

Time for a little story...

George was born in the charming fishing town of Honfleur, nestled along the coast of Normandy, France. From a young age, he learned to read the tides and winds at his father's side, mastering the rhythms of the sea. Yet it was in his mother's kitchen where his heart truly settled watching, tasting, and learning the quiet magic of turning simple ingredients into something unforgettable

Restless and full of curiosity, George carried within him a deep sense of adventure. He dreamed of distant shores and new beginnings, wondering what life might hold beyond the horizon. In 1852, that dream became reality when he was offered a place aboard a ship bound for the New World.

After months at sea, George arrived in the lively coastal town of Annapolis Royal. The landscape was different, but the spirit of the sea felt familiar. He spent his days fishing the rich Atlantic waters, just as he had back home, and his evenings recreating the comforting dishes of his childhood, meals that told stories of Normandy, family, and tradition.

Before long, word began to spread. Locals gathered not only for the day's fresh catch, but for the warmth and soul found in George's cooking. What began as humble meals shared among friends soon grew into something more.

And so, in 1854, Maison St. George was born, a place where sea and kitchen, old world and new, came together to tell a story on every plate.



*George.*



## HOUSE COCKTAIL \$15

### **PEACH FUZZ FIZZ**

Still Fired Vodka, Makgeolli, Peach Puree, Pineapple,  
Lemon, Cream, Egg White

### **MOLE NEGRONI**

Mezcal, Campari, Red Vermouth, Ancho Reyes,  
Crème De Cacao, Coffee Liqueur, Bitters

### **OCEAN SWELL**

Sparkling Wine, Passionfruit, Lemon, Soda Water

### **COSMONAUT**

Still Fired Gin, Lemon, Raspberry Preserve

### **GINGER SHANDY**

Still Fired Hot Honey, Blonde Beer, Ginger Beer, Lime

### **DEVIL MARGARITA**

Tequilla, Pineapple, Lime, Sangria Foam

### **MELON DROP**

Still Fired Vodka, Limoncello, Midori, Lemon

### **COLD BLOOD**

Whiskey, Cynar, Carpano Anitca, Amarena Cherry

### **PEARL OF WISDOM**

Tequilla, Passionfruit & Coffee Liqueur, Orgeat, Lemon

### **FUNDY TIDE**

Spiced Rum, Coffee Liqueur, Chai, Cold Brew Cream

### **SKELETON KEY**

Whiskey, Elderflower Liqueur, Ginger Beer, Lemon



## CLASSIC COCKTAIL \$15

### **MARGARITA**

Tequila, Triple Sec, Lime, Salt

### **WHISKEY SOUR**

Whiskey, Lemon, Egg White, Bitters

### **LEMONDROP**

Limoncello, Still Fired Vodka, Lemon

### **APEROL SPRITZ**

Aperol, Sparkling Wine, Soda Water

### **MOSCOW MULE**

Still Fired Vodka, Ginger Beer, Lime, Bitters

### **OLD FASHIONED**

Whiskey, Sugar Cube, Bitters

### **NEGRONI**

Still Fired Gin, Campari, Vermouth

### **LONG ISLAND ICE TEA**

Still Fired Vodka & Gin, Tequila, Rum, Lemon, Coke

### **DARK N STORMY**

Rum, Ginger Beer, Bitters

### **ESPRESSO MARTINI**

Still Fired Vodka, Coffee & Chocolate Liqueur, Cold  
Brew



# BISTRO CLASSIC'S

*Love from paris*

**TRADITIONAL ABSINTHE DRIP**

OR

**ABSINTHE FRAPPE**

Sugar & Water

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## The Green Muse

Absinthe, known as the Green Fairy, enchanted 19<sup>th</sup> century Parisian artists with its vivid green hue & herbal bite. Made from Wormwood, anise and fennel, it was said to spark creativity and conversation. a ritual of water and ice releases its cloudy aromatic magic sip slowly let the legend unfold

