

Appetizers



MARINATED TOMATO CROSTINI

10 / Basil pesto, marinated, roasted tomato mixture, Swiss cheese, garden herbs & balsamic drizzle on a crisp baked baguette. Add smoked salmon 6.

EAST COAST MUSSELS

12/20 / Enjoy 1 or 2 pounds. Ask your server for today's creation. gf

SHRIMP ACADIAN

15 / Shrimp with Cajun cream sauce, served with dressed baby greens. gf

CARAMELIZED SCALLOPS

17 / Scallops with port and roasted garlic cream sauce and crispy pork belly threads. Served with a micro salad and pickled vegetables. gf

CALAMARI

13 / Lightly dusted, flash fried and served with sweet chili aioli and baby greens.

SEAFOOD WONTONS

18 / Haddock, salmon, Mira Bay shrimp, cream cheese wrapped in a crispy wonton. Sweet chili cream dip.

LIGHTLY SMOKED SOUS VIDE PORK BELLY

18 / Apple and onion compote with burbon and butter sauce. gf

From the Garden

CAESAR SALAD

13 / Romaine lettuce topped with house-made croutons, grated parmesan, and bacon. gf

SPINACH SALAD

12 / Fresh baby spinach, bacon, mushroom, cherry tomato, swiss cheese, red onion, and a boiled egg. Tossed in a sweet and tangy roasted red pepper dressing. gf

WARM GOAT CHEESE SALAD

15 / Inn house made pistachio-crusting goat cheese, mixed baby greens, berries, and red onion. Tossed in a Nova Scotian honey herbed vinaigrette. gf

INN HOUSE SALAD

11 / Mixed greens with house made apple cider vinaigrette. gf

Add chicken, shrimp or scallops to any salad 6