

CORNISH PASTY CO.

SIGNATURE PASTIES

The Oggie (The Traditional Pasty)	\$12
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.	
Porky	\$15
Pork, potato, apple, onion, and sage with a side of red wine gravy.	
Lamb and Mint	\$16
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.	
Bangers and Mash	\$14
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.	
Meat and Cheese	\$14
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, HP, or mustard cream sauce.	
The Royale with Cheese	\$14
Hamburger, french fries, grilled onion, bacon, button mushroom, and cheddar-Swiss blend. Choice of ranch, 1000 island, ketchup, or BBQ sauce.	
Shepherd's Pie (Lamb) or Cottage Pie (Ground Beef)	\$15 / \$14
Ground minted lamb or seasoned ground beef. With peas and carrots, grilled onion, mashed potato, and cheddar. Served with a side of red wine gravy.	
Chicken Pot Pie	\$14
Chicken, carrots, red potato, green beans, celery, and onion in a rosemary and chicken gravy.	
Cajun Chicken	\$14
Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.	
Italian	\$15
Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.	
Meatball	\$14
Housemade Meatball, fresh basil, marinara, and fresh mozzarella.	
Mexican	\$14
Mexican-spiced and simmered steak, potato, egg, hatch chili, and cheddar with a side of sour cream and salsa.	
All Day English Breakfast*	\$14
Bacon, soft poached egg, potato, roasted tomato, mushroom, sausage, and baked beans. Served with a side of HP, ketchup, or server suggestion.	
Cubano	\$15.50
House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.	

PREMIUM PASTIES

Carne Adovada	\$15
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.	
The Chicken Greek	\$14
Chicken breast, spinach, fresh mozzarella, feta, sun-dried tomato, kalamata olive, artichoke and garlic. Served with a side of tahini or tzatziki.	
Chicken Tikka Masala (Red Curry)	\$14
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.	
Lamb Vindaloo	\$15
Lamb and potato in a spicy vindaloo sauce. Choice of minted-yogurt or tahini sauce.	
Lovely Bit a Salmon	\$16
Marinated salmon, white wine and cream dill sauce, sautéed asparagus, garlic roasted tomato, spinach and red potato.	
Peppered Steak	\$16
Sirloin in a peppercorn brandy cream sauce, sautéed portobello, leeks, zucchini and Stilton English bleu cheese.	
Pesto Chicken	\$14
Marinated chicken breast, portobello, artichoke, fresh mozzarella and pesto with a side of marinara.	
Roast Dinner	\$16
House roasted beef, roasted red potato, candied carrots, sautéed Brussel sprouts, cheese sauce, and rutabaga mash. Served with red wine gravy and horseradish cream.	
The Pilgrim	\$14.50
House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.	
Portobello Chicken	\$14.50
Chicken, fresh mozzarella, balsamic marinated portobello, roasted red peppers, fresh basil and marinara.	
Rosemary Steak or Rosemary Chicken	\$15.50/\$14.50
Rosemary steak or chicken, roasted red potato, roasted red peppers, brie, and rosemary with mustard cream sauce.	
Spicy Asiago Chicken	\$14
Spicy chicken, roasted corn, black bean, asiago cheese, hatch chili, and pico de gallo with sides of sour cream and salsa.	
Reuben	\$16
Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.	
Guinness Stew	\$15
Steak simmered in a Guinness gravy, with red potato, mushrooms, carrot, and celery. Layered with cheddar, sautéed leeks and cabbage. Served with sour cream and chive.	
Roast Beef Sarnie	\$15
House roasted beef, red and green peppers, portobello, onions, Cheddar-Swiss blend. Served with a horseradish sour cream.	

