

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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PLATES

Soup, Salad & Biscuit 22 ^{GF}

soup of the day, buttermilk biscuit, molasses butter,
choice of kale caesar salad or summer salad

Chicken Katsu 25 ^{GF}

fried chicken thighs, sushi rice, bok choy, sesame seeds,
green onion, kimchi salad, tonkatsu sauce, sriracha mayo

Pinot Noir, FR

Cajun Blacked Shrimp Pasta 25 ^{GF}

andouille sausage, red pepper & tomato sauce,
rigatoni, shaved parmesan

Chardonnay-Viognier, FR

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

Pan Fried Haddock 26 ^{GF}

sour cream smashed potatoes, market vegetables,
lemon beurre-blanc, Cape Breton mustard pickles

Sauvignon Blanc, NZ

Eggplant & Halloumi Bowl 24 ^{GF} ^V ^{VGO}

roasted eggplant, grilled halloumi, turkish bulgur,
cucumber, tomato, chickpeas, pickled red onion,
dill yogurt, oregano vinaigrette

Pinot Grigio, IT

NS Seafood Chowder 32

lobster, haddock, mussels, wild red shrimp, ^{GF} illops,
leek & potato broth, baby potatoes, lobster oil, dill

Sparkling Rosé, CA

Donair Flatbread 23

2 Boy's donair meat, mozzarella, sweet onion, tomatoes,
donair sauce, parsley, flatbread, choice of side salad

Grenache/Syrah, FR

HANDHELDS

handhelds served with fries or market soup

\$3 to change your side to onion rings, parmesan fries,
side kale caesar salad or summer salad, or \$4 classic poutine
gluten free/vegan bun \$2

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

Kimchi Reuben 23

corned beef, swiss cheese, kimchi,
spicy russian dressing, grilled sourdough rye

Pinot Noir, FR

Fried Chicken Sammy 24 ^{GF}

crispy chicken thigh, bacon-tomato jam,
lemon-herb mayo, dill pickles, hot honey, lettuce

Chardonnay-Viognier, FR

Two Fish Tacos 22

tempura or blackened haddock, pineapple ^{GF} pico,
charred lime-scallion crema, shredded cabbage,
smoky salsa macha, warm tortillas

Prosecco, IT

GF/GFO : Gluten Free/GF Option

V/VO : Vegetarian/Veg Option

VG/VGO : Vegan/Vegan Option