APPETIZERS

CALAMARI

breaded calamari rings, chipotle mayo

BATTERED SRIRACHA SHRIMP

second wedge IPA, sriracha aioli 14.85

CRAB CAKES

blue crab, surimi, potato, cajun spice

JUMBO ONION RINGS

beer batter, buttermilk, caramelized onion dip 7.95

ULTIMATE NACHO

corn tortilla, jalapeno, bruschetta, onion, aged cheddar, shredded mozzarella, Kalamata olive, sour cream, salsa
17.95
add chicken 5.45 / 4oz ground beef 3.85 / 2 bacon 2.15

BRUSCHETTA

roma tomato, basil, garlic, olive oil, greek feta, crostini

CHEESY GARLIC BREAD

baguette, garlic butter, cheddar, mozzarella, parmesan 7.95

TRIO DIPPING PLATTER

chickpea hummus, olive tapenade, baba ghanoush, greek pita 13.95

YUKON POTATO FRITES SUPREME

tomato, smoked bacon, scallion, sour cream, salsa, cheddar, mozzarella, parmesan 16.95

AWARD WINNING WINGS APP

1 lb. baked chicken wings, blue cheese dip, crudité Ask your Server for a list of our Wing Sauces.

SOUP & SALAD

DAILY SOUP

grilled baguette, featured garnish

FRENCH ONION SOUP

cheddar, mozzarella, parmesan, garlic crouton 6.95

GREEN SALAD

bruschetta, cucumber, greens, scallion, carrot, baby tomato, citrus pommary mustard vinaigrette 9.95

HOBBY CAESAR

smoked bacon, garlicy homemade dressing, fried crouton, parmesan 10.95 ADD BLACKENED 7oz CHICKEN BREAST 9.95 ADD CRUMBLED ROQUEFORT DANISH BLUE CHEESE 3.85

TRADITIONAL GREEK

cherry tomato, bruschetta, kalamata olive, greek feta, english cucumber, romaine, basil, balsamic dressing

SPINACH GOAT CHEESE

panko crusted chevre, baby spinach, garlic roasted mushroom, shaved red onion, cucumber, raspberry vinaigrette

SUPERFOOD SEVEN

kale, pumpkin seed, cranberry, hemp seed, goji berry, kefir/turmeric dressing 14.45

Add to any Salad

4 jumbo shrimp 7.65 or 4 bacon slices 3.70 or 7oz. chicken breast 9.50 or 4oz. breast 5.45

PUB FARE

REUBEN

corned beef, sauerkraut, swiss, grilled marble rye, honey mustard

QUESADILLA

chicken, tomato, cheddar, mozzarella, green onion, salsa, sour cream ^{15.25}

HOBBY CLUB

chicken, ham, bacon, swiss, tomato, leaf lettuce, warm buttered mini baguette 17.95

HANDFORMED BURGER

½ pound lean ground beef, warm buttered bun, tomato, onion, green leaf lettuce, dill pickle

17.25 add 2 bacon strips 2.00 cheddar, swiss, blue cheese 2.00 Mushrooms 1.00 add Caramelized Onion 1.00 Jalapeno's 1.00

BEER BATTERED FISH & CHIPS

old flame blonde, Yukon frites, green cabbage slaw, gherkin tartar 13.95 ADD SECOND PIECE OF FISH 5.95

FISH TACO

sriracha panko haddock, mango salsa, shaved romaine, cilantro, soft flour tortilla, cheese, sweet chili sour cream

CHOICE OF SIDE

SOUP / GREEN SALAD SWEET FRIES / YUKON FRITES

Up grade a Side / Salad / App

small Caesar Salad 3.25 / small Greek Salad 3.95 Jumbo Onion Rings 2.95 / French Onion Soup 1.95

MORE PUB FARE

MILL STREET STOUT STEAK STEW

braised steak, garlic roasted mushroom, caramelized onion, herb mash topping

BAKED CHICKEN WING DINNER

jumbo breaded wings, 18 sauce choices, yukon frites, hobby Caesar 21.95

GERMAN SCHNITZEL

caramelized onion, garlic roasted mushroom, cheddar, mozzarella, parmesan 19.95

CHICKEN POT PIE

chicken, green pea, carrot, onion, cream, thyme, herb mash topping

LIVER & ONION

caramelized onion, beef gravy, smoked bacon 18.55

TEXAS CHILI

braised steak, beans, garlic, cumin, chili, tomato, jalapeno cheddar cornbread muffin 17.55

RED THAI CURRY

chicken, tomato, chickpea, potato, onion, red & yellow peppers, spinach, coconut milk, basmati, pita
17.55

GARLIC SHRIMP ALFREDO

fettucine, caramelized onion, roasted mushroom, roasted garlic, parmesan, cream, grilled baguette 19.95

SUNDRIED TOMATO FUSILLI

chicken, tomato confit, basil, red onion, olive oil, spinach, parmesan, grilled baguette
19.95

ADDITIONAL DINNER FEATURES STARTING AT 5:00 1/1/18

See our Dessert Board for Todays Dessert Selections

We Feature THE PERFECT SCOOP GELATO & Truly Scrumptious Desserts by Joanne





The Hobby Horse Arms supports & serves the fine beers from these local Craft Brewers





The Hobby Horse Arms also purchases our produce from



HOBBY HORSE **ARMS***



HOBBY HORSE ARMS

(neé Commercial Hotel)

The Commercial Hotel was built in the 1860s at the corner of Brock Street and First Avenue.

It has quite a colourful history. It lived up to its name of Commercial Hotel, being the favourite stopover for a now almost extinct species: the drummer (traveling salesman who toured rural Canada, stopping in villages and towns to display and sell wares).

Its amenities even included a billiard hall. In the early 1900s it was owned by the Nokes family who also operated a livery from the premises.

In 1981 the structure, then more than 100 years old, was moved from its foundations and wheeled through the heart of Uxbridge to its present location on Main Street North. Restoration began in 1983 and now the old Commercial Hotel lives on as the Hobby Horse Arms.

This Historic Restaurant has been in business and run by the Byers family for over twenty years.