

EAT LOCAL
SUPPORT A FARMER

– APPETIZERS –

BUTTERMILK BISCUITS 6 GFO/V
2 biscuits, whipped molasses butter
Prosecco, IT

MARKET SOUP 14
rotating flavours from Nova Scotia farms

LOBSTER & SHRIMP CAKE 22
crispy lobster-shrimp cakes, lobster bisque,
bacon remoulade, pickled vegetables
Sauvignon Blanc, NZ

HEIRLOOM TOMATO TOAST 17 GFO/VGO
whipped ricotta-feta, tomatoes, hot honey,
red pepper relish, kalamata olive,
toasted sourdough
Pinot Grigio, IT

CALAMARI 17
crispy calamari, fennel & celery salad,
chorizo aioli, lemon, smoked paprika salt
Tidal Bay, CA

MAC & CHEESE BITES 16 V
golden nuggets of mac & cheese,
chipotle mayo
Grenache/Syrah, FR

MUSSELS MARINIERE 16 GFO
mussels in white wine, shallot, garlic & tomato,
grilled Maria's Pantry focaccia
Sparkling Rosé, CA

KALE CAESAR SALAD 16 GFO/VO
local kale, smoked bacon, fried capers, croutons,
caesar dressing, lemon, black pepper, parmesan
Chardonnay-Viognier, FR

SEASONAL SALAD 16 GFO/VGO
grilled peaches, arugula, cucumber, snap peas,
pickled red onion, goat cheese, radish shoots,
candied walnuts, white balsamic vinaigrette OR
honey buttermilk dressing
Pinot Noir, FR



SEASONAL

ADD CARAMELIZED SCALLOPS 12 -

– PLATES –

CURRY CAULIFLOWER 25 GFO/VGO
red curry roasted cauliflower, thai yellow coconut curry,
carrots, peas, sweet potatoes, potatoes, chickpeas, lime,
sesame seeds, chili oil, cilantro, toasted cashews, garlic naan
Sauvignon Blanc, NZ

BLACKENED HADDOCK 26 GFO
pan fried haddock, market vegetables, lemon beurre blanc,
sour cream smashed potatoes, Cape Breton mustard pickles
Chardonnay-Viognier, FR

LAMB SHANK 30 GF
slow braised lamb shank, tomato & white wine jus,
lemon potatoes, market vegetables, mint & parsley salsa verde
Malbec, AR

PORK CHEEKS 26 GF
tender cooked pork cheeks, cheddar & sweet corn puree,
smokey BBQ soy glaze, sauteed market vegetables
Chianti, IT

CHICKEN KATSU 27 GF
breaded chicken thighs, sushi rice, bok choy, sesame,
green onion, kimchi salad, tonkatsu, sriracha mayo
Sparkling Rosé, CA

SEAFOOD CHOWDER 32 GF
lobster, haddock, mussels, shrimp, scallops,
leek & potato cream, baby potatoes, lobster oil, dill
Tidal Bay, CA

– HANDHELDS –

handhelds are served with fries or market soup
\$3 to change to onion rings, parmesan fries,
kale caesar or seasonal salad, \$4 classic poutine
\$2 gluten free/vegan bun

TWO FISH TACOS 22 GFO
tempura or blackened haddock, smokey salsa macha,
shredded cabbage, pineapple pico,
charred lime-scallion crema, warm flour tortillas
Tidal Bay, NS

KIMCHI REUBEN 23
corned beef, spicy russian dressing, swiss cheese,
kimchi, grilled sourdough rye
Cabernet Merlot, SA

ALL-DAY MENU

GRILLED CHICKEN 8 - GARLIC SHRIMP 16

– BOWLS –

SOUP, SALAD & BISCUIT 22 GFO
soup of the day, buttermilk biscuit, molasses butter,
choice of kale caesar or green salad

CRISPY TOFU RICE BOWL 24 GF/VG
ginger-soy marinated crispy tofu, brown rice,
cucumber, red pepper, cabbage, pickled red onion,
carrot, edamame, basil, toasted peanuts,
coconut lime dressing
Prosecco, IT

DUCK CONFIT RAVIOLI 28
roasted garlic & white wine cream, roasted squash,
swiss chard, cherry tomatoes, crispy duck skin,
lemon, parmesan
Pinot Noir, FR

SCALLOP & SHRIMP RIGATONI 33 GFO/VO
scallops, shrimp, roasted tomato cream, sweet corn,
zucchini, basil, Ciro's stracciatella, crispy shallots
Chardonnay-Viognier, FR



