

salads

vinaigrette caesar salad with smoked bacon, sourdough croutons & preserved lemon	8
smoked beef tenderloin, oven dried tomato, kalamata olives and greens	8
mixed greens, toasted hazelnuts, shaved parmesan, tarragon & shallot vinaigrette	8

starters

duo of dips served with flatbread from the wood-fired oven	8
butter poached lobster and roasted corn salad served with a cold corn soup and mustard greens	9
Nova Scotia crabcakes with spicy cucumber salad	8

charcuterie

warm olives with citrus	5
daily board (ask server for details)	12

pizzas

tomato, fresh mozzarella and fresh basil	14
pepperoni & spicy banana peppers	14
oven roasted vegetables, goat cheese, reduced balsamic, fresh basil	15
puttanesca (tomato, olive, anchovy, onion), fresh basil and oregano, goat cheese	15
la quercia prosciutto, blue cheese and fresh arugula	16
peach, rosemary aioli, la quercia prosciutto, shallot, goat cheese	16
roasted chicken, roasted garlic, lemon, capers, anchovies, caramelized onion, brie and tomato	17
housemade sausage with bacon, sliced onion, pineapple, mozzarella	17

available on traditional or whole wheat crust

gluten free crust	3.5
add la quercia prosciutto	3.5
add pepperoni	2

weeknight specials

tuesday cannelloni	15
wednesday gnocchi	16
thursday sausage on brioche	14
sunday ground short rib burger	15

all specials are served with local seasonal vegetables

feature wines

	bottle
NOVA 7 Sparkling Wine Nova Scotia, Canada 2009	50
Château Côtes de Blaignan Médoc, France 2000	45

for the full cocktail and wine list please see overleaf

drinks

cocktails 2oz

passionfruit & basil punch 9
muddled basil leaves with passionfruit, fresh lime and vodka

balm collins 9
house infused lemon balm gin, fresh lemon wheels and balm leaves

champagne cocktail 8
demenara sugar cube, bitters and sparkling wine

mojito 9
made with Nova Scotia mint, organic cane sugar, muddled limes, 2 oz Havana Club Amber Rum

martinis 2oz

The Rio (frozen) 9
mango, cachaça (2oz), lime and cardamom

classic gin or vodka martini 9
with lemon or stuffed olives

gluten-free vodka available

cherry mash sour 9
house infused cherry brandy, Wild Turkey Bourbon, fresh lemon

happy hour (daily from 5-6pm)

glass of house red/white 5
champagne cocktail
classic gin or vodka martini
Garrison Hopyard

beer & cider

Propeller Pilsner 5.5 Propeller Bitter 5.5

McAuslan 5.5 Garrison 5.5
Apricot Ale Hopyard

Mill Street Lager 6 Mill Street 6
(organic) Tankhouse

Tideview 7
Raspberry Cider

other

orange juice 2 Limonata 3

pineapple juice 2 Coke, Diet Coke 2

San Pellegrino 750ml 6 Propeller 3
Rootbeer

eco-farmed, 2.5 Orange Pekoe, 2.5
organic coffee Earl Grey, Green, Chamomile, Chai

wine

seasonal feature wines

NOVA 7 Sparkling Wine 50
Nova Scotia, Canada 2009

Château Côtes de Blaignan 45
Médoc, France 2000

sparkling

Undurraga brut N/V 7 34

whites

5oz / 0.5L / btl

chenin blanc/chardonnay 6 19
Santa Rosa, Argentina 2009

sauvignon blanc 6.5 22 32
Lurton Les Fumées Blanches, France 2006

pinot gris 6 20 30
Lurton, Argentina 2007

chardonnay 9 28 44
Sacred Hill, New Zealand 2008

rosé

5oz / 0.5L / btl

l'acadie blanc/maréchal foch 7 23 33
Grand Pré, Nova Scotia 2008

reds

cabernet sauvignon 6 19
Bodegas, Chile 2008

pinot noir 7.5 25 36
Meridian, California 2006

tempranillo 6.5 22 32
Posada Del Rey, Spain 2006

nero d'avola (organic) 7 23 33
LaMura Organico Rosso, Italy 2008

zinfandel 8 26 38
Pepperwood Grove Old Vine, California 2007

syrah 8.5 28 40
Genesis, Washington State 2007