

To Start

Crispy Rice Noodle & Vegetable Salad \$7
with snow peas, nappa cabbage, peppers, carrot,
local organic greens and Thai Dragon vinaigrette

Caesar Salad \$7

Crisp romaine with housemade dressing, croutons,
crispy pancetta and shaved parmesan

Baby Spinach Salad \$7 (GF)

with candied walnuts, caramelized shallots,
Ran-Cher Acres goat cheese and lemon
poppy seed dressing

Soup of the day

Cup \$4.50 Bowl \$5.50

Seafood Chowder

with haddock, salmon, scallops,
clams and lobster

Cup \$6.50 Bowl \$7.50

Main Items

all items (except the curry and Cobb Salad) are
served with your choice of Crispy Rice Noodle &
Vegetable Salad, Caesar or Spinach Salads

Fresh Haddock Fillet \$12

line caught and lightly breaded and topped with
a Nova Scotia Apple & Cranberry Chutney

Char-broiled Lamb Burger \$14 (GFO)

Nova Scotia free range lamb topped with bacon,
Brie, roasted tomatoes, spicy aioli

Madras Vegetable Curry \$12 (Vegan) GF

a mild exotic curry with sweet potato, puy lentils,
chickpeas and carrots; served with basmati rice,
toasted cashews and a poppadom

Arugula, Apple & Ricotta Cheese Tart \$11

with parmesan, Dragon's Breath blue cheese and
a drizzle of white balsamic

Braised Beef Sandwich \$14 (GFO)

Slow cooked NS free range beef, served open-faced on
sourdough with horseradish aioli and caramelized onions

Grilled Cheese Sandwich \$11

with aged white cheddar & provolone cheeses
and served with our own Tomato Butter

add Sweet William's smoked bacon \$1.50

Cobb Salad \$12.50 (GFO)

free range NS chicken salad with Dragon's Breath
blue cheese & pecans, a boiled free range egg,
avocado, tomatoes, cucumbers, local organic greens,
pancetta crisp and mustard-cracked pepper dressing –
served with grilled sourdough

Please let your server know if you have any food allergies. We use nuts and wheat products in our kitchen.
(GF) - *gluten free recipe*; (GFO) - *gluten free option*