FOLD LINE
DON'T PRINT

2 DOORS DOWN FOOD+WINE

DINNER

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

LOCAL GREEN SALAD (GF/V/VGO) 16
Choice of ranch dressing or maple vinaigrette, greens, tomato, carrots, cucumber, radish, pickled cranberries, crumbled Holmestead 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

VALLEY SQUASH GNOCCHI (GFO/V) 25
Maria's Pantry gnocchi, squash purée, roasted squash, charred broccolini, Ciro's stracciatella

PAN FRIED COD (GF) 33
Mussels, wild shrimp, shaved brussels sprouts, lobster bisque cream, baby potatoes, lobster oil

KOREAN FRIED CHICKEN (GF) 27
Breaded buttermilk marinated chicken thighs, red dragon sauce, sushi sticky rice, kimchi garden slaw, bok choy, sesame, hot honey

CRISPY SKIN ATLANTIC SALMON (GF) 27
Saffron risotto, sautéed fennel & kale, herb & citrus salad

DIGBY SCALLOP CARBONARA (GFO) 35
Caramelized scallops, pancetta, sweet peas, rigatoni, Grana Padano, cured egg yolk, cracked black pepper

BONE-IN PEI BEEF SHORT RIB (GF) 37
Slow braised AAA beef short rib, market vegetables, red skin butter smashed potatoes, Savoy Sunday gravy, horseradish cream, parsnip chips

OULTON'S PORK BELLY (GF) 27
Crispy crackling, french puy lentil & smoked ham hock stew, kale, carrots, apple & mustard relish, toasted french bread

LAMB BOLOGNESE (GFO) 28
Slow braised lamb ragu, Ciro's ricotta, mint, pappardelle, 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 / local 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, 2 Boys double smoked bacon, Canadian cheese, kosher dills, burger sauce, grilled onion, ketchup, mustard

SMOKEHOUSE SMASH BURGER (GFO) 23.50
2 smashed chuck patties, 2 Boys double 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

WINES

SPARKLING

	5oz	8oz	Btl
Prosecco Mionetto Brut Prestige Venice, Italy	13	19	60
Sparkling Rosé L'Acadie Vineyards La Vie On Rose Gaspereau, NS	13	19	60

WHITE

Tidal Bay Lightfoot & Wolfville Wolfville, NS	12	18	50
Sauvignon Blanc Vina MontGras Amaral Leyda Valley, Chile	12	18	50
Pinot Grigio Spinelli Terre Di Chieti IGT Abruzzo, Italy	12	18	50
Chardonnay-Viognier Maison Castel Languedoc, France	12	18	50
Pecorino Torre Zambra Poggio Salaia IGT Abruzzo, Italy			65
Chablis Domaine Laroche Les Chanoines Burgundy, France			73

RED

Nero d'Avola-Cabernet Il Rosso di Ludovico Riserva IGT Sicily, Italy	13	19	60
Pinot Noir Ara Single Estate Marlborough, New Zealand	13	19	60
Merlot Chateau Puyfromage Bordeaux, France	13	19	60
Montepulciano Torre Zambra Madia D'abruzzo, Italy	13	19	60
Chianti Classico Ruffino Riserva Ducale Tuscany, Italy			68
Cabernet Franc Big Flower Stellenbosch, South Africa			73

NON ALCOHOLIC

Organic Oatmeal Stout Cereal Thriller 473ml 9
Big Spruce Brewing Baddeck, NS • 0.5% ABV

Cranberry Cider Lake City Cider 355ml 9
Dartmouth, NS • 0.4% ABV

Pink Piquette Zero Wine Spritzer 250ml 9
Benjamin Bridge Wolfville, NS • 0.0% ABV

Spritzy Cherry 9
Cherry, Demerara Syrup, Cherry & Vanilla Bitters, Sparkling Water

BEER & CIDER

ON TAP 16oz

Organic Lagered Ale Kölsch Encounters 9.5
Big Spruce Brewing Baddeck, NS • 5.6%

Blonde Ale Propeller Brewing 9.5
Halifax, NS • 5.0%

Porter Anvil Porter Lunn's Mill Beer Co • 9.5
Lawrencetown, NS • 5.6%

New England IPA Galaxy Propeller Brewing 9.5
Halifax, NS • 6.5%

Red Cole Harbour Irish Red North Brewing 9.5
Dartmouth, NS • 5.0%

Cider Crisp Apple District 5 Lake City Cider 9.5
Dartmouth, NS • 6.0%

CANS/BOTTLES

Crisp & Dry Cider Annapolis Cider *750ml* 32
Wolfville, NS • 7.0%

Peach Cider Lake City Cider *473ml* 11
Dartmouth, NS • 5.5%

Lagered Ale Little Beast North Brewing *473ml* 11
Dartmouth, NS • 4.0%

COCKTAILS

Ash & Ember *1.75oz* 13
Brulee Rum, Amaretto, Lemon, Demerara Syrup

Twelfth Night *2.0oz* 13
Coldstream Vodka, Galliano, Creme De Cacao, Cherry, Cherry Bitters

Aphrodite's Orchard 1.5*oz* 13
JD Shore White Rum, Pear, Lemon, Honey

Forbidden Fruit *2.25oz* 14
Bearface Triple Oak Whiskey, Amaro Montenegro, Galliano, Plum Syrup

Bleeding Heart *2.0oz* 15
Hendricks Gin, Amaro Montenegro, Chambord, Lemon, Ginger

Smoked Rosemary Old Fashioned *2.0oz* 15
Bearface Wilderness Smoked Whiskey, Rosemary Syrup, Moondog Bitters, Angostura

HAPPY HOUR 3-5PM

16oz local taps (all) 8

5oz Prosecco Mionetto Brut 10

5oz Sparkling Rosé L'Acadie Vineyards 10