

2 DOORS
DOWN
FOOD+WINE

DINNER

APPETIZERS

BUTTERMILK BISCUITS (GFO/V) 5

2 per serving with whipped molasses butter

MARKET SOUP 11

Seasonally inspired from the farms of Nova Scotia

CALAMARI 17

Flash fried calamari, salsa verde, tomato & red pepper pomodoro, Grana Padano, aioli

TED'S BRUSSELS SPROUTS (GF/VO) 18

Pan roasted sprouts, Sriracha aioli, sesame, scallions, Chinese sausage

VALLEY BEET BRUSCHETTA (GFO/VO) 17.5

Ted Hutten's golden beetroot, pickled lowbush blueberries, whipped ricotta, chèvre, balsamic vinegar, dill, sourdough

CHICKEN DINNER POUTINE 19

Pulled roast chicken, Sunday gravy, cheese curds, summer savoury stuffing, peas, hand-cut fries

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

HARVEST SALAD (GF/V) 16

Grilled sweet potato & red onion, apple, scallion, feta, red leaf lettuce, pecan & raisin granola, spiced maple dressing

CIRO'S BURRATA for 2 (GFO/V) 27

Roasted squash, pomegranate, dukkah, white balsamic & honey reduction, grilled baguette

MAIN PLATES

Add to any main course

Grilled jumbo shrimp 10 • Caramelized Digby scallops 12

CARAMELIZED DIGBY SCALLOP GNOCCHI (VO) 28

Maria's Pantry gnocchi, seared scallops, squash purée, brown butter, crispy sage, Ted Hutten's acorn squash

Vegetarian option

CRISPY OYSTER MUSHROOM GNOCCHI 26

PEI BEEF BRISKET AU POIVRE (GFO) 29

Triple AAA PEI Beef, Ted Hutten's vegetables, peppercorn sauce, hand cut fries, aioli

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 sauce, pesto, gemelli pasta

ATLANTIC SEAFOOD CHOWDER (GF) 28

Scallops, shrimp, mussels, salmon, haddock, potato, leek & cream, with buttermilk biscuit

BROWN RICE RISOTTO PRIMAVERA (GF/V) 25

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

DUCK CONFIT WITH CASSOULET (GF) 28

Québec duck leg, tomato stew of sausage, pork belly, white bean and local greens, with baguette

SEARED ATLANTIC SALMON (GF) 30

Smoked salmon & cream cheese mousse, capers, red onion, bagel crisps, everything spice blend, dill, lemon, roasted baby potatoes, Ted's Veg

2DD HOUSE BURGERS

served with hand-cut fries or daily soup

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

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

WINES

SPARKLING

Prosecco Mionetto Brut Prestige **14 20 50**
Venice, Italy

Brut Nv Benjamin Bridge **61**
Gaspereau, Nova Scotia

ROSÉ

Cinsault-Grenache Domaine Montrose **13.5 19 48**
Languedoc, France

WHITE

Sauvignon Blanc Matua **13.5 19 48**
Hawke's Bay, NZ

Pinot Grigio Riff Terra Alpina **12 18 46**
Veneto, Italy

Tidal Bay Lightfoot & Wolfville **12 18 46**
Nova Scotia, Canada

Chardonnay-Viognier Maison Castel **12 18 46**
Languedoc, France

Chardonnay Josh Cellars **61**
California, USA

Soave Classico Pieropan **63**
Veneto, Italy

Pecorino Barone Di Valforte **59**
Abuzzo, Italy

Sauvignon Blanc Clos Roussely L'Escale **62**
Loire Valley, France

RED

Malbec-Bonarda Lui Wind **12 18 46**
Mendoza Valley, Argentina

Pinot Nero Terregaie Stema **13.5 19 48**
Veneto, Italy

Cabernet Sauvignon Liberty School **14 20 52**
California, USA

Monastrell Pacheco **12 18 46**
Jumilla, Spain

Nero D'avoia La Mura **45**
Sicily, Italy

Sangiovese Chianti Classico DOCG Villa Cafaggio **65**
Tuscany, Italy

Cabernet Sauvignon Austin Hope Family Wines **66**
California, USA

Grenache-Syrah-Mourvèdre Kosmos Gerard Bertrand **64**
Languedoc, France

ON TAP 16OZ

Tim's IPA Big Spruce, Baddeck 6.7% **9.5**

Pilsner Propeller Brewing, Halifax 4.8% **9.5**

Red Ale Brig & Barq, Windsor 5.5% **9.5**

Hunky Dory Pale Ale Boxing Rock, Shelburne 5.0% **9.5**

Lager Ultra Light Good Robot, Halifax 4.0% **9.5**

Crisp and Dry Cider Annapolis Cider Co, **9.75**
Wolfville 7.7%

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**

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 Autumn 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 7

Coldstream Blackberry Sparkling Lemonade 1oz

5oz House Red/White Wine

Good Robot Ultra