

Appetizers

- Freshly Baked Focaccia* (4 slices) - served with whipped butter & Maldon sea salt | \$7
- The Mushroom Toast* - Porter River Farm & Forage mushrooms, grilled focaccia, creme fraiche, roasted scallions, fresh herbs, Grana Padano cheese, Liquid Gold Olive Oil | \$12
- Little Gull Squash Soup* - oven-roasted squash & caramelized onion soup, garlic focaccia croutons, creme fraiche, paprika oil, nigella seeds | \$11
- Cabbage & Kale Salad* - purple cabbage, kale, market greens, roasted squash, feta cheese, sunflower seeds, balsamic vinaigrette -ADD Smoked Bacon \$3 OR ADD Roasted Chicken 8\$ | \$13
- Fresh Merigomish Oysters* (GF) - apple & jalapeno mignonette OR cocktail sauce | 3 for \$10 - 6 for \$18
- Baked Merigomish Oysters* - Little Gull Butter gratin | 3 for \$12 - 6 for \$22

Seared Digby Scallops (GF)

Digby scallops, Pork Shop Double-Smoked Bacon, squash & caramelized onion hash, fresh greens | \$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

Pan Fried Haddock - pan fried haddock, parsley bechamel sauce, | \$24
chopped gherkins, fried capers, seasonal vegetables, fingerling potatoes

Chicken Fricassee (GF) - Crossroads Country Farm oven roasted chicken breast, black garlic cream sauce | \$32
Porter River Farm & Forage mushrooms, seasonal vegetables, roasted fingerling potatoes

Smoked Pork Chop (GF) - Pork Shop Smoked Pork Chop, grainy mustard jus, | \$25
parsley & apple salad, seasonal vegetables, roasted fingerling potatoes.

Canada AAA Beef Tenderloin (GF) - served with seasonal vegetables, roasted fingerling potatoes | \$48
Choice of sauce: Port Peppercorn, Black Garlic & Truffle Cream (GF), Little Gull Butter

Fresh Pastas

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

Add 3.5oz. 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

Bucatini alla Pizzaiola - marinara, mushrooms & peppers, Grana Padano, garlic focaccia crumb, oregano | \$22

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

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

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

Spaghetti Mushroom Alfredo - Porter River Farms Mushrooms, Grana Padano, butter, fresh herbs | \$27

Additions & Side Dishes

Seasonal Potatoes with Butter & Herbs | \$6

Dressed Market Greens | \$7

Roasted 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 Riesling - 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

Nine Locks Dirty Blonde - Garrison Red Ale - Coors Light - Peroni Nastro Azzurro	\$7
Tata Brew North Shore Lagered Ale - Backstage Brewing Headliner IPA - No Boats on Sunday Apple Cider	\$9

Cocktails

<i>Merigomish Oyster Martini</i> - Tito's Vodka, Newfoundland Seaweed Gin, dulse, lemon, vermouth (2.5oz)	\$15
<i>Bourbon Peach Cobbler</i> - Bulleit Bourbon, peach preserve, ginger bitters, brown sugar syrup, orange (2oz)	\$12
<i>Dark & Stormy</i> - Gosling's Black Seal Rum, ginger beer, fresh lime (2oz)	\$12
<i>Little Gull Caesar</i> - Tito's Vodka, Clamato, Tabasco, Worcestershire sauce, salted rim, spicy bean (2oz)	\$12
<i>Ironworks Rum Old Fashioned</i> - Ironworks Bluenose Rum, maple syrup, angostura bitters, orange (2.5oz)	\$13
<i>Apples & Pears</i> - Grey Goose Pear Vodka, Calvados, apple cider, fresh lemon juice, soda water (2.5oz)	\$13
<i>Fallen Maple Leaves</i> - Grand Pre Riesling, Calvados, Triple Sec, maple syrup, Peychaud's Bitters (2oz/2oz)	\$13
<i>Rhubarb Negroni</i> - Steinhardt's Rhubarb Gin, Aperol, sweet vermouth, blood orange (3oz)	\$14
<i>Margarita Diablo</i> - Sauza Tequila Blanco, Triple Sec, fresh lime, chili & agave syrup, sea salt (2.5oz)	\$14

Hot Cocktails

<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

Hot Drinks - Hot Lemon |\$3 - Coffee/Tea |\$4 - Herbal Tea |\$5

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

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