



DINNER

APPETIZERS

- BUTTERMILK BISCUITS** (GFO/V) **5**
2 per serving with whipped butter & molasses
- MARKET SOUP 11**
Seasonally inspired from the farms of Nova Scotia
- CALAMARI 17**
Flash fried calamari, salsa verde, tomato & red pepper pomodoro, Ciro’s asiago, aioli
- GENERAL TSO’S BRUSSELS SPROUTS** (GF/VO) **18**
Sweet and spicy sprouts, green peppers, onion, cilantro, sesame, scallions
- MUSHROOM BRUSCHETTA** (GFO/V) **18**
Maritime Mushrooms, whipped ricotta, chèvre, poached garlic, parsley, pickled shallots, balsamic glaze, sourdough
- BRÛLÉE BRIE** (GFO/V) **17**
Caramelized soft cheese, candy pecans, cranberry compote, pickled red onion, apple, toasted baguette
- TUNA TARTARE** (GF) **16**
Fried capers, cucumber, salsa verde, lime, house potato chips

SALADS

- Roasted chicken 8 Seared scallops 15*
- KALE CAESAR SALAD** (GFO/VO) **16**
Market kale, double smoked bacon, grana padano, house caesar dressing, fried capers, focaccia croutons, black pepper, lemon vinaigrette
- HARVEST SALAD** (GF/V) **16**
Grilled sweet potato & red onion, apple, scallion, feta, red leaf lettuce, pecan & craisin granola, spiced maple dressing
- FALAFEL** (GF/V/VGO) **16**
Chickpea and herb fritters, hummus, tzatziki, feta, cucumber, olives, tomato, leaf lettuce, lemon

2DD HOUSE BURGERS

- Served with your choice of hand-cut fries or daily soup.*
Personalize your burger: 3.50
Kale caesar salad / Harvest salad / Parmesan fries / buttermilk onion rings with hot honey / house-made gluten free vegan burger bun • Classic poutine: 4.00
- OLD SCHOOL SMASH BURGER** (GFO) **23**
2 custom ground chuck patties, smoked bacon, American cheese, kosher dills, burger sauce, grilled onion, ketchup, mustard
- SMOKEHOUSE SMASH BURGER** (GFO) **23**
2 custom ground chuck patties, smoked bacon, double white cheddar, earl's hawaiian swine bourbon barbecue sauce, caramelized balsamic onions, chipotle aioli, crispy onions
- GARDEN BURGER** (GFO/V/VGO) **21**
Our signature oat, cashew & mushroom patty, iceberg lettuce, tomato, cucumber, pickled red onions & peppers, havarti, vegan dijonaise

MAIN PLATES

- Add to any main course:*
Caramelized Digby scallops 15
- SCALLOP & PANKO CRUSTED OYSTER MUSHROOM GNOCCHI** (GFO/VO) **31**
Maria’s Pantry gnocchi, caramelized Digby scallops, squash purée, bacon lardons, fried sage, roasted squash
Vegetarian Option
- CRISPY OYSTER MUSHROOM GNOCCHI 26**
- BONELESS PEI BEEF SHORTRIB** (GFO) **33**
Triple A Beef, Savoy Sunday gravy, winter vegetables, celeriac-potato puree, buttermilk onion rings
- ATLANTIC SEAFOOD LINGUINE** (GFO) **31**
Scallop, shrimp, mussels, seared tuna, white wine garlic cream, Ciro's asiago, pesto
- CONFIT CHICKEN CURRY** (GF) **27**
Crisp skin confit chicken leg, British curry, mango chutney, rice and lentil pilau with peas, cashew, raisin & warm spices
- BROWN RICE RISOTTO PRIMAVERA** (GF/V) **25**
Market vegetables, grilled spiced halloumi cheese, roasted garlic “cream”, pumpkin seeds
- PORK SCHNITZEL 27**
Breaded pork cutlet, apple braised cabbage, mushroom cream gravy, cranberry compote, market veg, sauteed spaetzle, parsley & lemon
- PAN FRIED HADDOCK 26**
2-piece line caught haddock, buttered mashed potatoes, market veg, Cape Breton mustard pickles, Tidal Bay beurre blanc

