STARTERS

Maryann's Brown Bread 8
organic honey butter

Maritime Oysters 24
half dozen, mignonette, lemon, housemade hot sauce, horseradish

Lobster & Shrimp Cake 19
root vegetable rémoulade, chow chow, tartar sauce
add fish cake +12

Atlantic Salmon Tartare 23
mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado

Hushpuppies 24
nova scotia lobster, sour cream & onion dust, citrus aïoli

Beef Carpaccio Flatbread 25
sesame thin crust, sliced AAA tournedos, roasted artichoke aïoli, button brook baby kale, pickled peppers, rotating local cheese, balsamic drizzle, crispy capers

Scotch Egg & Asparagus Salad 23
mushroom duxelles, farm fresh egg, asparagus, sweet corn ricotta, puffed grains

SALADS

add fish cake +12 chicken breast +10 salmon fillet +18

Abundant Acres Greens & Vegetables 19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, peppered yuzu vinaigrette

Drift Caesar 22
button brook kale, romaine, brothers smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble

MAINS

Spaghetti Carbonara 22
smoked pork belly, farm fresh egg sauce, parmigiano-reggiano, cracked black pepper

Grilled Chicken Club 24
thick cut multigrain bread, harissa aïoli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, frites

Fish & Chips 21
one piece, beer-battered haddock, atlantic spiced fries, tartar sauce, tangy coleslaw, malt vinegar
two pieces 28

Steamed P.E.I. Mussels 18
lightfoot & wolfville flora wine, garlic, maryann's brown bread
add atlantic spiced fries +8

Nova Scotia Lobster Croissant 35
creamy lobster salad, housemade croissant, citrus aïoli, shallot, organic greens, celeriac remoulade, frites

Drift Seafood Chowder 32
halibut, matane shrimp, new potatoes, double-smoked bacon, dill crème, nova scotia mussels, brown bread

The D.U.B. (Drift Umami Burger) 25
two 4oz AAA beef patties, brothers bacon, sea truffle & mushroom duxelles, bone marrow butter, aged cheddar, red onion, button brook greens, atlantic spiced fries

Steak Frites 35
7oz medium-rare bavette, deviled tomato, tarragon butter, veal jus, local greens, lemon vinaigrette, atlantic spiced fries

Discover our vegetarian and plant-based adaptations. Menu available upon request.

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.