

CORNISH PASTY CO.

SIGNATURE PASTIES

The Oggie (The Traditional Pasty) \$15
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.

Lamb and Mint \$17.5
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.

Bangers and Mash \$16
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.

Meat and Cheese \$16
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, housemade steak sauce, or mustard cream sauce.

The Royale with Cheese \$16
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) \$17 / \$16
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 \$16
Chicken, carrots, red potato, green beans, celery, and onion in a rosemary and chicken gravy.

Cajun Chicken \$16
Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.

Italian \$16.5
Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.

Meatball \$16
Housemade Meatball, fresh basil, marinara, and fresh mozzarella.

PREMIUM PASTIES

Cubano \$17
House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.

Carne Adovada \$16.5
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.

The Chicken Greek \$16.5
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) \$15.5
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.

Lamb Vindaloo \$16.5
Lamb and potato in a spicy vindaloo sauce. Choice of minted-yogurt or tahini sauce.

Lovely Bit a Salmon \$17.5
Marinated salmon, white wine and cream dill sauce, sautéed asparagus, garlic roasted tomato, spinach and red potato.

Pesto Chicken \$16
Marinated chicken breast, portobello, artichoke, fresh mozzarella and pesto with a side of marinara.

The Pilgrim \$16.5
House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.

Rosemary Steak or Rosemary Chicken \$16.5
Rosemary steak or chicken, roasted red potato, roasted red peppers, brie, and rosemary with mustard cream sauce.

Reuben \$17
Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.

Guinness Stew \$16.5
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.

French Dip \$16.5
House roasted beef, onions and Swiss cheese. Served with horseradish sour cream and jus.

VEGAN & VEGETARIAN PASTIES

Vegan Oggie (Vegan Version of The Traditional Pasty) \$14.5
Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or housemade steak sauce.

Vegan Cubano \$16.5
House mojo jackfruit, vegan ham, vegan cheese, dill pickles and yellow mustard. Served with spicy mustard or extra yellow mustard.

Vegan Pot Pie \$15.5
Portobello mushrooms, carrots, red potatoes, green beans, celery and onion in a vegan rosemary gravy.

Vegan Guinness Stew \$15
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.

NEW Vegan Vindaloo \$15.5
Curried cauliflower, broccoli, green bell pepper, and potatoes in a spicy vindaloo sauce with a side of tahini.

Balsamic Portobello \$15
Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara.

The Greek \$16
Spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and garlic with choice of tzatziki or tahini.

Veggie Cottage Pie \$15.5
Impossible brand vegetarian ground beef, peas, carrots, grilled onions, mashed potatoes and cheddar with a side of housemade steak sauce.

Veggie Mexican \$15
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	\$3.5
Coke, Diet Coke, Dr Pepper, Sprite	
Homemade Lemonade (\$1 refills)	\$5
Fresh Brewed Iced Tea	\$3.5
Ask your server for selections.	
Coffee	\$3.5
PG Tips British Hot Tea (Pot)	\$3.5

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 \$7	AGF (+\$1)	Bowl \$9
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	\$11
Housemade meatballs wrapped in bacon, with sautéed onions, in a white wine mustard gravy.	
Scotch Egg	\$7.5
Hardboiled egg wrapped in house pork with sage sausage and breadcrumb with choice of honey mustard, housemade steak sauce, or brown mustard sauce.	

Tandoori Wings GF (10ct)	\$16.5
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip or ranch.	

Parliament Wings (10ct)	\$16.5
Housemade steak sauce, with honey and spice, oven baked. Served with Stilton blue cheese dip or ranch.	

SIDES

Housemade Bread with Butter V AGF (+\$1)	\$4
Garlic & Herb Roasted Red Potatoes GF V	\$7
Garlic Mashed Potatoes with Cheese GF AV	\$8
Curried Potatoes GF AV	\$7
Oven Chips GF V	\$7
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).	
Mushy Peas GF V	\$6
Housemade Coleslaw (Cornish Style) GF	\$4
Broccoli & Cauliflower Cheese Bake V	\$9
Steamed Broccoli GF V	\$4.5
Steamed Spinach GF V	\$4.5
Proteins GF	\$7
Chicken, Veggie or Vegan Chicken, Roasted Turkey or Beef, Mojo Jackfruit, or Pork and Sage Sausage, Salmon (\$9)	

SALADS

Add Chicken, Veggie or Vegan Chicken, Roasted Turkey or Beef, Mojo Jackfruit, or Pork and Sage Sausage \$7, Salmon \$9

Garden Salad GF V	Half \$7	Full \$9
Mixed greens, red onion, cucumber, and cherry tomatoes with choice of white balsamic V or lemon pesto V dressing.		

Greek Salad GF V	Half \$8	Full \$10.5
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 \$9	Full \$11
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Chicken Tikka Salad GF AV	\$15.5
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	Half \$9.5	Full \$13
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	\$16
House pork and sage sausage, mixed greens, roasted red pepper, cherry tomato, feta, mushroom, and red onion tossed in mustard cream dressing.	

Scotch Cobb	\$16
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 (Serves 1 - 2)

Side of Vanilla Ice Cream	\$4
Apple Caramel Pasty	\$10
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)	\$11
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.	
Peanut Butter & Jelly Pasty AV	\$10
Peanut butter, bananas and raspberry jelly baked inside of pastry. Served with choice of whipped cream or ice cream and raspberry coulis.	
Sticky Toffee Pudding	\$12
Toffee drenched sponge cake with dates, served hot with crème anglaise or ice cream.	
Chocolate Bread & Butter Pudding	\$12
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.	