

SEASONAL KITCHEN

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Buttermilk Biscuits 5 ^{GF} ^V

bag of 2 biscuits,
whipped molasses butter

Prosecco, IT

Lobster & Shrimp Cakes 22

bacon remoulade, lobster bisque,
pickled vegetables

Sauvignon Blanc, NZ

Heirloom Tomato Toast 17 ^{GF} ^V ^{VGO}

whipped ricotta-feta,
heirloom tomato, kalamata olive,
red pepper relish, hot honey,
toasted sourdough

Chianti, IT

Mac & Cheese Bites 16 ^V

chipotle mayo

Grenache/Syrah, FR

Market Soup 13

rotating flavours from
the farms of nova scotia

Butter Chicken ^{GF} Chicken Wings 17

raita, lime pickle,
red onion, cilantro

Rose, IT

Calamari 17

chorizo aioli, lemon, parsley
shaved fennel & celery salad,
smoked paprika salt

Sauvignon Blanc, NZ

Mussels Mariniere 18 ^{GF}

white wine, shallot, garlic, tomato,
maria's pantry's focaccia

Tidal Bay, CA

Kale Caesar Salad 16 ^{GF} ^{VO}

marinated ted hutten's kale,
double smoked bacon, fried capers,
caesar dressing, croutons, lemon,
black pepper, parmesan

Pinot Noir, FR

Summer Salad 16 ^{GF} ^V ^{VGO}

grilled peaches, arugula,
cucumber, pickled red onion,
snap peas, goat cheese,
radish shoots, candied walnuts,
white balsamic vinaigrette OR
honey buttermilk dressing

Rose, IT

add grilled chicken 8
garlic shrimp 12 / caramelized scallops 16

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MAIN PLATES

Pan Seared Atlantic Salmon 30 ^{GF}

sustainable blue salmon, baby potatoes,
seasonal vegetable hodge podge,
cape breton mustard pickles

Chardonnay-Viognier, FR

Chicken Katsu 27 ^{GF}

breaded chicken thighs, sushi rice, bok choy,
sesame, green onion, kimchi salad,
tonkatsu, sriracha mayo

Grenache/Syrah, FR

Digby Scallop Risotto 35 ^{GF} ^{VO}

seared scallops, sweet pea & asparagus risotto,
ciro's ricotta, radish shoots, lemon beurre-blanc

Sauvignon Blanc, NZ

Braised Pork Cheeks 27 ^{GF}

cheddar & sweet corn puree, smokey BBQ soy glaze,
sauteed market vegetables,

Chianti, IT

Curry Cauliflower 25 ^{GF} ^V ^{VGO}

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, garlic naan

Rosé, IT

NS Seafood Chowder 32 ^{GF}

lobster, haddock, mussels, wild red shrimp, scallops,
leek & potato broth, baby potatoes, lobster oil, dill

Tidal Bay, CA

Bone-In PEI Beef Short Rib 38 ^{GF}

braised PEI short rib, savoy gravy,
sauteed market vegetables,
gruyere smashed potatoes, crispy shallots

Cab/Merlot, SA

Duck Confit Ravioli 28

roasted shallot cream, radicchio & radish salad, walnut,
sherry vinegar duck jus, crispy duck skin, parmesan

Pinot Noir, FR

Old School Burger 24 ^{GF}

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 ^{GF}

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 24 ^{GF} ^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 fries or market soup
\$3 to change your side to onion rings, parmesan fries,
side kale caesar salad or summer salad, \$4 classic poutine
gluten free/vegan bun \$2

GF/GFO : Gluten Free/Gluten Free Option
V/VO : Vegetarian/Vegetarian Option VG/VGO : Vegan/Vegan Option