

Dinner Menu

Daily 4 pm – 10 pm

Brunch Menu

Sat & Sun 10 am – 2 pm

STARTERS

Market Oysters: Local NS Oysters served with Goodmore Kombucha mignonette and lemon
One Oyster 3 | Six Oysters 15

Cheese & Charcuterie Board: Chef's selection of cheese and charcuterie, home-made purees and preserves, served with crostini and crackers **27**

Vegetable Crudités & Preserves Board: Farmer's market seasonal vegetables, sesame lemon dip, home-made pickles and preserves, served with crostini **11**

appetisers

Sturgeon Fish Cakes: Atlantic sturgeon fish cakes topped with pickled fennel, citrus mayo, fresh orange and fresh dill **12**

Ponzu Fried Chicken: Soy, sesame and lime marinated chicken, served with home-made Maritime sriracha, sour cream and honey za'atar dipping sauces **13**

Steak Tartare: AAA Canadian beef tenderloin and chateaubriand with capers, chives, shallots and citrus zest, served with hand-cut baguette crostini **17**

Mediterranean Falafel: Traditional bite sized falafel served with warm artisan Tanoor bread, tahini and sumac, pickled wild cucumbers, sundried tomato, parsley and shallots **11**

Dynamite Cauliflower: Fried cauliflower tossed in home-made dynamite dressing, lemon, chives, toasted sesame and topped with Japanese tuna bonito flakes **12**

Truffle Fries: Thin hand-cut potato fries tossed in truffle infused oil, topped with Parmigiano Reggiano and served with pepper aioli **7**

salads

Spicy Nuts & Freekeh Salad: Maple and chili candied cashews, almonds and peanuts, arugula and mixed greens, smoked freekeh grains, charred and preserved vegetables, maple dressing **14**

** Add grilled chicken + 5*

Duck Confit Salad: Confit duck, arugula, local fruits, Blue Harbour electric blue cheese, beets and toasted walnuts, topped with a maple soy vinaigrette dressing **17**

MAINS

SIGNATURE MAINS

Mushroom & Sea Truffle Risotto: Arborio rice, braised forest mushrooms, porcini powder and locally foraged Sea Truffle, topped with 30-month aged Parmigiano Reggiano **23**

Chef's Pasta: Our Chef's hand-rolled pasta with home-made sauces and local ingredients **Market Price**

Miso Halibut: Broiled miso-marinated home-butchered Atlantic halibut fillet, served with a cucumber and pickled vegetable salad, nori and lemon purées **26**

Filet Mignon Steak Frites: 6oz local grass-fed beef tenderloin, hand-cut truffle fries, served with red wine infused mushrooms, pepper aioli and pepper sauce **29**

Mushroom Barley: Grilled King Oyster Mushrooms, smoked young barley, pickled local vegetables medley, kale chips and sweet red pepper purée **19**

CLASSICS WITH A TWIST

Chowder & Scallops: Creamy Maritime chowder with NS lobster, local white fish and cherry tomatoes, served with a side of seared NS scallops **19**

Fish & Chips: Two pieces of vodka-battered local fresh haddock filets, fried and served with hand-cut Russet potato fries, home-made tartar sauce and lemon **18**

Ribeye Beef Burger: Tatamagouche grass-fed beef house patty, Ciro's Asiago cheese, crispy pork bacon, lettuce, pickled beets, onion jam and home-made mayo on a brioche bun, served with a side of thin hand-cut fries topped with Parmigiano Reggiano **18**

Karaage Chicken Burger: Free-range fried chicken marinated in garlic and soy, pickled slaw, lettuce, chili mayo on a brioche bun, served with a side of thin hand-cut Russet potato fries **17**

Lobster Roll: Nova Scotian lobster, home-made lobster shell mayo, chives, nori purée, lemon zest, served on a brioche roll with a side of thin hand-cut fries topped with Parmigiano Reggiano **23**

TOMAHAWK / BONE-IN PRIME RIB

(Serves 2 to 4 people).

Tomahawk / Bone-in Prime Rib: 29 – 48oz AAA Canadian grass-fed bone-in beef prime rib, cast iron seared and butter basted with local herbs and garlic. Served with a mountain of seasonal roasted vegetables, sautéed greens and potatoes, topped with our chef's home made wine reduction demi, pepper sauce and preserved tomato jam

Market Price

experience

Chef's Tasting Menu: Let our chefs surprise your taste-buds with a curated five-course experience featuring a selection of dishes from and off our menu!

