

RESTAURANT

SNACKS

SPICED BEER NUTS ^{GF}

sweet & spicy cashews, walnuts, peanuts, almonds \$6

ANTIPASTO ^V pickled, grilled and marinated vegetables, hummus, grilled naan \$15

WARMED OLIVES ^V^{GF}

citrus & spiced Kalamata \$10

MOULE FRITES 1lb Indian Point Marine

Farm mussels, garlic & white wine cream sauce, fries \$15

4 CHEESES blue, smoked, soft & goat \$16

FISHCAKES haddock, bacon, tomato chow, greens \$12

SOUPS & SALADS

SPRING SALAD ^V sugared rhubarb, pecans, confit leek, Sweetwood Farm chèvre, herb vinaigrette \$14


LOBSTER SALAD local lobster, avocado, cucumber, green onion, wasabi aioli, soy, sesame, wonton chip \$22

CAESAR SALAD romaine, bacon, parmesan, croutons \$12

SOUP OF THE DAY

Chef's daily inspiration \$10

SEAFOOD CHOWDER ^{GF} local seafood

Nova Scotian classic \$14 

THE GRILL

SURF & TURF BURGER shrimp & sausage patty, pork belly, fennel, red onion, arugula, spicy aioli, fries \$20 GF bun add \$3

HAMBURGER 6oz beef, lettuce, tomato, pickle, dijon aioli, fries \$17

Add cheddar, swiss, brie, bacon \$2 each
GF bun add \$3

GRILLED SAUSAGE IN A BUN Peasant's Pantry fennel & orange sausage, sauerkraut, dijon mustard, crispy onions, fries \$17

NY STRIPLOIN grilled 10oz strip, mushroom and swiss bread pudding, seasonal veg, chimichurri jus \$38 *package supplement \$8*

BOWLS

CAULIFLOWER CURRY ^V^{GF}

coconut, cashew, basmati rice, rhubarb chutney, cucumber raita \$24
Add grilled naan \$3

SEAFOOD PASTA lobster, scallops, mussels, tomato sauce, charred tomatoes, arugula, bread crumbs \$36, *package supplement \$6*
GF pasta add \$3

PLATES

CHICKEN SCHNITZEL smashed new potatoes, sausage gravy, seasonal veg, parsley salad \$24

FISH & CHIPS Lunenburg Fish Company local haddock, beer battered, tartar sauce, coleslaw

1 piece \$14 | 2 pieces \$17

PAN FRIED HADDOCK ^{GF} Cornmeal crust, seasonal veg, roasted new potatoes, roasted rhubarb \$23

^V Vegetarian

^V Vegan

^{GF} Gluten Free