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## Cocktails \$15

### **CHAMPS ELYSEES**

Cognac, Green Chartreuse, Lemon, Angustra Bitters

### **FRENCH 75**

Sparkling Wine, Still Fired Gin, Lemon

### **BOULEVARDIER**

Whiskey, Red Vermouth, Campari

### **SIDECAR**

Cognac, Grand Marnier, Lemon

### **ST GERMAIN SPRITZ**

Elderflower Liqueur, Sparkling Wine, Soda Water,  
Lemon



# BISTRO CLASSIC'S

*Love from paris*

## **ABSINTHE**

Absente - \$20  
St George - \$10

## **PASTIS**

Ricard - \$6  
Henri Bardouin - \$8

## **COGNAC**

Hine Rare VSOP - \$13  
Méthot XO - \$18

## **ARMAGNAC**

Chateau De Laubade - \$9  
Janneau 18yo - \$15

## **CALVADOS**

Pierre Huet - \$8  
Domaine Du Coqurel - \$9

## **CHARTREUSE**

Green - \$8  
Yellow - \$10



# WINE

**5 OZ - 8 OZ - BTL**

## **SPARKLING**

J. Kieffer Brut, France 10 - 16 - 50

## **TIDAL BAY**

Lightfoot & Wolfville 10 - 16 - 50

## **VIIGNIER**

Gerard Bertrand, France 12 - 18 - 56

## **WILD ROCK**

Benjamin Bridge 10 - 16 - 50

"SAUV BLANC"

## **ROSE**

Compass, Mercator 10 - 16 - 50

## **PINOT NOIR**

Le Réservoir, France 10 - 16 - 50

## **MONTEPULCIANO**

Unami Ronchi, Italy 10 - 16 - 50

## **COTE DE RHONE**

Alexandre Pierre, 10 - 16 - 50

France

## BY THE BOTTLE

## **W. GRENACHE**

La Vieille Ferme, France \$50

## **VINHO VERDE**

Aveleda, Portugal \$60

## **SAUVIGNON BLANC**

Moulin De Gassac, France \$75

## **MACON VILLAGE**

Lupe Cholet, France \$90

## **BORDEAUX**

Chateaux Pilet, France \$65

## **CAB & SANGIOVESE**

Marque De Tosos, Spain \$68

## **SUPER TUSCAN**

Il Palazzo Dinastico, Italy \$68

## **NEBBIOLO**

Pio Cesare, Italy \$145

## **SAINT EMILION**

Chateau Rozier, France \$150



## DRAFT BEER

16 OZ / \$9 OR 20 OZ / \$11

### **CHARMING MOLLY BLONDE**

Lunn's Mill Brewing - 5.2%

### **TROPICAL STORM IPA**

Good Robot Brewing - 8%

### **ACADIAN HONEY BROWN**

Annapolis Brewing Company - 5.7% PLEASE ASK OUR TEAM

### **ROTATING CIDER**

## TALL CAN - \$9

### **DIABLO MEXICAN LAGER**

Good Robot Brewing - 5.6%

### **PURPLE GRAIN IPA**

Lunn's Mills Beer Co. - 6.8%

### **BRICKYARD RED ALE**

Lunn's Mills Beer Co. - 6.2%

### **ROTATING BELGIAN SAISON**

By Tanner & Co.

### **PILSNER**

Tanner & Co. - 4.8%.

### **PEACH CIDER**

Lake City Cider - 6%

### **OROCHI JAPANESE LAGER**

Propeller Brewing - 5%

### **PEACH LEMONADE SELTZER**

Good Robot Brewing - 4.7%

### **FENWICK PALE ALE**

Annapolis Brewing Company -  
4.9%

### **DAYLINER CIDER**

Maritime Express Cider -  
5%

## **DOMESTIC - \$9**

Alexander Keiths, Budweiser, Bud Light, Guinness



# SPIRITS

## CANADIAN WHISKEY

Red Bank - N.S	\$6
Crown Royal - N.S	\$7
Glen Breton 10yo - N.S	\$14
Signal Hill - N.F.L	\$8

## WHISKEY

Highland Park 12yo	\$10
Glenfiddich 12yo	\$10
Bowmore 12yo	\$10
Craiglacchie 13 YO	\$11
Oban 14yo	\$22
Lagavulin 16yo	\$23
Aberlour Abunadh	\$16
Laphroaig Quarter Cask	\$12
Arbeg Corryvrekan	\$21
Macallan 12 yo	\$18

## IRISH WHISKEY

Jameson	\$6
Hyde N.06	\$7

## INTERNATIONAL WHISKEY

Hibiki, Japan	\$22
Nikki Coffee, Japan	\$22
Bellevoe Sauterne, France	\$14
Amorik Maitre Chai, France	\$18

