

## SMALL PLATES & SHAREABLES

### BUTTERMILK BISCUITS (GFO/V) 5

2 per serving with whipped butter & molasses

### TUNA TARTARE (DF) 18

Marinated tuna, cucumber & avocado in ginger & sesame vinaigrette, sriracha mayo, furikake, prawn crackers

### HEIRLOOM TOMATO TOAST (GFO/V) 18

Local heritage tomatoes on Maria's Pantry focaccia, Ciro's stracciatella, pesto cream, olive oil, balsamic reduction

### LOADED POTATO TATER-TOTS (GF/VO) 16

Queso cheese sauce, parmesan, green onion, bacon bits, sour cream, paprika

### FRIED CALAMARI (DFO) 17

Flash fried calamari, baja crema, lime, chilies, cilantro

### EAST COAST OYSTERS (GF/DF) 20

Half-dozen fresh-shucked local oysters, lemon, house mignonette, horseradish

### WARM BROCCOLI & SEARED HALLOUMI (GF/V/VGO) 18

Charred broccoli, Mediterranean garlic yogurt sauce, pickled turnip, seared halloumi, sunflower & sesame seed dukkah

## SOUP & SALAD

*Add to any salad: roast chicken 8 / seared Digby scallops 14*

### MARKET SOUP 12

Weekly feature from the farms on NS

### 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

### VALLEY GROWN GREEN SALAD (GF/V/VGO) 15

Choice of ranch or maple vinaigrette dressing, local greens, tomato, carrots, cucumber, radish, red onion, crumbled Homestead feta, toasted sunflower seeds

## MAIN PLATES

### CHILLED ASIAN NOODLES with

### FRIED TOFU (GF/V/VGO) 23.50 *Add grilled jumbo shrimp 8*

Sweet potato vermicelli noodles, napa cabbage, bok-choy, carrots, cucumber, radish, scallions, chili crisp, hoisin bbq fried tofu, peanuts, Cabbage Patch kimchi, soft boiled egg, sesame-soy dressing

### EGGPLANT PARMESAN (V) 25

Breaded eggplant, tomato sauce, mozzarella, zucchini ribbon, aglio e olio tagliatelle, Ciro's asiago

### PAN FRIED COD (GFO/DFO) 27

Line-caught cod, buttered mashed potatoes, market veg, Cape Breton mustard pickles, Tidal Bay beurre blanc

### BUTTERMILK FRIED CHICKEN (GF) 27

Boneless chicken thighs, house buffalo sauce, pickles, warm roasted potato salad, ranch dressing, garlic-sautéed greens

### OULTON'S CIDER BRAISED PORK BELLY (GFO) 28

Fennel BBQ sauce, panko-crusted mac & cheese pave, market veg, chipotle aioli, corn relish

### SWEET HEAT SCALLOP, SHRIMP & CORN TAGLIATELLE (GFO) 32

Seared Digby scallops, wild caught shrimp, sweet corn, lemon, Sichuan peppercorn, crème fraîche, local cherry tomatoes, parmesan

### MARITIME SEAFOOD CHOWDER (GF) 29

Mussels, haddock, shrimp, scallops, lobster, leek cream, baby potatoes, lobster oil

### BRAISED LAMB SHANK MILANESE (GF/DFO) 29

Slow-cooked in white wine and tomatoes, market vegetables, saffron risotto, parmesan



**FOR ANY DIETARY CONCERNS, PLEASE  
INFORM YOUR SERVER AND SEE BELOW:**

GF/GFO - Gluten Free or Gluten Free option available

V/VO - Vegetarian or Vegetarian option available.

DF/DFO - Dairy Free or Dairy Free option available

VGO - Vegan option available

*Our menus are seasonal, responsible, and always support our local food producers first. Thank you for joining us today.*

## HANDHELDS

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

### PERSONALIZE YOUR HANDHELD 3

*kale salad / green salad / parmesan fries /  
buttermilk onion rings with hot honey /  
house-made gluten-free vegan bun 2*

### OLD SCHOOL SMASH BURGER (GFO) 23.50

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

### SMOKEHOUSE SMASH BURGER (GFO) 23.50

2 custom ground chuck patties, smoked bacon, double white cheddar, Earl's Hawaiian Swine Bourbon Barbecue Sauce, caramelized balsamic onions, chipotle aioli, crispy onions

### VEGETARIAN QUESO BURGER (GFO/V/VGO) 23.50

Our signature oat, cashew, & mushroom patty, pepper jack cheese, creamy guacamole mayo, jalapeño-tomato relish, corn chips, red onion, warm spicy queso

### PHILLY CHEESE STEAK (GFO) 24

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