



LUNCH MENU

SNACKS

Maritime Oysters by the ½ Dozen \$18

Red wine apple mignonette, Chorizo hot pepper sauce lemon & horseradish

Crispy Haddock Bites \$12

Smoked lemon oil, Kohlrabi slaw & house made tartar sauce

Fried Cauliflower \$10

Cajun spiced, corn flour dusted, Goji sauce

Tater Tots Poutine \$13

Crispy tater tots, Quebec cheese curds, brown gravy

Spinach Artichoke Dip \$14

Blackened artichoke & spinach dip, savory garlic crostini

APPETIZERS

Kale & Feta Salad \$14

Baby kale, marinated artichokes, Kalamata olives, roasted tomato vinaigrette

Spiced Pomegranate & Fig Salad \$16

Baby spinach, goat's cheese, spiced walnuts, balsamic vinaigrette

Grilled Caesar \$18

Warm Romaine hearts, smoked maple bacon, herbed crouton, Grana Padano

Yellowfin Tuna Crudo \$17

Charred jalapeno, avocado aioli, grapefruit vinaigrette

Nova Scotia Seafood Chowder \$18

Daily selection of fresh Atlantic seafood
new red potatoes, cream, grilled sourdough bread

Atlantic Canada Crab Cakes \$18

Roasted garlic remoulade, coconut mango puree, cucumber pineapple relish

ADD ONS

Tiger Shrimp (3 / order) \$9

Digby Scallops (3 / order) \$12

EAST COAST CLASSICS

Nova Scotia Lobster Roll \$34

Classic celery, mayo & green onion served on garlic buttered potato bun w/ crispy potato fries

English-style Atlantic Haddock Fish & Chips \$19

Pale ale battered fillet, house made red cabbage slaw, tartar sauce

Crispy Fish Burger \$18

Brioche bun, fried Cod, Kohlrabi green apple slaw, Wasabi mayo

Crispy potato fries

Grilled Nova Scotia Beef Burger \$19

Black Angus beef burger, Chipotle aioli, iceberg lettuce, maple bacon, tomato jam, crispy onions

Surf 'n Turf Sliders \$17

2 per order

Fried Haddock w/ lemon garlic aioli & Beef brisket w/ shaved Pecorino

Crispy potato fries

ENTRÉES

Steamed Whole N.S. Lobster MP

Drawn butter, PEI new potato salad, corn salsa

Roasted Vegetable Penne \$16

Seasonal garden vegetables, basil pesto, Parmigiano

Nova Scotia Lamb Stew \$18

Slow cooked red wine lamb leg, baby potato & heirloom carrots

Braised Pork Gnocchi \$22

24hr braised pork ragu, soffritto, Pecorino

Steak Frites \$42

Grilled 12oz AAA Angus New York striploin

Chimichurri sauce & crispy potato fries

SIDES

Crispy potato fries, sea salt, rosemary & olive oil \$8

Sourdough Bread maple butter \$10

Charred Brussels Sprouts \$8

New PEI Potato Salad \$7

House Pickled Veggies \$6