## VODKA

Still Fired	\$6
Greygoose	\$9
Belvedere	\$9
Ketel One	\$8
Tito's	\$7

## GIN

Still Fired	\$6
Hendrix	\$9
Bombay Sapphire	\$7
Citadelle, France	\$7
Compass Gin Royal	\$8

## TEQUILLA

ElJimador Reposado	\$6
Patron Silver	\$10
Patron Anejo	\$12
Maestro Diamante	\$9
Grand Mayan Aged	\$18

## RUM

Zaya Reserve	\$10
El Dorado 15yo	\$9
Planteray XO	\$10
Kraken	\$6
Planteray 3yo	\$6



## NON ALCOHOLIC \$9

### **ALL DAY PUNCH**

Chai, Pineapple, Orange,  
Lime, Bitters

### **NO AMARETTO SOUR**

Noa Amaretto, Lemon,  
Egg White, Bitters

### **DEAR SHIRLEY**

Orange Juice, Sprite,  
Grenadine

### **ZERONI**

Noa Gin, Vermouth &  
Italian Bitters

### **SOBER MULE**

Ginger Beer, Lime,  
Bitters

### **PICK ME UP**

Cold Brew, Chai  
Tea, Cream

### **LAGER OR HAZY IPA - \$8**

By Propeller Brewing

### **PIQUETTE WINE SPRITZER - \$8**

By Benjamin Bridge, Nova Scotia

### **BOXCAR CRANBERRY CIDER - \$8**

By Maritime Express

### **SOFT DRINKS - \$3**

Coke, Diet Coke, Sprite, Club Soda, Ice Tea, Lemonade

### **GINGER BEER OR ROOTBEER - \$5**

By Propeller Brewing

### **SAN PELLEGRINO - \$7**

### **TEA'S & SISSIBOO COFFEE - \$4**



good.



## TEASERS



### **GOAT ISLAND BREAD \$6**

Rotating House Butter

### **MARINATED OLIVES \$6**

Orange, Rosemary & Red Wine Vinegar



### **SALMON BITES \$10**

Torched Salmon, Rice, Lime & Chili  
Glaze

### **CHIPS "N" DIP \$8**

Sourcream & Onion Dip  
Sea Salt Kettle Chips



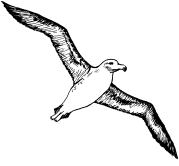
### **HOUSE PICKLES \$4**

Cucumber, Garlic & Chili



Contains Gluten & Can Possibly Be Modified  
Sub Gluten Free Bread \$2

groups of 6 or more can be subject of an 18% service charge



## SMALL PLATES

### **OYSTERS ON THE HALF SHELL \$20**

Half Dozen, Cucumber & Gin Mignonette, Lemon

### **TUNA TARTARE \$18**

Raw Tuna, Avocado, Cucumber, Soy Ginger Dressing,  
Scallion, Sesame Crostini

### **MUSSELS \$16**

Tarragon, Garlic, Shallots, Cream, Apple Cider & Bread

### **SEARED FOIE GRAS \$25**

Compote, Hazelnut & Brioche

### **BEETS & BURRATA \$14**

Roasted & Pickled Beets, Fresh Burrata Cheese  
Arugula, Hot Honey

### **CONFIT DUCK \$12**

Seared Polenta, Dried Cherries & Parmesan



### **SMOKED MEAT ROLL \$14**

Dill Pickles, Grainy Mustard & Aged White Cheddar



## LARGE PLATES

### **GEORGE'S CHOWDER \$22**

Shrimp, Mussels, Smoked Haddock, Potato, Carrot & Dill

**ADD House Bread \$3**

### **POKE BOWL \$22**

Raw Tuna, Avocado, Cucumber, Edamame, Scallions  
Pickled Carrot, Rice & Soy Ginger Dressing

### **BISTRO BURGER \$17**

Route 1 Beef Patty, Aged Cheddar, Caramelized  
Onion, Arugula, Dill Pickles, House Mayo, Brioche Bun

**ADD Bacon \$2**

### **CHICKEN SANDO \$19**

Roasted Chicken, Pesto, Brie Cheese, Tomato, Balsamic,  
House Mayo, Arugula on Goat Island Sourdough

