

2 DOORS DOWN
food & wine
•DINNER•

APPETIZERS

BUTTERMLK BUSCUITS (GFO/M) 5

2 per serving with whipped molasses butter

MARKET SOUP 11

Seasonally inspired from the farms of Nova Scotia

CALAMARI 17

Flash fried calamari, red dragon sauce, green onion sesame, hot honey

MEXICAN STREET CORN FRITTERS (M) 16

Valley sweet corn, chipote mayo, tajin, cilantro, feta & parmesan, lime

SOURDOUGH BRUSCHETTA (GFO/VO) 17.5

Rotating feature from this weeks market

GENERAL TSO PORK BELLY/SCALLOPS (GF) 18

Sesame, ginger-honey glaze, apple cabbage slaw, aioli

SALADS

KALE CAESAR SALAD (GFO/VO) 16

Ted Hutten's kale, double smoked bacon, grana padano, house caesar dressing, fried capers, focaccia croutons, black pepper, lemon vinaigrette

GREEN GODDESS WEDGE SALAD (GFO/VO) 16

Iceberg lettuce, bell pepper, crispy prosciutto, blue cheese, cucumber, cherry tomatoes, shaved shallot, hard cooked egg

CIRO'S BURRATA for 2 (GFO/M) 25

grilled market peaches, white balsamic & honey, heirloom tomatoes, fresh basil, grilled baguette

MAIN PLATES

Add to any main course

Grilled jumbo shrimp 10, Caramelized Digby scallops 12

GREEK STYLE BRAISED LAMB SHANK (GFO) 29

Tomato & red wine braised lamb, feta, olives, tzatziki, herb orzo pilaf, Ted Hutten vegetables

SCALLOP & SHRIMP SINGAPORE

NOODLES (GF) 28

Julienne radish, carrot & pepper, Asian greens, scallions, chilli garlic sauce, egg, cilantro rice noodles

CHICKEN PARMESAN 27

Breaded chicken thigh, Ciro's mozzarella, tomato & red pepper pomodoro, pesto, gemelli pasta

Vegetarian option

OYSTER MUSHROOM PARMESAN 26

ATLANTIC SEAFOOD CHOWDER (GF) 28

Lobster, scallops, shrimp, mussels, salmon, haddock, potato, leek & cream. Buttermilk biscuit

BROWN RICE RISOTTO PRIMAVERA (GF/M) 25

Ted's Hutten's vegetables, grilled spiced halloumi cheese, roasted garlic "cream", pumpkin seeds

DUCK CONFIT & FRITES with AIOLI (GF) 27

Québec duck leg, orange gastrique, local greens with melon & apple, citrus/shallot vinaigrette, hand cut fries

CAPE BRETON SNOW CRAB & SPINACH

STUFFED SALMON (GF) 32

Lemon & herb butter sauce, Ted Hutten vegetables, tomato jam, butter roasted baby potatoes

2DD SMASH BURGERS

served with hand-cut fries or daily soup

upgrade to kale salad, wedge salad, buttermilk onion rings, parmesan fries, gluten free bun 3.50

OLD SCHOOL (GFO) 23

2 custom ground chuck patties, smoked bacon, american cheese, kosher dills, burger sauce, grilled onion, ketchup, mustard

SMOKEHOUSE (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/VGO) 21

our signature oat, cashew & mushroom patty, iceberg lettuce, tomato, cucumber, pickle red onions & peppers, havarti, vegan dijonaise

WINES

SPARKLING

Prosecco Mionetto Brut Prestige 14 20 50
Venice, Italy

Brut Nv Benjamin Bridge 61
Gaspereau, Nova Scotia

ROSE

Monastrell Rose Romeo Castilla 11 17 40
La Mancha, Spain

Cinsault-Grenache Rose Whispering Angel 71
Provence, France

WHITE

Sauvignon Blanc Squealing Pig 13.5 19 48
Awatere Valley, NZ

Pinot Grigio Spinelli 11 17 40
Abruzzo, Italy

Tidal Bay Grand Pré 12 18 46
Nova Scotia, Canada

Chardonnay-Viognier Maison Castel 12 18 46
Languedoc, France

Chardonnay Josh Cellars 61
California, USA

Chenin Blanc Demorgenzon DMZ 50
Western Cape, South Africa

Pecorino Barone Di Valforte 59
Abuzzo, Italy

Sauvignon Blanc Clos Roussely L'Escale 62
Loire valley, France

RED

Malbec El Esteco 12 18 46
Calchaqui Valley, Argentina

Pinot Noir-Gamay Bouchard 14 20 52
Coteaux, France

Cabernet SauvignonLiberty School 14 20 52
California, USA

Tempranillo Cala And Ja Ja! Castilla 12 18 46
La mancha, Spain

Grenache-Syrah M. Chapoutier Belleruche 50
Cotes-Du-Rhone, France

Sangiovese Chianti Classico DOCG Villa Cafaggio 65
Tuscany, Italy

Cabernet Franc Big Flower 65
Western Cape, South Africa

Cabernet Sauvignon Beringer Kinghts Valley 80
California, USA

Frapatto-Nero D'avoia Occhipinti SP68 86
Sicily, Italy

ON TAP 16oz

Camp Spruce Lager Big Spruce, Baddeck 4.0% 9.5

Pilsner Propeller Brewing, Halifax 4.8% 9.5

Right Some Red Nine Locks, Dartmouth 5.0% 9.5

El Diablo Mexican Lager Good Robot, Halifax 5.6% 9.5

Principal Pale Ale Schoolhouse, Windsor 4.7% 9.75

Crisp and Dry Cider Annapolis Cider Co Wolfville 7.7% 9.75

CANS 355ml

Wild Blueberry Cider Moonrise Ridge Windsor 5.3% 9.75

Wabamo Session Cider Sourwood, Halifax 4.0% 9

Dirty Blonde Nine Locks, Dartmouth 5.0% 9

Schooner Olands, Halifax 5.0% 9

COCKTAILS

The Hugo 2oz 15
St. Germain Elderflower Liqueur, mint, lime, prosecco, soda

Poolside 2oz 12
Tanqueray Rangpur Gin, St Germain Elderflower Liqueur, Blue Curacao, lime, simple syrup, tonic

Candy Crush 2oz 14
Compass Royale Gin, Chambord, passion fruit, lemon, orgeat, Prosecco

Summers Edge 2oz 13
Plantation White Rum, Apricot Brandy, lime Juice, cinnamon

Spicy Margarita 2oz 15
Teremana Blanco Tequila, Cointreau, lime, jalapeno

The J-BBQ 2.25oz 14
Suntory Toki Whiskey, Amaro Montenegro, maple togarashi, lemon, Rudi's Hot Sauce

Hazy Wave 2.25oz 15
Johnny Walker Black, Dolans Red Vermouth, blueberry syrup, pineapple juice

ZERO PROOF

Whiskey Sour 11
HP Juniper Single Malt Whiskey Sour, lemon, honey syrup

Coconut Rum Punch 13
Myth Zero Proof Coconut Rum, passionfruit, Peychauds Bitters.

Big Spruce Kitchen Partly Non Alcoholic Pale 9

Bulwark Non Alcoholic Cider 9

Benjamin Bridge Piquette Zero Rose 9

HAPPY HOUR 3:00pm-5:00pm 7

Coldstream Vodka Strawberry Lemonade

5oz House Red/White Wine

16oz Big Spruce Camp Spruce Lager