

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 French Onion Soup* - caramelized onions, chicken & beef stock, red wine, tawny port, fresh herbs, focaccia croutons, cheese curds, Grana Padano cheese | \$14
- Wedge Salad* - iceberg lettuce, smoked bacon, Grana Padano cheese, pickled red onions, focaccia croutons, chive & pepper buttermilk dressing - *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) -
(3-6) Digby scallops, sweet potato pavé, smoked bacon, charred scallion aioli, fresh herbs | \$22
- Steamed P.E.I Mussels* - served with toasted garlic focaccia (All mussels can be made GF without focaccia)
- house made sausage & herb marinara | \$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, chopped gherkins, fried capers, seasonal vegetables, roasted baby potatoes | \$24
- Chicken Fricassee (GF)* - oven roasted chicken breast, black garlic cream sauce Porter River Farm & Forage mushrooms, seasonal vegetables, roasted baby yukon gold potatoes | \$32
- Chicken Cacciatore (GF)* - oven roasted chicken breast, marinara sauce, roasted baby yukon gold potatoes, roasted mushrooms, onions, & mixed sweet peppers, fresh herbs, Grana Padano cheese. | \$32
- Smoked Pork Chop (GF)* - Pork Shop Smoked Pork Chop, apple-cardamom chutney, black garlic creamed spinach, duck fat fried baby potatoes, fresh herbs | \$27
- Grilled Atlantic Salmon with Fresh Pappardelle Pasta* - fresh spinach, preserved lemon & pepper butter, toasted pistachios, Grana Padano cheese, grilled focaccia toast. | \$36
- Grilled Canada AAA Beef Tenderloin - PEI* - served with seasonal vegetables, roasted baby yukon gold 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

Beef Stroganoff - seared beef tenderloin tips, beef demi-glace, roasted mushrooms, creme fraiche, Grana Padano cheese, Liquid Gold olive oil, Grana Padano, fresh herbs | \$29

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

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

Spaghetti Aglio E Olio (V) - garlic confit, Liquid gold olive oil, fresh chili, fresh herbs, Grana Padano | \$17

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

Spaghetti Mushroom Alfredo (V) - 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

Creamed Black Garlic Spinach | \$8

Porter River Farm Mushrooms & Caramelized Onions | \$9

Seared Digby Scallops | \$18

Red Wine - 6 oz. glass | bottle

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| 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 |
| Don David - Cabernet - ARG | \$11 \$42 |
| Angus The Bull - Cabernet - AUS | \$13 \$48 |
| Tomassi Valpolicella Ripasso - IT | \$13 \$48 |
| Santa Margherita - Cabernet - IT | \$12 \$46 |
| Hermanas Monastrell - ES | \$12 \$46 |

White Wine - 6 oz. glass | bottle

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| 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 |
| Kim Crawford - Chardonnay | \$11 \$42 |
| Benjamin Bridge Nova 7 - NS | \$11 \$42 |
| La Marca Prosecco - IT | Bottle \$42 |

Beer & Cider

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

Hot Drinks - Hot Lemon |\$4 - 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

Cocktails

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| <i>Oyster Martini</i> - Oyster, Coldstream Vodka, Newfoundland Seaweed Gin, dulse, lemon, vermouth (2.5oz) | \$15 |
| <i>Margarita Diablo</i> - Sauza Tequila Blanco, Triple Sec, fresh lime, spicy chili syrup, sea salt (2.5oz) | \$14 |
| <i>Rhubarb Negroni</i> - Steinhardt's Rhubarb Gin, Aperol, sweet vermouth, Cara orange (3oz) | \$14 |
| <i>The White Daisy</i> - Steinhardt's Gin, Cointreau, Elderflower Cordial, lemon & lime juice, sugar rim (2oz) | \$13 |
| <i>Ironworks Rum Old Fashioned</i> - Ironworks Bluenose Rum, maple syrup, angostura bitters, orange (2oz) | \$13 |
| <i>Cherry Manhattan</i> - Canadian Club Rye Whiskey, red vermouth, cherry brandy, black cherry bitters (2oz) | \$12 |
| <i>Bee's Knees</i> - Steinhardt's Gin, Sunny Cove honey syrup, lemon juice, bee pollen (1.5oz) | \$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>"The Bistro"</i> - Bailey's Irish Cream, Creme de Cacao, Frangelico, coffee, sugar rim, whipped cream (1.75oz) | \$13 |



Little Gull

Bistro & Wine Bar