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Seasonal Kitchen

Buttermilk Biscuits 5 (GFO) (V)
2 biscuits, butter, molasses
🍷 *Prosecco, IT*

Market Soup 13
rotating flavours from the farms of nova scotia

Italian Meatball 17
parmesan bechamel, marinara, pesto oil, maria's pantry focaccia
🍷 *Chianti Classico, IT*

Brussels Sprouts 16 (GF) (DFO) (VGO)
general tso glaze, green onion, ranch tofu crema, chilis
🍷 *Rosé, FR*

Smoked Salmon & Asparagus 18 (GF)
steamed asparagus, soft-boiled egg, cold-smoked salmon, sweet pea puree, dill, griddled sourdough rye
🍷 *Sauvignon Blanc, NZ*

Mac & Cheese Log 16 (VO)
tomato sauce, queso, scallions, bacon bits, chipotle mayo
🍷 *Grenache/Syrah, FR*

Tuna Tartare 18 (DF)
diced tuna, citrus dressing, cucumber, avocado, cilantro, shallot, tortilla chips
🍷 *Tidal Bay, CA*

Calamari 17 (GF) (DF)
piri-piri, lemon parsley sauce
🍷 *Sauvignon Blanc, NZ*

Kale Caesar Salad 16 (GFO) (VO)
marinated market kale, double smoked bacon, fried capers, caesar dressing, croutons, black pepper, lemon vinaigrette, parmesan
🍷 *Pinot Noir, NZ*

Spring Salad 16 (GF) (V) (VGO)
local mixed greens, roasted beets, goat cheese, pickled red onion, toasted pecans, dill & apple cider vinaigrette or honey-buttermilk dressing
🍷 *Pinot Grigio, IT*

add on : grilled chicken 7 / caramelized scallops 15

M A I N P L A T E S

Parmesan Crusted Salmon 30 (GFO)
sustainable blue ns salmon, red tomato chow, bacon & cheddar loaded smashed potatoes, sauteed daily vegetables, brown butter beurre blanc
🍷 *Pecorino, IT*

Korean Fried Chicken 27 (GF)
marinated and breaded chicken thighs, egg-fried rice, red dragon sauce, bok choy, kimchi garden slaw, sesame seeds, hot honey
🍷 *Grenache/Syrah, FR*

Digby Scallop Risotto 36 (GF)
vegetarian option with seared tofu 26
spinach, sweet peas & fava beans risotto, fried capers, ciro's stracciatella
🍷 *Sauvignon Blanc, NZ*

Pan Seared Pork Chop 26 (GF) (DFO)
grainy mustard sauce, cranberry mostarda, asparagus, confit fingerlings, braised cabbage, warm bacon-pea salad,
🍷 *Pinot Noir, NZ*

NS Seafood Chowder 33 (GF)
salmon, haddock & clam chowder, lobster oil, dill, seared scallop, crispy lobster-shrimp cake
🍷 *Sparkling Rosé, CA*

Duck Confit Ravioli 28
roasted shallot cream, radicchio & radish salad, walnut, sherry vinegar duck jus, crispy duck skin, parmesan
🍷 *Pinot Noir, NZ*

Bone-In PEI Beef Short Rib 38 (GFO) (DFO)
red wine- braised short rib, seared gnocchi, blistered cherry tomatoes, tomato demi-glace, broccolini, parmesan, pickled shallots
🍷 *Cab/Merlot, SA*

Curry Cauliflower 25 (GF) (VG)
red curry roasted cauliflower, thai yellow coconut curry, carrots, sweet potato, peas, potatoes, crispy chickpeas, lime, toasted sesame seeds, chili oil, cilantro, thai basil, toasted cashews
🍷 *Rosé, FR*

Old School Burger 24 (GFO) (DGO)
two smashed chuck patties, canadian cheese, 2 boys double smoked bacon, kosher dills, burger sauce, grilled onion, ketchup, mustard
🍷 *Grenache/Syrah, FR*

Smokehouse Burger 24 (GFO) (DGO)
two smashed chuck patties, white cheddar, 2 boys double smoked bacon, crispy onions, caramelized balsamic onions, chipotle aioli, earls hawaiian swine bourbon bbq
🍷 *Cab/Merlot, SA*

Garden Burger 23 (GFO) (V) (VGO)
seared kidney bean, oat & mushroom patty, white cheddar, lettuce, tomato, avocado, red onion, kosher dills, sriracha mayo
🍷 *Pinot Grigio, IT*

burgers are served with hand cut fries or market soup \$3 to change your side to onion rings, parmesan fries, or side kale caesar salad or spring salad
gluten free/vegan bun \$2

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GFO/GFO : Gluten Free/Gluten Free Option
V/VO : Vegetarian/Vegetarian Option

