

salads

vinaigrette caesar salad with smoked bacon, sourdough croutons & preserved lemon	8
mixed greens and hazelnut salad with apple, roasted beet, shaved parmesan and shallot vinaigrette	8

starters

duo of dips served with flatbread from the wood-fired oven	8
crab and corn fritters with housemade spicy mango mayo	8
hot smoked salmon with avocado relish, shaved fennel and pickled onion	8

charcuterie

warm olives with citrus	5
daily board (ask server for details)	12

pizzas

tomato, fresh mozzarella and fresh basil	14
pepperoni & spicy banana peppers	14
oven roasted vegetables, goat cheese, reduced balsamic, fresh basil	15
basil pesto, olives, roasted red peppers, caramelized onion, artichokes, goat cheese	15
la quercia prosciutto, blue cheese and fresh arugula	16
sweet potato, roasted apple, bacon, chili and sage cream cheese	16
peach, rosemary aioli, la quercia prosciutto, shallot, goat cheese	16
lamb, charred onion, apricot, spiced tomato sauce, goat cheese	17
bbq beef, caramelized onion, mushrooms, cheddar cheese	18

available on traditional or whole wheat crust

gluten free crust	3.5
add la quercia prosciutto	3.5
add pepperoni	2

weeknight specials

tuesday cannelloni	15
wednesday gnocchi	16
thursday sausage on brioche	14
sunday short rib burger	15

all specials are served with local seasonal vegetables

feature local wines

	bottle
NOVA 7 Sparkling Wine Nova Scotia, Canada 2009	50
Sainte-Famille Maréchal Foch Nova Scotia, 2007	40
Bear River Vineyards Isoceles Pinot Noir/Baco Noir, Maréchal Foch, Nova Scotia 2008	34

for the full cocktail and wine list please see overleaf

drinks

cocktails 2oz

passionfruit & basil punch 9
muddled basil leaves with passionfruit, fresh lime and vodka

balm collins 9
house infused lemon balm gin, fresh lemon wheels and balm leaves

champagne cocktail 8
demenara sugar cube, bitters and sparkling wine

mojito 9
made with Nova Scotia mint, organic cane sugar, muddled limes, 2 oz Havana Club Amber Rhum

martinis 2oz

The Rio (frozen) 9
mango, cachaça (2oz), lime and cardamom

classic gin or vodka martini 9
with lemon or stuffed olives

gluten-free vodka available

summertime blue 9
2oz house infused pineapple rum, coconut water, muddled blueberries & lime

happy hour (daily from 5-6pm)

glass of house red/white 5
champagne cocktail
classic gin or vodka martini
Garrison Hopyard

beer & cider

Propeller Pilsner 5.5 Propeller Bitter 5.5

McAuslan 5.5 Garrison 5.5
Apricot Ale Hopyard

Mill Street Lager 6 Mill Street 6
(organic) Tankhouse

Tideview 7
Raspberry Cider

other

orange juice 2 Limonata 3

pineapple juice 2 Coke, Diet Coke 2

San Pellegrino 750ml 6 Propeller 3
Rootbeer

eco-farmed, 2.5 Orange Pekoe, 2.5
organic coffee Earl Grey, Green,
Chamomile, Chai

wine

seasonal feature wines

NOVA 7 Sparkling Wine 50
Nova Scotia, Canada 2009

Château Côtes de Blaignan 45
Médoc, France 2000

sparkling

Undurraga brut N/V 7 34

whites

5oz / 0.5L / btl

chenin blanc/chardonnay 6 19
Santa Rosa, Argentina 2009

sauvignon blanc 6.5 22 32
Lurton Les Fumées Blanches,
France 2006

pinot gris 6 20 30
Lurton, Argentina 2007

riesling 8.5 28 40
Spinyback, New Zealand 2008

chardonnay 9 28 44
Sacred Hill, New Zealand 2008

rosé

5oz / 0.5L / btl

l'acadie blanc/maréchal foch 7 23 33
Grand Pré, Nova Scotia 2008

reds

cabernet sauvignon 6 19
Bodegas, Chile 2008

pinot noir 7.5 25 36
Meridian, California 2006

tempranillo 6.5 22 32
Posada Del Rey, Spain 2006

syrah 8.5 28 40
Genesis, Washington State 2007

bottle

5oz / 0.5L / btl