

feature lunch wines

	glass
Sacred Hill Chardonnay <i>Nelson, New Zealand 2009</i>	9
Meridian Pinot Noir <i>California 2006</i>	7.5

for the full cocktail and wine list
please see overleaf

starters and salads

duo of dips served with flatbread from the wood-fired oven	8
mixed greens and hazelnut salad with apple, roasted beet, shaved parmesan and shallot vinaigrette	8
vinaigrette caesar salad with smoked bacon	8
hot smoked salmon with avocado Relish, shaved fennel and pickled onion	8

sandwiches

**served with your choice of local organic
greens with sherry dijon vinaigrette
or the daily soup**

Avocado & Portobello 11
avocado, black olive tapenade, roasted
tomato, portobello and swiss cheese

Chicken Club 12
shredded roast chicken, sliced bacon,
tomato, mayo, mozzarella, greens

Prime Rib 13
prime rib roast beef with horseradish aioli,
swiss cheese, roasted tomato

**sandwiches are served on sourdough from
La Vendeeenne Bakery**

lunch 1/2 pizzas

**served with your choice of local organic
greens with sherry Dijon vinaigrette
or the daily soup**

tomato, fresh mozzarella, fresh basil 11

oven roasted vegetables, goat cheese,
reduced balsamic, fresh basil 12

peach, rosemary aioli, la quercia
prosciutto, shallot, goat cheese 12

bbq beef, caramelized onion, mushrooms,
cheddar cheese 13

**available on traditional
or whole wheat crust**

gluten-free crust 1.75
add La Quercia prosciutto 2
add pepperoni 1.5

full pizzas

tomato, fresh mozzarella, fresh basil 14

oven roasted vegetables, goat cheese,
reduced balsamic, fresh basil 15

peach, rosemary aioli, la quercia
prosciutto, shallot, goat cheese 16

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
add pepperoni 2

dessert

flourless chocolate torte (gluten-free) 7

lemon tart 7

wood-fired s'more 7

salted caramel tart 7

roasted banana with pistachio praline and
whipped coconut cream (vegan) 7

daily ice cream (ask server) 6

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

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

classic gin or vodka martini 9
with lemon or stuffed olives

gluten-free vodka available

beer & cider

McAuslan 5.5 Propeller Bitter 5.5
Apricot Ale

Mill Street Lager 6 Garrison Hopyard 5.5
(organic)

Tideview 7 Mill Street 6
Raspberry Cider Tankhouse

other

orange juice 2 Limonata 3

pineapple juice 2 Coke, Diet Coke 2

San Pellegrino 750ml 6 Propeller Rootbeer 3

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

wine

seasonal feature wines

bottle

NOVA 7 Sparkling Wine 50
Nova Scotia, Canada 2009

Château Côtes de Blaignan 45
Médoc, France 2000

sparkling

5oz / 0.5L / bt

Undurraga brut NVV 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