DF/DFO : Dairy Free/Dairy Free Option
VG/VGO : Vegan/Vegan Option

Bar & Cellar

MIXED DRINKS

COCKTAILS CAN BE MADE WITH NON-ALCOHOLIC SPIRITS

PEPINO PICA (1.75oz) 13
Coldstream Clear Vodka, Lime, Cucumber

WOODSMAN'S NEGRONI (2.5oz) 14
Highland Tears Gin, Campari, Sweet Vermouth, Cranberry Bitters, Rosemary, Propeller Ginger Beer

BRIAR BLUSH (2oz) 13
Jose Cuervo Plata, St. Germaine, Aperol, Lemon, Cranberry Bitters

LA VIE EN ROSE (2oz) 13
JD Shore White Rum, Galliano, Chambord, Lemon, Pineapple, Sparkling Wine

HONEY BEE (1.5oz) 13
Compass Royal Gin, Lemon, Lavender

AFTER THE STORM (2.5oz) 15
Bearface Triple Oak Whisky, Luxardo Maraschino, Amaro Nonino, Dark Maple Syrup, Moondog Bitters

BEER & CIDER

BLONDE ALE 16oz 9.50
Blonde (5.0%)
Darty Brewing - Dartmouth

New England IPA 16oz 9.50
Galaxy IPA (6.5%)
Propeller Brewing - Halifax

SESSION ALE 16oz 9.50
Lawrencetown Surf Session (4.5%)
North Brewing- Dartmouth

HONEY BROWN LAGER 16oz 9.50
Queen Bee (4.8%)
Burnside Brewing - Dartmouth

ORGANIC PALE ALE 16oz 9.50
Kitchen Party (5.6%)
Big Spruce Brewing - Baddeck

CIDER 16oz 9.50 (GF)
Crisp Apple District 5 (6.0%)
Lake City Cider - Dartmouth

PEACH CIDER 473ml can 11 (GF)
Peach Cider (5.5%)
Lake City Cider - Dartmouth

LAGER 355ml can 11 (GF)
Forager (5.0%)
Whistler Brewing - British Columbia

LAGERED ALE 473ml 9
Little Beast (4.0%)
North Brewing- Dartmouth

LOW ABV CANS

SESSION ALE 355ml 9
Designated Surfer (0.5%)
North Brewing- Dartmouth

ORGANIC OATMEAL STOUT 473ml 9
Cereal Thriller (0.5%)
Big Spruce Brewing- Baddeck

ORGANIC PALE ALE 473ml 9
Kitchen Party (0.5%)
Big Spruce Brewing - Baddeck

CRANBERRY CIDER 355ml 9
Cranberry Cider (0.4%)
Lake City Cider - Dartmouth

BEER SURFS UP (2.5oz) 14
Cocktail Hornitos Black Barrel, Aperol, Cointreau, Lime, Session Ale

WINES

SPARKLING

PROSECCO 6.00 | 11.00 | 16.00 | 48.00
La Bella, Friuli, IT

SPARKLING ROSE 8.00 | 13.00 | 19.00 | 62.00
L'Acadie, Nova Scotia

N/A SPARKLING BRUT 7.00 | 11.00 | 16.00 | 52.00
Giesen, NZ

WHITES & ROSE

PINOT GRIGIO 7.00 | 11.00 | 16.00 | 52.00
Zensa, Puglia, IT

TIDAL BAY 7.00 | 11.00 | 16.00 | 52.00
Lightfoot & Wolfville, Nova Scotia

SAUVIGNON BLANC 8.00 | 12.00 | 19.00 | 60.00
Allan Scott, Marlborough, NZ

PECORINO 8.00 | 12.00 | 19.00 | 61.00
Barone di Valforte, Abruzzo, IT

CHARDONNAY - | - | - | 76.00
Deux Roches Macon, Burgundy, FR

N/A SAUVIGNON BLANC 7.00 | 11.00 | 16.00 | 52.00
Giesen, NZ

ROSE 8.00 | 12.00 | 19.00 | 60.00
Domaine Montrose, Languedoc FR

REDS

GRENACHE/SYRAH 7.00 | 11.00 | 16.00 | 52.00
Chapoutier, Rhone, FR

PINOT NOIR 8.00 | 12.00 | 19.00 | 61.00
Jackson Estate, South Island, NZ

CABERNET MERLOT 8.00 | 13.00 | 20.00 | 66.00
Ord de Rac, Swartland, SA

CHIANTI 8.00 | 13.00 | 20.00 | 65.00
Borgo Scopeto, Tuscany, IT

MALBEC - | - | - | 71.00
Chakana Nuna, Mendoza, AR

GAMAY - | - | - | 69.00
JP Brun Ronsay, Burgundy, FR

SANGIOVESE - | - | - | 97.00
Caparzo Brunello di Montalcino, Tuscany, IT

N/A RED BLEND 7.00 | 11.00 | 16.00 | 52.00
Giesen, NZ