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STARTERS

Maryann's Brown Bread <i>organic honey butter</i>	8
Maritime Oysters <i>half dozen, mignonette, lemon, housemade hot sauce, horseradish</i>	24
Abundant Acres Greens & Vegetable Salad <i>bear river farms grains, fresh & pickled vegetables, salt-baked beets, peppered yuzu vinaigrette</i>	19
Scotch Egg & Asparagus Salad <i>mushroom duxelles, farm fresh egg, asparagus, sweet corn ricotta, puffed grains</i>	23
Lobster & Shrimp Cake <i>root vegetable rémoulade, chow chow, tartar sauce</i> add fish cake +12	19
Atlantic Salmon Tartare <i>mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado</i>	23
Beef Carpaccio <i>crumbled foie gras toffee, crispy maitake mushrooms, local cheese, benjamin bridge nova 7 vinaigrette, la morin mustard, puffed grains, button brook kale</i>	28
Nova Scotia Roasted Shrimp & Corn Chowder <i>local shrimp, scorched jalapeño oil, brothers double smoked bacon, brown bread</i>	27
Nova Scotia Lobster Hushpuppies <i>nova scotia lobster, sour cream & onion dust, citrus aioli</i>	24
Seafood Tower <i>half dozen oysters, matane shrimp & lobster cocktail, marinated mussels, tuna crudo, snow crab salad, salmon tartare, scallop crudo</i>	MP

MAINS

Ravioli Duo <i>roasted mushroom ravioli, tourtière pork & beef ravioli, sweet corn velouté, crispy maitake mushrooms, browned butter, sage, parmigiano-reggiano, watercress oil</i>	29
Roast Chicken & Rappie Pie <i>seared chicken breast, crispy potato top, heirloom carrots, truffled gravy</i>	35
Steamed P.E.I. Mussels & Frites <i>lightfoot & wolfville flora wine, garlic, maryann's brown bread, atlantic spiced fries</i>	32
Atlantic Salmon <i>sunflower-cruste atlantic salmon fillet, land & sea asparagus fregola 'risotto', wild onion chermoula, preserved lemon salsa, cilantro, crème fraîche</i>	38
Nova Scotia Halibut Hodge Podge <i>butter-braised nova scotia halibut fillet, mussels, matane shrimp, littleneck clams, salt cod brandade croquette, green beans, new potatoes, carrots, buttered leeks, dill cream</i>	52
Pork Belly & Scallops <i>slow-cooked nova scotia pork belly, digby scallops, smoked carrot purée, piccalilli</i>	35
Nova Scotian Lamb <i>rack of lamb, almond-cruste čevapčići, lamb bacon, blistered cherry tomatoes, stone fruit, local cabbage, roasted swede purée, minted labneh</i>	49
Lawry's Jiggs Dinner <i>slow-smoked brisket, fingerling potatoes, heirloom carrots, local turnips, drift sauerkraut, caramelized cipollini onions, maryann's brown bread soldiers</i>	38

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.

STEAKS

7oz Bavette <i>herb-cruste d, tagliata</i>	32
6oz Tenderloin <i>pepper-cruste d, veal jus</i>	42
9oz Strip Loin <i>tarragon butter, jus</i>	45
16oz Prime Rib <i>newfoundland sea salt, porcini rub, red wine jus</i>	75

SIDES

Garlic Mashed Potatoes	8
Atlantic Spiced Fries	8
Caesar Salad	8
Roasted Tomatoes	9
Seasonal Local Organic Vegetables	15
Sautéed Local Mushrooms	15
Balsamic Glazed Onions	11
Shrimp	18
Nova Scotia Lobster <small>2oz</small>	MP
Foie Gras <small>2.5oz</small>	MP
Digby Scallops	MP