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## RAW BAR

- Maritime Oyster  
*one piece, shucked daily, mignonette, lemon, horseradish*
- Potted Matane Shrimp  
*garlic fingers, bay butter*
- Iced Digby Scallop Crudo  
*charred dill pickles, sherry*
- Tuna Sashimi  
*sea buckthorn, charred jalapeño*
- Smoked Salmon Ploye  
*sustainable blue smoked salmon, buckwheat pancake, lemon, garlic aioli, capelin roe, marinated mussels*
- Lobster & Shrimp Cocktail Salad  
*nova scotia lobster, matane shrimp, spiced tomato, horseradish, sumac*

## STARTERS & SNACKS

- 3.5 Maryann's Brown Bread  
*organic honey butter* 7
- 17 Nova Scotia Lobster Bisque  
*lobster sour cream, tarragon, puff croutons* 15
- 19 Crispy Mushy Peas  
*malt mayo, pea greens, maritime sea salt* 14
- 19 Drift Green Salad  
*cabbage, housemade pickles, sherry vinaigrette* 14
- 24 Broccoli & Rutabaga Caesar Salad  
*kale, bannock, parmesan* 16
- The Great Deviled Egg  
*nova scotia sea truffle crème fraîche* 15
- 30 Lobster & Shrimp Fish Cake  
*chow chow, brown butter tartar* 19
- Sustainable Blue Salmon Tartare  
*salmon eggs, onion chip dip* 19
- Steak Tartare  
*bulgur wheat pilaf, salted turnips, sea truffle aioli* 19
- Nova Scotia Baked Clams  
*yuzu kosho, sweet butter* 19
- Foie Gras Terrine  
*quince, brown butter & molasses crumble* 26

## MAINS

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Roast Chicken & Rappie Pie <i>parsnips, mushrooms, klondike potatoes</i>	28	Butter-roasted Halibut <i>brown butter tartar, bubble &amp; squeak, steamed greens</i>	46
Fresh Capellini & P.E.I. Mussels <i>garlic, tomato passata</i>	24	Mushroom Tart <i>caramelized onion, parsnip, truffle, summer savory</i>	23
Hodge Podge <i>haddock, scallops, nova scotia mussels &amp; lobster, wax beans, potatoes, leeks, root vegetables, griddled brown bread</i>	42	Steak & Chips <i>170g top sirloin, deviled tomato, maritime mushrooms, caramelized onion, mushroom jus</i>	34
Slow-cooked Sustainable Blue Salmon <i>nova scotia oyster &amp; bacon dashi, fried butterball potatoes, roasted radishes</i>	44	Nova Scotia Lamb Roast <i>charred &amp; braised, sesame potatoes, sweet garlic turnips</i>	44
Nova Scotia Cod & Clams <i>crusted line-caught cod, royal snap peas, savoy cabbage, new potatoes, mushy peas, mustard sauce</i>	38	226g Tenderloin Steak <i>charred leeks, mushroom &amp; barley porridge, onions, sea truffle</i>	58