

food.

 = Vegan | **GF**=Gluten Free | **GFO**=GF Option | **N**=Nuts | **V**=Vegetarian | **VO**=Veg Option

Baguette The Old Apothecary 5

toasted, garlic herb butter, cheese, tomato jam **V**
OR

fresh, *liquid gold* balsamic & manzanillo olive oil 

Olives & Pickles 5 GF

Mixed Nuts 7 GF N

pistachios, candied walnuts, marcona almonds

White Bean & Herb Hummus 9 (GFO + \$1)

toasted pepitas, crostini

Oysters 9 (3) | 16 (6) GF

caribou harbour, wolfe lake oyster, mignonette

Fiddleheads 8 GF

pickled red onion, crispy speck, toasted sunflower seeds, shaved aged sheep's milk gouda, arugula, radish, lemon vinaigrette

Tidal Bay Steamed Mussels 9 (GFO + \$1)

confederation cove pei cultivated blue mussels,
tidal bay, shallot, garlic, butter

Pork & Lamb Meatballs 9

local pork and lamb, pomodoro, fresh basil, shaved ewesual

Three Cheese Mac & Cheese 10

crispy scallion, apple slaw, belly bacon, parmesan & thyme frico

build a board! 18 (GFO + \$1.5)

pick any **3** items from **cheese & charcuterie** list on reverse. Includes house-made pickles & preserves, *the old apothecary* baguette & crostini. Items may also be ordered individually (condiments + \$1 for individual orders). Ask your server about *boards to-go* - perfect for outings or parties!

*Our menu is frequently changing, seasonally-driven & locally-sourced.
Everything is made in-house except where otherwise noted.*

V= Vegetarian (non-animal rennet) O= Organic

cheese 6

Ran-Cher Acres Chèvre. V
FRESH goat NS

Le D'iberville. O
WASHED-RIND cow QC

Fleuron. V
BLUE cow QC

Tête de Moine.
SEMI-FIRM cow *Switzerland*

Aged Gouda.
SEMI-FIRM cow *Holland*

Le Canotier de l'Isle.
WASHED-RIND, SEMI-FIRM cow QC

Castellano.
FIRM sheep cow goat *Spain*

Red Leicester.
FIRM cow *England*

Allegretto.
HARD sheep QC

charcuterie 6

Speck.
DRY-CURED, SMOKED HAM
Austria

Chicken Liver Pâté.
BRAISED CHICKEN LIVER, SPICES
House-made

Spicy Pepperette.
SMOKED/DRY-CURED GERMAN SAUSAGE
Roselane Farm, NS

Gravlax.
DRY-CURED SALMON *House-made*

Lamb Batonnet.
DRY-CURED LAMB SAUSAGE
Ratinaud, NS

Rabbit Rilette.
SHREDDED RABBIT PÂTÉ
Ratinaud, NS

Smoked Mackerel.
HOT-SMOKED, LOCAL MACKEREL
St. Mary's Bay, NS

ADD Cosman & Whidden Honeycomb 2

sweet things

Dark Chocolate Cake dark chocolate, caramel, *Riverview* edible flower 7 GF

Chocolate Truffles (3) cacao nibs, ganache, cabernet franc 6 GF

Chocolate Goat's Milk Fudge rich, velvety fudge made with goat's milk 5 GF

Chocolate Board sampler board of select chocolate items 9

coffee + tea

Java Blend espresso, americano 3 cappuccino 3.5

World Tea House (by the pot) rooibos chai, winter berry, breakfast 3