

Appetizers

- Freshly Baked Focaccia* (4 slices) - served with Liquid Gold Olive Oil & aged balsamic vinegar | \$7
- The Mushroom Toast* - Porter River Farm & Forage mushrooms, grilled focaccia, buttered leeks, creme fraiche, fresh herbs, Grana Padano cheese, Liquid Gold Olive Oil | \$12
- Little Gull Charred Onion & Potato Soup* - charred onion & potato soup, focaccia croutons, creme fraiche, green oil, nigella onion seeds - ADD Bacon 3\$ | \$11
- Chef's Garden Salad* - fresh kale & farm greens, confit tomatoes, english cucumber, focaccia croutons, Grana Padano cheese, green goddess dressing - ADD Smoked Bacon \$3 OR ADD Roasted Chicken 8\$ | \$13
- Fresh Merigomish Oysters* (GF) - apple & jalapeno mignonette OR tartare dressing | Three for \$10 - Six for \$18
- Baked Merigomish Oysters* - Little Gull Butter gratin | Three for \$12 - Six for \$22

Seared Digby Scallops (GF)

Digby scallops, Pork Shop Double-Smoked Bacon, sweet pea & tarragon puree, parsley oil, fresh snow peas, seasonal herbs & greens, green goddess dressing, nigella onion seeds | \$22

Steamed P.E.I Mussels - served with toasted garlic focaccia (All mussels can be made GF without focaccia)

- house made sausage marinara & marinated artichoke hearts | \$16
- chowder cream & Pork Shop Double Smoked Bacon | \$16
- Blomidon Tidal Bay white wine, parsley, shallot | \$15

Entrees

- Crispy Skin Arctic Char (GF)* - pan roasted arctic char, tartare sauce beurre-blanc, fresh herbs, seasonal vegetables, roasted fingerling potatoes | \$28
- Chicken Fricassee (GF)* - Crossroads Country Farm oven roasted chicken breast, black garlic cream sauce Porter River Farm & Forage mushrooms, seasonal vegetables, roasted fingerling potatoes | \$32
- Pork Cotoletta* - West River Farm brined & breaded pork cutlet, remoulade, gherkins, grilled lemon, seasonal vegetables, roasted fingerling potatoes. | \$27
- Canada AAA Beef Tenderloin (GF)* - served with seasonal vegetables, roasted fingerling potatoes
Choice of sauce: Port Peppercorn (GF), Black Garlic & Truffle Cream (GF), Little Gull Butter | \$48

Fresh Pastas

All of our pastas are made fresh in-house and come with toasted garlic focaccia.

Add 4oz. Pulled Roasted Chicken \$8 - Add 3oz. Seared Beef Tenderloin Tips for \$10

Fusilli al Ragu - Chianti braised 3Dot Farm Beef Ragu, Liquid Gold olive oil, Grana Padano, fresh herbs | \$24

Fusilli al Pesto (VGN) - Seasonal pesto of Farmer's Market greens, Grana Padano, garlic bread crumb | \$22

Casarecce with Wild Mushroom & Bacon - Porter River Farms Mushrooms, Pork Shop Smoked Bacon black garlic & roasted onion cream, caramelized onions, egg yolk, Grana Padano cheese | \$28

Seafood Conchiglie - lobster, mussels, scallops, haddock, Newfoundland ice shrimp, Jost Tidal Bay white wine & black garlic cream sauce, garlic focaccia crumb, Grana Padano cheese | \$32

Spaghetti Aglio E Olio (V) - garlic confit, Liquid gold olive oil, fresh chili, fresh herbs, Grana Padano | \$19

Spaghetti Chicken Alfredo - Pulled Crossroads Country Farm Chicken, Grana Padano, butter, fresh herbs | \$27

Additions & Side Dishes

Seasonal Potatoes | \$6

Dressed Market Greens | \$7

Seasonal Vegetables | \$8

Porter River Farm Mushrooms & Caramelized Onions | \$9

Seared Digby Scallops | \$18

Please inform your server of any dietary concerns or allergies.

Substitution charges may apply.

Red Wine - 6 oz. glass OR bottle

Kim Crawford Pinot Noir - NZ	\$12 \$46
Cecchi Chianti Classico - IT	\$12 \$46
Canaletto Primitivo - IT	\$12 \$46
Don David Malbec - ARG	\$11 \$42
Jost Big Friggin' Red - NS	\$10 \$40
Bonterra Organic Cabernet - USA	\$12 \$48
Joel Gott Cabernet - USA	\$14 \$55
Las Hermanas Monastrell - ES	\$12 \$46

White Wine - 6 oz. glass OR bottle

Jost Tidal Bay - NS	\$11 \$42
Santa Margherita Pinot Grigio - IT	\$12 \$48
Gaspereau - Muscat - NS	\$10 \$40
Grand Pre Reisling - NS	\$10 \$40
Kim Crawford Sauvignon Blanc - NZ	\$11 \$42
J. Lohr Chardonnay - USA	\$12 \$46
Benjamin Bridge Nova 7 - NS	\$11 \$42
La Marca Prosecco - IT	\$11 \$42

Beer & Cider

Coors Light - Heineken - Nine Locks Dirty Blonde - Garrison Red Ale - Michelob Ultra	\$7
Tata Brew North Shore Lagered Ale - 2 Crows Pollyanna Northeast IPA - No Boats on Sunday Apple Cider	\$9

Cocktails

<i>Merigomish Oyster Martini</i> - Tito's Vodka, Newfoundland Seaweed Gin, dulse, lemon, vermouth (3oz)	\$15
<i>Melmerby Breeze</i> - Bombay Sapphire Gin, blue curacao, peach schnapps, fresh lemon juice, soda water (2oz)	\$12
<i>Dark & Stormy</i> - Gosling's Black Seal Rum, ginger beer, fresh lime (2oz)	\$12
<i>The Little Gull Caesar</i> - Tito's Vodka, Clamato, Tabasco, Worcestershire sauce, spiced rim, spicy bean (2oz)	\$12
<i>Ironworks Rum Old Fashioned</i> - Ironworks Bluenose Rum, maple syrup, angostura bitters, orange (2.5oz)	\$13
<i>Moscow Mule</i> - Tito's Vodka, fresh mint, fresh lime, ginger beer, ginger ale, copper mug (2oz)	\$13
<i>Valley Girl</i> - Lillet Blanc, Absolut Vanilla Vodka, L'Acadie La Vie En Rose, strawberry syrup (1oz/1oz/3oz)	\$14
<i>Rhubarb Negroni</i> - Steinhardt's Rhubarb Gin, Campari, sweet vermouth, blood orange (1oz/1oz/1oz)	\$14
<i>Margarita Diablo</i> - Sauza Tequila Blanco, Triple Sec, fresh lime, chili & agave syrup, sea salt (2.5oz)	\$14

Hot Drinks

<i>Spiced Buttered Rum</i> - Ironworks Dark Rum, Coldstream Apple Pie Vodka, spiced butter, whipped cream	\$13
<i>"The Bistro" Coffee</i> - Bailey's Irish Cream, Creme de Cacao, Frangelico, coffee, sugar rim, whipped cream	\$13

Soft Drinks - Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Nestea, Soda Water, Tonic Water, Coffe, Tea | \$4

Sparkling Drinks - Large San Pellegrino Mineral Water | \$7