

. EST. 2013 .

# AGRICOLA STREET

2540 · BRASSERIE · HFX.

PLEASE JOIN US ON THE MEZZ FOR OUR FIRST  
"INTIMATE & INTERACTIVE"  
DINNER WHEN WE WELCOME GARRISON BREWING  
MARCH 19TH, 2019@7PM

LOBSTER SAUSAGE

*house fermented mustard, preserved lemon, coriander*

KÖLSCH 1149

*winner of the 2018 home brew-off*

PICKLED ARCTIC CHAR

*leek & sumac cream, lime, mustard greens*

DRY HOPPED SOUR TO THE PEOPLE

*newly released with citrus & peach aromas*

DUCK CONFIT

*crispy duck skin, charred apricot, hazelnut pesto*

SUSANNAH IMPERIAL PALE LAGER

*International Women's Day beer - all-female developed, brewed, designed and launched beer*

TERES MAJOR

*grilled Atlantic Beef, smoked shallot jus, charred carrot, roasted beet, pommes anna*

JUICY DIPA

*citrusy with tropical fruit notes and loads of hops*

WHITE CHOCOLATE CAKE

*cherry bourbon gel, milk stout chocolate dust*

MILK STOUT

*small batch milk stout, brewed by our staff at the Brasserie!*

\$75



Please contact James for reservations @ 902-446-7664 or via email - james@rcr.ca