Chef's Tasting Menu Experience 55
 Add wine pairings + 30
(3oz. Glass with each course)

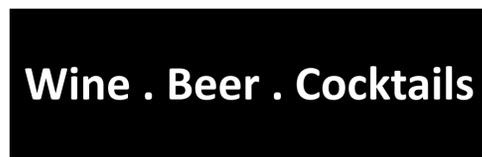
Champaign & Caviar: A bottle of Veuve Clicquot Brut, 30g tin of Caviar, blinis, eggs component, sour cream, lemon and chives **180**

desserts

Chocolate Ganache: A rich dark chocolate home-made ganache quenelle, on a bed of chocolate crumble, topped with caramel, smoked salt and berries **8**

Chef's Cheesecake: Our Chefs' signature baked cheesecake **8**

Egnog Pudding: Winter pudding made with maple, cranberries and apples, served with home-made vanilla ice-cream, cranberry ginger compote and Triple Sec caramel **8**



Wine . Beer . Cocktails

CLASSICS

Peanut Butter & Jam: Sourdough bread, organic peanut butter and home-made jam **6**

Granola Yoghurt: Organic Greek yoghurt, home-made seed and berry granola, fresh fruits, organic honey and Seafoam lavender **11**

French Toast: French toast topped with Nova Scotia pure maple syrup, Chantilly cream and berries **12**

Traditional Breakfast: Two eggs (fried, poached or scrambled), local pork sausage, duck-fat home fries, charred tomatoes and baked beans, served with buttered toast **16**

SALADS

Spicy Nuts & Freekeh Salad: Spicy maple-candied cashews, almonds and peanuts, arugula and mixed greens, smoked freekeh grains, charred and preserved vegetables, spicy maple dressing **14**

** Add grilled chicken + 4.5*

Duck Confit Salad: Confit Duck, arugula, local fruits, Blue Harbour Electric Blue cheese, beets and toasted walnuts, topped with a maple soy vinaigrette dressing **17**

Market Salad: Fresh local mixed green leaves with beets, raw and preserved vegetables, EVOO and balsamic dressing **12**

** Add grilled chicken + 4.5*

** Add crispy bacon + 2.5*

beverages

COFFEE		TEA	
Espresso / Macchiato	3	Green Tea	3
Lungo / Americano	3	Herbal Tea	3
Cappuccino	3.5	Black tea	3
Latte	4.5	Matcha Latte	4
French Press	4	Turmeric Latte	4

Soft Drinks **3**

Fresh Orange / Apple Juice **5**

Fresh Lemonade **3.5**

Kombucha: Goodmore – 12 Oz. Draft Kombucha **5**

WATER	
Mineral Water Bottle	Small 3
Sparkling Water	Small 3.5 Large 5

SIGNATURES

Sturgeon Eggs Benedict: Two free-run poached eggs, Acadian smoked sturgeon and pickled shallots, topped with house Hollandaise and Wild Acadian Sturgeon Caviar, served on butter toasted rye bread with a side of mixed greens salad **24**

Duck Eggs Benedict: Two free-run poached eggs, confit duck, on savoury bread pudding and served with a side of green salad **22**

Steak & Egg: 6 oz. cast iron seared local grass-fed AAA tenderloin steak, served with a sunny side up fried egg and a side of thin hand-cut potato fries tossed in truffle infused oil, topped with Parmigiano Reggiano and served with pepper aioli **29**

Croque monsieur: Grilled smoked pork ham, local Asiago cheese and onion jam in a brioche toast, topped with a velvety layer of mornay sauce and served with a side salad **15**

** Croque Madame (Add fried egg) +2*

Pumpkin Croquettes: Croquettes made with local pumpkin, 30-month aged Parmigiano Reggiano and home-made béchamel, stuffed with Ciro's Taleggio cheese and served with a side salad with pickled beets, seeds and toasted pine nuts **18**

Brunch Burger: Tatamagouche grass-fed beef ribeye house patty, sautéed mushrooms, blue cheese, onion jam and home-made mayo on a milk bun served with a side of green salad or thin hand-cut fries **18**

Add fried egg +2

DESSERTS

Chocolate Ganache: A rich dark chocolate home-made ganache quenelle, on a bed of chocolate crumble, topped with caramel, smoked salt and berries **8**

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