

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, Ciro's asiago, aioli

TED'S BRUSSELS SPROUTS (GF/VO) **18**
Pan roasted sprouts, sriracha aioli, sesame, scallions, Chinese sausage

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 14

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

FALAFEL (GF/V/VGO) **16**
Chickpea and herb fritters, hummus, tzatziki, feta, cucumber, olives, tomato, leaf lettuce, lemon

MAIN PLATES

*Add to any main course:
Caramelized Digby scallops 14*

CARAMELIZED DIGBY SCALLOP GNOCCHI (GFO/VO) **28**
Maria's Pantry gnocchi, seared scallops, squash purée, brown butter, crispy sage, acorn squash
Vegetarian option

CRISPY OYSTER MUSHROOM GNOCCHI 26

BONELESS PEI BEEF SHORTRIB (GFO) **30**
Triple A Beef, Savoy Sunday gravy, winter vegetables, celeriac-potato puree, buttermilk onion rings

ATLANTIC SEAFOOD LINGUINE (GFO) **29**
Scallop, shrimp, mussels, littleneck clams, halibut, white wine tomato sauce, Ciro's asiago, pesto garlic crostini

CURRY CONFIT CHICKEN LEG (GFO) **26**
English style pub curry sauce, mango chutney, winter veg, sweet potato chippies, grilled naan

BROWN RICE RISOTTO PRIMAVERA (GF/V) **25**
Ted Hutten's vegetables, grilled spiced halloumi cheese, roasted garlic "cream", pumpkin seeds

PORK SCHNITZEL 26
Breaded pork cutlet, apple braised cabbage, mushroom cream gravy, cranberry compote, market veg, sauteed spaetzle, parsley & lemon

LINE CAUGHT HALIBUT (GF) **32**
Pan seared Atlantic halibut, roasted baby potatoes, market veg, Cape Breton mustard pickles, tidal bay beurre blanc

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

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, 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**
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**
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HAPPY HOUR 4-6PM

Coldstream Blackberry Sparkling Lemonade 1oz
5oz House Red/White Wine
Good Robot Ultra