

Dinner



AVAILABLE 4 PM DAILY

V (Vegetarian) VO (Veg option) GF (Gluten free) GFO (Gluten free option) VG (Vegan) VGO (Vegan option)

Appetizers

Our Famous Buttermilk Biscuits 5 (GFO/V)

2 per serving with molasses butter

Parmesan Fries 10 (GF/V)

handcut p.e.i. potatoes | fresh herbs | garlic truffle aioli | chipotle ketchup

“Finnan Haddie” Seafood Chowder 18 (GF)

cream of smoked haddock, potato & leek soup | lobster | mussels | scallops | haddock | coldwater shrimp | herb olive oil | fresh chives

“Kale, Caesar!” Salad 16 (GFO/VO)

Add roasted chicken...7

hutten farm kale | 2 boys double-smoked bacon | grana padano | house caesar dressing | fried capers | focaccia croutons | black pepper | lemon vinaigrette

Spinach Salad 15.5 (GF/V)

Add roasted chicken...7

baby spinach | quebec goat's cheese | pickled red onions | maple spiced pecans | honey buttermilk vinaigrette

Greek Burrata 19 (GF/V)

maria's pantry hand-stretched burrata | local field & cherry tomatoes | cucumber | roasted bell peppers | charred red onion | kalamata olive sherry vinaigrette

Scallop & Pork Belly 16 (GF)

caramelized sea scallops | slow roasted “general tso” pork belly | asian vegetable salad | honey spiced cashews | sesame ginger glaze

2DD Buttermilk Calamari 16

flash fried calamari | red dragon sauce | sesame | green onion | hot honey

Ploughman's Board 20

pork pie | 2 boys n.s. ham & smoked knackwurst | retro cheeseball | knoydart dunmaglass cheddar | mustard pickle | whole grain guinness mustard | salad | pickles and things | molasses country bread

Main Plates

Chicken Parmesan 27

breaded cutlet of boneless chicken | pomodoro | ciro's mozzarella | cacio e pepe bucatini | pesto vinaigrette | parmesan

Pork Sugo Gnocchi 27 (GFO)

slow cooked pork shoulder ragu with white wine & tomato | maria's pantry potato gnocchi | garden peas | cherry tomatoes | grilled zucchini | parmesan

Scallop & Mussel Spaghettini 28 (GFO)

caramelized sea scallops | nova scotia mussels | roasted broccoli | smoked bacon lardons | sweet summer corn | lemon tarragon cream | ciro's asiago

N.S. Shellfish Crusted Haddock 29.5

atlantic lobster, cape breton snow crab, & newfoundland coldwater shrimp crusted haddock | lemon and herbed baby potato confit | ted's market vegetables | spinach velouté

Braised Lamb Shank 29 (GF)

red wine & roasted garlic braised lamb shank | buttery potato puree | ted's summer market vegetables | natural jus

Arancini Puttanesca 25 (GFO/VG)

vegan risotto cakes | maritime mushroom, sweet pea, & and spinach sauté | spicy puttanesca sauce | grilled zucchini | real fake meats maple bacon | basil oil

The All-New 2DD Smashburgers

Served with hand-cut fries or daily soup

Old School Smashburger 20 (GFO)

2 custom ground chuck smashed patties | double “american” cheese | dill pickle | burger sauce | grilled onion | ketchup & mustard
(add 2 boys double-smoked bacon...2)

Smokehouse Smashburger 22 (GFO)

2 custom ground chuck smashed patties | 2 boys double-smoked bacon | earl's hawaiian swine bourbon barbecue sauce | double white cheddar | caramelized balsamic onions | chipotle aioli | crispy onions

Garden Burger 20 (GFO/VGO)

our signature oat, cashew, & mushroom patty | iceberg lettuce | tomato | cucumber | pickled red onions & peppers | havarti | vegan dijonnaise
(add Real Fake Meats maple bacon...3)

Personalize your side: \$3

Kale Caesar salad, Spinach salad, Parmesan fries, Buttermilk onion rings w/ hot honey, House-made gluten-free vegan burger buns

Dessert

Crème Brûlée du jour 11 (GFO/V)

Chocolate Peanut Butter Cheesecake 12 (V)
ganache | salted caramel | candied virginia peanuts

Seasonal Shortcake 12 (GFO/V)

local seasonal fruit | brown sugar crumble biscuits | chantilly cream