LUNCHMENU

SMALL PLATES & SHAREABLES

Add a side kale caesar or green salad 10 Add a side of fries or soup 7

BUTTERMILK BISCUITS (GFO/V) 5

2 per serving with whipped butter & molasses

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

CHARRED BROCCOLI & SEARED HALLOUMI (GF/V/VGO) 18 Broccoli, halloumi, pickled turnip, garlic yogurt sauce, sunflower & sesame seed dukkah

BUFFALO CAULIFLOWER (GF/V) 17 Chickpea dusted cauliflower, buffalo sauce, pickled carrots & celery, blue cheese dip

SOUP & SALAD

Add roasted chicken 8 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 or maple vinaigrette, greens, tomato, carrots, cucumber, radish, pickled cranberries, feta, toasted walnuts

SOUP, SALAD & A BISCUIT 20

Choice of kale caesar or valley green salad with a bowl of our weekly soup and a warm buttermilk biscuit

MAIN PLATES

CHILLED NOODLE BOWL (GF/VGO) 22.50

Add jumbo shrimp 8

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

LAMB MEDITERRANEAN BOWL (GF) 24

White wine & tomato braised lamb, Holmestead feta, cabbage slaw, olives, cucumber-tomato salad, pickled turnip, broccoli, garlic yogurt sauce, brown rice

BRAISED PEI SHORT RIB BOLOGNESE (GFO) 28

Pulled short rib, tomato ragu, Parmesan, tagliatelle, toasted Maria's Pantry focaccia

ENGLISH STYLE FISH N' CHIPS 22

2 pieces of Propeller blonde ale battered cod, pickled slaw, house tartar sauce, lemon, hand-cut fries

TUNA POKE BOWL (GF) 23

Ahi tuna, cucumber & avocado in a ginger & sesame vinaigrette, radish, napa cabbage, bok choy, sushi rice

EGGPLANT PARMESAN (V) 25

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



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.

HANDHELDS 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

KOREAN CHICKEN SANDWICH (GFO) 24

Breaded buttermilk marinated chicken thigh, red dragon sauce, kimchi garden slaw, sriracha mayo

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

HAPPY BREAKFAST SANDWICH (GFO) 22

Smashed chuck patty, fried egg, double smoked bacon, Canadian cheese, hash brown, avocado mayo, ketchup

TUNA NICOISE SANDWICH 24

Ahi tuna, olive-sundried tomato tapenade, red onion, radish, hard-cooked egg, herb & mustard vinaigrette, toasted French bread

CHOPPED CHEESE 23

Adobo seasoned ground beef, onions, peppers, lettuce, shredded cheese, tomato, queso, garlic aioli, toasted hoagie roll