

## DINNER MENU

### SMALL PLATES & SHAREABLES

#### **BUTTERMILK BISCUITS (GFO/V) 5**

2 per serving with whipped butter & molasses

#### **TUNA TARTARE (DF) 18**

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

#### **MUSHROOM TOAST (GFO/V) 17**

Sautéed Maritime Gourmet mushrooms, garlic cream sauce, pickled shallots, toasted sourdough

#### **MAC & CHEESE LOG (VO) 16**

Panko crusted home-style mac & cheese, tomato sauce, queso, bacon bits, scallions, chipotle mayo

#### **FRIED CALAMARI (DFO) 17**

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

#### **BROCCOLI & HALLOUMI (GF/V/VGO) 18**

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

#### **BUFFALO CAULIFLOWER (GF/V) 17**

Chickpea dusted cauliflower, buffalo sauce, pickled carrots & celery, blue cheese dip

### SOUP & SALADS

*Add roasted chicken 8*

*Add seared scallops 15*

#### **MARKET SOUP 12**

Weekly feature from the farms of Nova Scotia

#### **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 GREEN SALAD (GF/V/VGO) 16**

Choice of ranch dressing or maple vinaigrette, greens, tomato, carrots, cucumber, radish, pickled cranberries, crumbled Holmstead feta, toasted walnuts



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

GF/GFO - Gluten Free or Gluten Free option available

DF/DFO - Dairy Free or Dairy Free option available

V/VO - Vegetarian or Vegetarian option available

VG/VGO - Vegan or Vegan option available

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

### MAIN PLATES

#### **EGGPLANT PARMESAN (V) 25**

Breaded eggplant, tomato sauce, mozzarella, zucchini ribbons, parmesan, aglio e olio tagliatelle

#### **BUTTER POACHED COD (GF) 33**

Mussels, wild shrimp, shaved brussels sprouts, lobster bisque cream, baby potatoes, lobster oil

#### **KOREAN FRIED CHICKEN (GF) 27**

Breaded buttermilk brined chicken thigh, red dragon sauce, sushi sticky rice, bok choy, kimchi garden slaw, sesame, hot honey

#### **CRISPY SKIN ATLANTIC SALMON (GF) 27**

Saffron risotto, sautéed fennel & kale, herb & citrus salad

#### **DIGBY SCALLOP CARBONARA 33**

Caramelized scallops, rigatoni, pancetta, sweet peas, pecorino romano, cured egg yolk, toasted maria's pantry focaccia

#### **BRAISED LAMB SHANK (GF) 28**

Slow braised in white wine & tomato, market vegetables, roasted garlic & butter mashed potatoes

#### **OULTON'S PORK BELLY (GF) 27**

Crispy crackling, brown butter sweet potato puree, pickled cranberries, market vegetables

#### **BRAISED BEEF SHORT RIB BOLOGNESE (GFO) 28**

Pulled beef short rib, tomato ragu, tagliatelle, parmesan, toasted maria's pantry focaccia

### 2DD HOUSE BURGERS

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

*Change your side : kale caesar salad / valley green salad / parmesan fries / buttermilk onion rings with hot honey 3*

*(GFO) house-made gluten free/vegan burger bun 2*

#### **OLD SCHOOL SMASH BURGER (GFO) 23.50**

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

#### **SMOKEHOUSE SMASH BURGER (GFO) 23.50**

2 smashed chuck patties, smoked bacon, 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, red onion, pepper jack cheese, creamy guacamole mayo, corn chips, jalapeno-tomato relish, warm spicy queso