ASK ABOUT TODAY'S FEATURES



OLD SCHOOL BURGER 24 GFO

two smashed chuck patties, 2 Boys smoked bacon,
canadian cheese, kosher dills, grilled onion,
burger sauce, ketchup, mustard
Cabernet Merlot, SA

SMOKEHOUSE BURGER 24 GFO
two smashed chuck patties, 2 Boys smoked bacon,
white cheddar, caramelized balsamic onions,
crispy onions, chipotle aioli, earls hawaiian bourbon bbq
Malbec, AR

GARDEN BURGER 24 GFO/VGO
bean, oat & mushroom patty, white cheddar, lettuce,
tomato, avocado, red onion, kosher dills, sriracha mayo
Pinot Grigio, IT



SERVING DAILY
11:30AM-9:30PM

– Wine –

BUBBLES & WHITES 5oz | 8oz | bottle

PROSECCO 11 | 16 | 52
Mionetto, Veneto, IT

SPARKLING ROSÉ 13 | 19 | 62
L'Acadie, Nova Scotia, CA

PINOT GRIGIO 11 | 16 | 52
Castello di Gabbiano, Venezie, IT

TIDAL BAY 11 | 16 | 52
Lightfoot & Wolfville, Nova Scotia CA

SAUVIGNON BLANC 12 | 17 | 56
Squealing Pig, Marlborough, NZ

CHARDONNAY-VIOGNIER 11 | 16 | 52
Maison Castel, Languedoc-Roussillon, FR

REDS

GRENACHE/SYRAH 11 | 16 | 52
Chapoutier, Rhone, FR

PINOT NOIR 11 | 16 | 52
Maison Nicolas, Languedoc-Roussillon, FR

CABERNET MERLOT 13 | 20 | 66
Org de Rac, Swartland, SA

CHIANTI 13 | 20 | 66
Borgo Scopeto, Tuscany, IT

MALBEC 11 | 16 | 52
Santa Julia Family Estate, AR

ALCOHOL-FREE WINE

SPARKLING BRUT 11 | 16 | 52
Giesen, NZ

SAUVIGNON BLANC 11 | 16 | 52
Giesen, NZ

– COCKTAILS –

– Each of our cocktails has a no or low alcohol alternative –

 **BLACKBIRD 14**
Tromba Tequila, Chambord,
Blackberry, Lemon (2.0oz)

 **3 STARS DAIQUIRI 13**
Planteray 3 Star Rum, Lime,
Simple, Foaming Bitters (2.0oz)

 **MIDNIGHT OIL 14**
Bearface Whiskey, Cynar,
Molasses, Peychaud's Bitters (2.0oz)

 **FAIR LADY 14**
Dillons Dry Gin, Campari,
Sweet Vermouth, Strawberry,
Pink Peppercorn (2.0oz)

 **PEACH MULE 14**
JD Shore Vodka, Lime,
Peach Puree, Peach Shrub,
Propeller Ginger Beer (1.5oz)

FEATURE SPRITZ 13



Flavor, sparkling
wine & sparkling
water. Ask our
staff about
today's feature
spritz!
(4.0oz)

– LOCAL TAPS 16oz/10 –

BLONDE ALE
Darty Brewing - 5.0%
NEW ENGLAND IPA
Propeller Brewing - 6.5%
ORGANIC STOUT
Big Spruce Brewing - 5.4%
PALE ALE
Tatamagouche Brewing - 5.0%
RED ALE
North Brewing - 5.0%
CIDER
Lake City Cider - 6.0%

– BOTTLES & CANS –

PEACH CIDER 11
Lake City Cider - 5.5% / 473ml
MEXICAN LAGER 11
Propeller Brewing - 5.0% / 341ml
N/A CRANBERRY CIDER 9
Lake City Cider - 0.4% / 341ml
N/A PALE ALE 9
Big Spruce Brewing - 0.5% / 473ml
N/A IPA 9
Tatamagouche Brewing - 0.5% / 473ml
N/A NOVA ZERO 9
Benjamin Bridge - 0.5% / 250ml

– NON-ALCOHOLIC –

GINGERBEER 7
Propeller Brewing
HOUSE LEMONADE 6
STRAWBERRY SODA 7
BLACKBERRY SODA 7
SAN PELLEGRINO 7
750ml bottle
CAN PEPSI PRODUCTS 4