VEGAN & VEGETARIAN PASTIES

Vegan Pasty Specials	\$14
Two varieties of rotating vegan pasty selections. Please ask your server for today's creations.	
Vegan Oggie	\$13
Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or HP sauce.	
Vegan Cubano	\$15.50
House mojo jackfruit, vegan ham, vegan cheese, dill pickles and yellow mustard. Served with spicy mustard or extra yellow mustard.	
Vegan Pot Pie	\$13.50
Portobello mushrooms, carrots, red potatoes, green beans, celery and onion in a vegan rosemary gravy.	
Vegan Guinness Stew	\$14
Portobello mushrooms simmered in a vegan Guinness gravy, with red potato, carrot, and celery. Layered with vegan cheese, sautéed leeks and cabbage. Served with a side of chive tahini.	
Balsamic Portobello	\$13
Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara.	
Cheese and Onion	\$12
Potatoes, rutabaga, English cheddar, and onions with a side of marinara, ketchup, or HP.	
Eggplant Parmesan	\$15
Pan fried eggplant, zucchini, broccoli, fresh mozzarella, spinach, fresh basil, parmesan and marinara.	
The Greek	\$13.50
Spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and garlic with choice of tzatziki or tahini.	
Veggie Pesto Chicken	\$13.50
Quorn® brand vegetarian chicken, artichokes, portobello, fresh mozzarella, and pesto. Served with a side of marinara.	
Veggie Spicy Asiago Chicken	\$13.50
Spicy Quorn® brand vegetarian chicken, roasted corn, black beans, asiago cheese, hatch chilies and Pico de gallo. Served with sides of salsa and sour cream.	
Veggie Rosemary Chicken	\$14
Quorn® brand vegetarian chicken, roasted red potatoes, brie, roasted red peppers and fresh rosemary with a side of mustard cream sauce.	
Veggie Cottage Pie	\$14
Impossible brand vegetarian ground beef, peas, carrots, grilled onions, mashed potatoes and cheddar with a side of HP sauce.	
Veggie Chicken Tikka Masala (Red Curry)	\$14
Marinated Quorn® brand vegetarian chicken, tikka masala sauce, green bell peppers and curried potatoes with choice of mint-yogurt or tahini.	
Veggie Mexican	\$13.50
Mexican spiced Impossible brand vegetarian ground beef, egg, potato, hatch chili, and cheddar with sides of sour cream and salsa.	

www.cornishpastyco.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

CORNISH PASTY CO.



HISTORY

The Cornish pasty originates from Cornwall (Southwest England) and can be traced back as far as the 13th century. Mining was once a thriving industry in Cornwall and at that time pasties were baked by the wives and mothers of the tin miners. Pasties were made with a thick crimped edge along one side so the miners could use the crimp as a handle to hold onto while eating. The hands of the miners would often be covered in arsenic from the mine, so the miners would discard the handle when they were done. The crusts were never wasted though, as many miners believed that ghosts, or “knockers”, inhabited the mines and their leftover crusts would keep these ghosts content.

Traditionally, pasties were made with different fillings at each end; one end containing meat and vegetables, and the other end with a sweet filling. The sweet end would be marked with an initial so the miners knew what side to eat first. Today, Cornish Pasties are filled with steak, potatoes, swede (rutabaga) and onions.

At one time Cornwall had nearly 2,000 flourishing tin mines, but by the 1880’s tin mining had become a rapidly declining industry. At this time, Cornish miners began immigrating to Michigan’s Upper Peninsula for copper mining, bringing with them the tradition of pasties. Cornish Pasties are well known throughout mining towns across America as well as the British Isles.

TEA, COFFEE, & SOFT DRINKS

Fountain	\$3.50
Coke, Diet Coke, Dr Pepper, Sprite, Root Beer	
Homemade Lemonade (\$1 refills)	\$4.50
Fresh Brewed Iced Tea	\$3.50
Ask your server for selections.	
Coffee	\$3.50
PG Tips British Hot Tea (Pot)	\$3.50

MENU KEY

V = Vegetarian **AV** = Available Vegetarian

GF = Gluten Friendly **AGF** = Available Gluten Friendly

V = Vegan **AV** = Available Vegan

APPETIZERS & SOUPS

Soups made from scratch. Served with housemade bread.

Cup \$6.50 **AGF** (+\$1) Bowl \$8.50

Cream of Leek, Potato & Stilton V AGF

Cream of Tomato with Croutons V AGF

Mushroom, Walnut & Spinach V

Spicy Red Pepper Chicken with Black Beans & Rice AGF

Rotating Vegan Soup AGF V

Cornish Meatballs \$10.50
Housemade meatballs wrapped in bacon, with sautéed onions, in a white wine mustard gravy.

Scotch Egg \$6.50
Hardboiled egg wrapped in house pork with sage sausage and breadcrumb with choice of honey mustard, HP, or brown mustard sauce.

Chicken Liver Pâté AGF (+\$1) \$10
Housemade chicken liver pâté with housemade toasted bread, butter, and red onion marmalade.

Tandoori Wings GF \$9.50
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip.

