

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 TAO Baguette garlic herb butter, cheese, tomato jam **6** **V**

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

Sober Island Oysters 9 (for 3) | **16** (for 6) **GF**



French Onion Soup 7 **V**

liquid gold balsamic, gruyère, pressed crostini

Croque Monsieur 11

LF sourdough, gruyère, herb dijon, mornay, *roselane* farm smoked ham

Butternut-Ricotta Gnocchi 12 **VO**

sage, maritime gourmet mushroom, crispy speck, parmesan

Pork & Shrimp Dumplings 9

local pork + shrimp, sesame carrot-daikon slaw, num chum, soy-ginger dipping sauce

Weekend Special!

Thurs-Sat only, ask your server for today's special!



PB Dark Chocolate Torte 8 **GF N**

pb ganache, dark chocolate, black sesame chantilly

Chocolate Goat's Milk Fudge 5 **GF**

dark chocolate, local goat's milk

Chocolate Board 9 **GF**

sampler board of select chocolate items



Prix Fixe

4 courses **30** | 3 wine pairings **30**

*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

Bleu Bénédictin.

BLUE **cow**
Cantons-de-l'Est, Quebec

Le Mi-Carême.

WASHED-RIND **cow**
Isle-aux-Grues, Quebec

Irish Porter.

SEMI-FIRM **cow**
Ireland

18mo. Cheddar.

FIRM-AGED **cow**
Victoria, Australia

Glasgow Glen Bluda.

FIRM-AGED **cow**
New Glasgow, Prince Edward Island

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, 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