


food.

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

kitchen hours:


Mon-Thurs: till 11:30pm | Fri-Sat: till Midnight

Olives & Pickles 5  GF

Mixed Nuts 7 GF N



Toasted TOA Baguette garlic herb butter, cheese, tomato jam **6** V

Fresh TOA Baguette balsamic vin & manzanillo olive oil **6** 

Bouctouche Bay Oysters 9 (for 3) | **16** (for 6) GF



Feature Plate!

Friday & Sat only. Ask your server about today's dish!

Curried Cashew & White bean Dip 7 GFO 

chilis, crispy lotus root, pickled watermelon radish, crostini

Market Tomatoes & Ricotta 10 GFO V

local tomatoes, house-made basil ricotta, tomato consommé, fennel

Lemon Tarragon Risotto Cakes 10 VO

carnaroli rice, crispy pancetta, pan-fried *maritime gourmet* mushroom

Digby Scallops 12 GF

roasted fennel, pernod, oregano-chili marinated feta

Pork & Shrimp Dumplings 9

local pork + shrimp, cucumber kimchi, num chum, soy-ginger dipping sauce



Mexican Flourless Chocolate Cake 7 GF

dark chocolate, brandy crème anglaise

Chocolate Goat's Milk Fudge 5 GF

dark chocolate, local goat's milk

Chocolate Board 9 GF

sampler board of select chocolate items

Java Blend Espresso, Americano 3 | Cappuccino 3.5 | WTH Teas (pot) 3



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

cheese & charcuterie boards!

Build a Board 18 (GFO + \$1.5)

Pick any 3 items from **cheese & charcuterie list below**. Includes house-made pickles & preserves, *the old apothecary* baguette & crostini. Items may also be ordered individually

Flight Board 10 (GFO + \$1.5)

Just a little hungry? A sampler-sized board of 3 pre-selected cheese OR charcuterie might do the trick. Includes *the old apothecary* baguette

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

cheese 6

Ran-Cher Acres Chèvre. V

FRESH **goat**
Aylesford, NS

Fuoco.

WASHED-RIND **buffalo**
Laurentides, Quebec

Mahón.

SEMI-FIRM **cow**
Menorca, Spain

Tomme du Champ Doré. V

FIRM **cow**
Ste-Marie-de-Kent, NB

Asiago. V

FIRM **cow**
Stewiacke, NS

Glasgow Glen Bluda.

FIRM, AGED **cow**
New Glasgow, PEI

charcuterie 6

Speck.

DRY-CURED, SMOKED HAM
Austria

Beef Salami.

DRY CURED BEEF W/ ROSEMARY
Ratinaud

Spicy Pepperette.

SMOKED/DRY-CURED GERMAN SAUSAGE
Roselane Farm, Nova Scotia

Gravlax.

DRY-CURED SALMON
House-made

Duck Rilette.

CONFIT DUCK, HERBS, PORTER
House-made

Smoked Mackerel.

HOT-SMOKED, LOCAL MACKEREL
St. Mary's Bay, Nova Scotia