Parliament Wings \$9.50
Houses of Parliament sauce, with honey and spice, oven baked. Served with Stilton blue cheese dip.

Jalapeño Curry Chilled Bean Dip V AGF (+\$1) \$8.50
With pastry chips, celery, and carrots.

Spanakopita Cocktail Pasties V \$9.50
Two mini spinach and feta spanakopita pasties served with a side of tzatziki.

Ploughman’s Plate* AGF (+\$1) V \$15 / \$19
English cheeses, housemade bread, pickled onions, Branston chutney, hardboiled egg, apple, grapes, celery, carrots, and salad garnish. With cold cut house roasted beef and ham.
Add a Scotch Egg \$4.50

SIDES

Housemade Bread with Butter V AGF (+\$1) \$3

Garlic & Herb Roasted Red Potatoes GF V \$6

Garlic Mashed Potatoes with Cheese GF AV \$6

Curried Potatoes GF AV \$6

Oven Chips GF V \$6
Hand cut British style chips, cooked in the oven with cracked pepper and sea salt. Add garlic and/or jalapeño if you like; add cheddar cheese (+\$0.75) and/or bacon (+\$2).

British style Baked Beans or Spicy Beans GF V \$4
Stewed navy beans in housemade tomato sauce. Add jalapeño and/or cheddar cheese (+\$0.75) to your liking.

Mushy Peas GF V \$5.50

Housemade Coleslaw (Cornish Style) **GF** \$4

Broccoli & Cauliflower Cheese Bake V \$7

Mashed Rutabaga GF V \$5

Steamed Broccoli GF V \$4

Steamed Spinach GF V \$4

Proteins GF \$6
Chicken, Veggie or Vegan Chicken, Roasted Turkey or Beef, Mojo Jackfruit, or Pork and Sage Sausage, Salmon (\$7)

SALADS

Add Chicken, Veggie or Vegan Chicken, Roasted Turkey or Beef, Mojo Jackfruit, or Pork and Sage Sausage \$6, **Salmon** \$7

Garden Salad GF V **Half** \$6 **Full** \$8
Mixed greens, red onion, cucumber, and cherry tomatoes with choice of white balsamic **V** or lemon pesto **V** dressing.

Greek Salad GF V **Half** \$7.50 **Full** \$10
Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber with choice of white balsamic **V** or lemon pesto **V** dressing.

Caesar Salad AGF **Half** \$8 **Full** \$10

Chicken Tikka Salad GF AV \$15
Chicken breast marinated and baked in Indian spices. Served over mixed greens tossed in mint-yogurt dressing with cherry tomatoes, cucumber, walnuts, red grapes and red onion.

Pasta Salad V AV **V** **Half** \$9 **Full** \$12.50
Bow tie pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, and red onion, served over fresh spinach with choice of white balsamic **V** or lemon pesto **V** dressing.

Sausage Salad GF \$14
House pork and sage sausage, mixed greens, roasted red pepper, cherry tomato, feta, mushroom, and red onion tossed in mustard cream dressing.

Blinkin Heng GF \$16
House roasted turkey, spinach, bacon, fresh jalapeno, hardboiled egg, strawberry, walnuts, and feta tossed in white balsamic dressing.

Beet Salad GF V \$11
Roasted beets, diced fresh mozzarella, fresh mint, spinach, and pine nuts tossed in white balsamic dressing.

Scotch Cobb \$15
Mixed greens, bacon, house roasted turkey, diced Scotch Egg, cherry tomato, cucumber, cheddar, and red onion tossed in blue cheese, ranch or mustard cream dressing.

DESSERTS

Side of Vanilla Ice Cream \$3.50

Apple Caramel Pasty \$9
Apples, cinnamon, and caramel baked inside pastry. Served with choice of ice cream and/or fresh whipped cream on the side.

Banoffee Pie AGF (+\$1) \$9
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.

Peanut Butter & Jelly Pasty AV \$9
Peanut butter, bananas and raspberry jelly baked inside of pastry. Served with choice of whipped cream or ice cream and raspberry coulis.

Strawberry Pavlova GF \$9
Housemade crisp meringue shells, topped with freshly whipped cream, strawberries, kiwi fruit and grapes. Finished with a raspberry coulis.

Sticky Toffee Pudding \$10
Toffee drenched sponge cake with dates, served hot with crème anglaise or ice cream.

Chocolate Bread & Butter Pudding \$10
Housemade bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with choice of crème anglaise or ice cream.