WINES

	5oz	8oz	btl
SPARKLING			
Prosecco Mionetto Brut Prestige <i>Venice, Italy</i>	14	20	50
Brut Nv Benjamin Bridge <i>Gaspereau, Nova Scotia</i>			61
ROSÉ			
Cinsault-Grenache Domaine Montrose <i>Languedoc, France</i>	13.5	19	48
WHITE			
Sauvignon Blanc Matua <i>Hawke’s Bay, NZ</i>	13.5	19	48
Pinot Grigio Riff Terra Alpina <i>Veneto, Italy</i>	12	18	46
Tidal Bay Lightfoot & Wolfville <i>Nova Scotia, Canada</i>	12	18	46
Chardonnay-Viognier Maison Castel <i>Languedoc, France</i>	12	18	46
Chardonnay Josh Cellars <i>California, USA</i>			61
Soave Classico Pieropan <i>Veneto, Italy</i>			63
Pecorino Barone Di Valforte <i>Abuzzo, Italy</i>			59
Sauvignon Blanc Clos Roussely L’Escale <i>Loire Valley, France</i>			62
RED			
Malbec-Bonarda Lui Wind <i>Mendoza Valley, Argentina</i>	12	18	46
Pinot Nero Terregaie Stema <i>Veneto, Italy</i>	13.5	19	48
Cabernet Sauvignon Liberty School <i>California, USA</i>	14	20	52
Monastrell Pacheco <i>Jumilla, Spain</i>	12	18	46
Nero D’avoa La Mura <i>Sicily, Italy</i>			45
Sangiovese Chianti Classico DOCG Villa Cafaggio <i>Tuscany, Italy</i>			65
Cabernet Sauvignon Austin Hope Family Wines <i>California, USA</i>			66
Grenache-Syrah-Mourvèdre Kosmos Gerard Bertrand <i>Languedoc, France</i>			64

ON TAP 16OZ

- Tim’s IPA Big Spruce, Baddeck 6.7%**9.5**
- Blonde Ale Propeller Brewing, Halifax 5.0%**9.5**
- Red Ale Brig & Barq, Windsor 5.5%**9.5**
- Hunky Dory Pale Ale Boxing Rock, Shelburne 5.0%**9.5**
- Little Beast Legered Ale North Brewing, Dartmouth 4.0%**9.5**
- Intrepid Dry Cider Chainyard Cider, Halifax 6%**9.5**

CANS 355ML

- Wild Blueberry Cider Moonrise Ridge, Windsor 5.3%**9.75**
- Wabamo Session Cider Sourwood, Halifax 4.0%**9**
- Silver Tart Raspberry Wheat Ale Big Spruce, Baddeck 4%**9**
- Toller OG Lager Burnside Brewery, Dartmouth 5.0%**7**

COCKTAILS

- Equinox Sangria 2.25oz**14**
Il Padrino Vino Rosso, Chambord Royale, Creme de Cassis, cinnamon syrup, lemon, soda
- The Queen Regent 2.0oz**14**
Compass Gin Royal, Galliano Vanilla Liqueur, Amaro Montenegro, blackberry honey syrup, lime
- Tuesday in Tenochtitlan 2.0oz**13**
Maker’s Mark Bourbon, Busker Irish Whiskey, Barrelling Tide Cherry Liqueur, chipotle demerara syrup
- Busking For Apples 1.75oz**12**
Busker Irish Whiskey, Amaro Nonino, Apricot Brandy, chai syrup, lemon, Angostura bitters
- Sailor’s Warning 1.5oz**14**
Coldstream Clear Spiced Rum, Cointreau, cranberry juice, lime, cranberry bitters, ginger beer
- Shot in the Dark 2.0oz**14**
Hornitos Black Barrel Anejo Tequila, Dolin Red Vermouth, Aperol, Campari, Pineapple

ZERO PROOF

- Apple Cinnamon Daquiri**11**
HP Zero Proof Spiced Rum, chai syrup, apple, lemon
- Sparkling Blackberry Lemonade**9**
Blackberry honey syrup, lemon, simple syrup, soda
- Big Spruce Kitchen Partly Non Alcoholic Pale Ale**9**
- Bulwark Non Alcoholic Cider**9**
- Benjamin Bridge Piquette Zero Rose**9**

HAPPY HOUR 3-5PM

- Coldstream Blackberry Sparkling Lemonade 1oz**8**
- 5oz House Red/White Wine**8**
- North Brewing Lagered Ale 4%**8**