**ADD Bacon \$2**

### **STEAK AU POIVRE \$25**

Served With Green Peppercorn Sauce

**ADD Seared Foie Gras \$18**

### **CRISPY SALMON \$22**

Roasted Squash & Hazelnut Risotto

### **LAMB STEW \$25**

Roasted Lamb, Carrot, Onions, Pomme Puree



## SIDES

### **DUCK FAT POTATOES \$6**

Fingerling Potatoes, Herbs & Creme Fraiche

### **POUTINE \$10**

Crispy Potatoes, Cheese Curds, House Gravy

### **ROASTED BROCCOLI \$8**

Caesar Dressing, Grana Padano Cheese, Garlic Chips, Bacon



### **ROASTED CARROTS \$8**

Local Honey & Brown Butter

### **FRENCH BEANS \$10**

Brown Butter, Lemon & Almonds

### **HARVEST GREENS \$10**

Local Greens, Fennel, Pickled Red Onions,  
Lemon Garlic Dressing



## VEGAN MENU

### **LOCAL BREAD \$6**

Olive Oil & Balsamic  
Vinager

### **MARINATED OLIVES \$6**

Orange, Rosemary  
& Red Wine Vinager

### **HOUSE PICKLES \$4**

Cucumber, Garlic &  
Chili

### **BEET SALAD \$9**

Roasted & Pickled  
Beets  
Arugula, Balsamic  
Reduction

### **HARVEST GREENS \$10**

Local Greens, Pickled  
Red Onions, Fennel,  
Lemon Garlic Dressing

### **BUDDHA BOWL \$22**

Marinated Tofu,  
Avocado, Cucumber,  
Edamame,  
Pickled Carrot, Rice &  
Soy Ginger Dressing

### **ROASTED POTATOES \$5**

Herbs, Olive Oil & Sea  
Salt

### **BROCCOLI \$6**

Lemon & Garlic  
Vinaigrette

### **ROASTED CARROTS \$8**

Hot Honey & Sea Salt

### **SAUTÉED FRENCH BEANS \$8**

Olive Oil & Sea  
Salt



# BRUNCH

**SATURDAYS & SUNDAYS**  
**10:00AM TO 2:00PM**

 **CLASSIC - \$19**

2 Eggs, Bacon, Roasted Potatoes  
Goat Island Sourdough

 **AVOCADO TOAST \$17**

Poached Eggs, Avocado, Roasted Potatoes,  
House Pickles

**ADD BACON \$5**



 **EGGS BENEDICT \$21**

Served with Roasted Potatoes & Local Micro Greens

Bacon,  
Chipotle Mayo,  
Red Onion



Confit  
Duck



Roasted  
tomatoes  
& Brie

## **PANCAKES**

Rotating Flavours

 **STEAK & EGGS \$32**

6oz Steak, 2 Eggs, Roasted Potatoes,  
Sourdough Bread

Sub Gluten Free Bread \$2



## LIQUID BRUNCH

### **MIMOSA - \$12**

Sparkling Wine, Orange or Grapefruit

### **SHOGUN ASSASSIN - \$15**

Sochi, Clamato, Joe's Agassiz mix, Kimchi Powder  
Salt, Pickled Asparagus

### **GARABALDI - \$12**

Campari, Grapefruit & Orange Juice

### **PEACH FUZZY FIZZ - \$15**

Still Fired Gin, Makgolli, Peach Purée, Lemon, Pineapple,  
Egg White, Heavy Cream

### **ESPRESSO MARTINI - \$15**

Still Fired Vodka, Coffee & Chocolate Liqueur, Cold Brew

### **BANANA BREAD ESPRESSO - \$15**

Still Fired Vanilla Vodka, Coffee & Banana Liqueur, Cold Brew

### **CAESAR - \$15**

Still Fired Vodka, Clamato, Tabasco,  
Worcestershire, Lime, Pickled Asparagus

### **CREAMSICLE - \$15**

Still Fired Vodka, Triple Sec, Orange  
Juice, Heavy Cream



## KIDS MENU \$14

### **CHEESE BURGER**

ROUTE 1 Beef Patty, Cheddar Cheese  
With Roasted Potatoes

### **GRILLED CHEESE**

Sourdough, Cheddar Cheese  
With Roasted Potatoes

### **ROASTED CHICKEN**

Broccoli & Roasted Potatoes

