2 DOORS DOWN FOOD+WINE

ALL DAY MENU

EVERYDAY
11:30AM - 9:30PM

2 DOORS DOWN FOOD+WINE

Supporting Our Farmers And Producers With Local, Seasonally Inspired Menus

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

APPETIZERS & SHARING

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

MARKET SOUP 14
rotating flavours from Nova Scotia farms

SEA SALT POTATO CHIPS 14
house made sea salt potato chips, choice of dill pickle dip or black pepper parm aioli
Pinot Grigio, IT GF/V/VGO

CALAMARI 18
crispy calamari, fennel & celery salad, chorizo aioli, smoked paprika salt
Tidal Bay, CA

BUFFALO CAULIFLOWER 15
crispy cauliflower, buffalo sauce, ranch drizzle, crumbled blue cheese, green onions, cracked pepper
Sauvignon Blanc, NZ GF/V

SAUTEED GARLIC SHRIMP 17
pan-seared shrimp, garlic butter, white wine, lemon, baguette
Tidal Bay, CA GF

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

FRENCH ONION TOAST 16
caramelized onions, beef jus glaze, sauteed cremini mushrooms, gruyere, crispy onions, toasted sourdough
Chianti, IT GFO/VO

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

BRUSSELS SPROUT SALAD 16
shaved brussels sprouts, green apple, ted's radicchio, red cabbage, dried cranberries, toasted walnuts, crumbled goat cheese, maple-dijon vinaigrette
Pinot Noir, FR GF/V/VGO

SIDES

Sea Salt Fries ..... 10 GF/V
w/house aioli

Parmesan Fries ..... 11 GF/V

Buttermilk Onion Rings ..... 12 V
w/hot honey drizzle

Poutine ..... 13 GF

Grilled Chicken Breast ..... 8 GF

Caramelized Digby Scallops ..... 16 GF

Sauteed Garlic Shrimp ..... 13 GF

Main Plates

GRILLED LAMB CHOPS 33
garlic-herb lamb chops, lemon potatoes, sauteed market vegetables, whipped feta, red wine jus
Malbec, AR GF

BEEF POT ROAST 31
tender slow-braised beef, honey glazed carrots, bacon-cheddar & sour cream smashed potatoes, brussels sprouts, caramelized onion gravy, crispy onions
Cabernet/Sangiovese, IT GFO

LOBSTER RAVIOLI 34
lobster & shrimp filled ravioli, broccolini, lobster bisque cream sauce, sweet peas, chives
Chardonnay Viognier, FR

CHICKEN SCALLOPINI 27
golden-crusted chicken breast scallopini, creamy parmesan orzo, sauteed market vegetables, lemon-caper butter sauce
Sauvignon Blanc, NZ GFO

BRAISED PORK CHEEKS 26
slow cooked pork cheeks, smokey bbq soy glaze, cheddar and sweet corn puree, sauteed market vegetables
Chianti, IT GF

CHARRED BROCCOLINI & GRILLED HALLOUMI 25
roasted red pepper hummus, crispy chickpeas, garlic yogurt, dukkah, pickled turnip, lemon, warm flatbread
Sparkling Rose, CA GFO/V

BLACKENED HADDOCK 26
pan fried, blackened seasoned haddock, sour cream smashed potatoes, sauteed market vegetables, lemon beurre blanc, cape breton mustard pickles
Chardonnay-Viognier, FR GF

SCALLOP & SQUASH RISOTTO 32
caramelized digby scallops, valley squash risotto, brown butter, crispy sage, toasted pumpkin seeds, aged parmesan
Tidal Bay, CA GF

BOWLS

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

BUTTERNUT SQUASH RISOTTO 24
roasted butternut squash risotto, brown butter, crispy sage, toasted pumpkin seeds, aged parmesan
Sauvignon Blanc, CA GF/V/VGO

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

MUSSELS & FRITES 24
steamed PEI mussels, white wine, dijon cream, thyme, shallots, garlic, crispy frites, parmesan aioli
Sparkling Rose, CA GF

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

Burgers & Sandwiches

handhelds are served with fries or soup

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

*make your handheld GF and VGO with our signature bean oat & mushroom patty 23

KIMCHI GRILLED CHEESE 23
caramelized kimchi, swiss cheese, aged cheddar, gochujang mayo, parmesan crusted sourdough
Grenache Syrah, FR GFO/VO

TWO FISH TACOS 23
tempura or blackened haddock, pineapple pico, shredded cabbage, smokey salsa macha, charred lime-scallion crema, warm flour tortillas
Tidal Bay, NS GFO

***CHICKEN CAESAR SANDWICH** 24
golden fried chicken breast, bacon, lemon aioli, kale caesar salad, parmesan crisp
Pinot Grigio, IT GFO/VO

***OLD SCHOOL BURGER** 24
two smashed chuck patties, 2 Boys smoked bacon, canadian cheese, kosher dill pickles, grilled onion, burger sauce, ketchup, mustard
Cabernet Sangiovese, IT GFO/VO/VGO

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