

# 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** 

**Sober Island 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 local radish, crostini

**Pan Fried Asparagus 9** **GF V**

browned butter + garlic, mint, chilis, shaved parmesan, spanish peanuts

**Lemon Tarragon Risotto 10** **GF VO**

caranoli 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

### charcuterie 6

**Ran-Cher Acres Chèvre. V**  
FRESH **goat**  
*Aylesford, NS*

**Fuoco.**  
WASHED-RIND **buffalo**  
*Laurentides, Quebec*

**Camembert Normandie.**  
SOFT, BLOOMY RIND **cow**  
*Normandy, France*

**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*

**Speck.**  
DRY-CURED, SMOKED HAM  
*Austria*

**Beef Salami.**  
DRY CURED BEEF W/ ROSEMARY  
*Retinaud*

**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*