sautéed vitagreens & goji berry beurre blanc sauce ~ \$22

**BIER STYLE PAIRING** | WITBIER

### WILD & TAME MUSHROOM RISOTTO (GF)

cremini, shiitake, oyster & king mushrooms with arborio rice, white wine, mushroom jus, wilted vitagreens, cream & shaved Grana Padano ~ \$19

**ADD CHICKEN BREAST** ~ \$6

**BIER STYLE PAIRING** | DARK ALE

Applicable taxes extra. Groups of eight or more are subject to a 15% gratuity. Please inform your server of any food allergies. \*Registered trademark of Cara Operations Limited.  
Every item listed as "(GF)" on our menu is prepared using only gluten-free ingredients. However, due to the open nature of our kitchens, where gluten is present, cross contamination may occur during food preparation.  
Therefore, Bier Markt cannot claim to be a gluten-free facility and we cannot accept liability for symptoms contracted through the ingestion of gluten.