

2 DOORS
DOWN
FOOD+WINE

LUNCH

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 Caramelized Digby 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 & 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

SOUP, SALAD & BISCUIT (GFO/VO) 20

Choice of kale caesar or harvest salad, house soup, warm buttermilk biscuit & molasses butter

PAN FRIED HADDOCK 26

2-piece line caught haddock, buttered mashed potatoes, market veg, Cape Breton mustard pickles, Tidal Bay beurre blanc

ATLANTIC SEAFOOD LINGUINI (GFO) 31

Scallop, shrimp, mussels, seared tuna, white wine garlic cream, Ciro's asiago, pesto

HANDHELDS

Served with your choice of hand-cut fries or daily soup

Personalize Your Burger or Sandwich: 3.50

Kale Caesar salad / Harvest salad / Parmesan fries / buttermilk onion rings with hot honey / house-made gluten free vegan burger buns 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

PHILLY CHEESE STEAK 23

Pulled brisket, house cheese sauce, sautéed onions & bell peppers, crispy onions, buttered toasted soft hoagie roll

HADDOCK TACOS 21

Panko crusted haddock, tomato salsa, slaw, avocado crema, pickled red onion, cilantro,

SWEET POTATO TACOS (V) 20

Roasted sweet potato & red onion, feta, chipotle tomato salsa, avocado crema, pumpkin seeds

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

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**

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**

Rotating Dark Beer Schoolhouse, Windsor **9.75**

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 4-6PM

Coldstream Blackberry Sparkling Lemonade 1oz **8**

5oz House Red/White Wine **8**

North Brewing Lageder Ale 4% **8**