



BRUNCH

STARTERS FROM THE SEA

1/2 DOZEN OYSTERS 16
champagne mignonette

SMOKED FISH BOARD 25
maple smoked salmon, smoked rainbow trout,
smoked mussels, smoked pollock rillettes,
marinated seafood salad

POACHED SHRIMP COCKTAIL 18
mustard tartar, cocktail sauce

BUBBLES BRUNCH

unlimited small plates & one bottle of sparkling wine for \$35

HALIFAX ULTIMATE BLOODY MARY 6
cherry wood smoked bacon, celery stalk, olives



CHILLED BITES

YOGURT PARFAIT
blueberry puree, almond granola, berries

DEVILED EGGS
smoked herring, scallions, garlic chips

SNAP PEA & STRAWBERRY SALAD
arugula, farro, goat cheese, balsamic

AFTERNOON DELIGHTS

POTATO POUTINE
cheddar cheese curds, chives, sherry gravy

SPRING MAC & CHEESE
vegetables, smoked gouda, parmesan

GRILLED CHICKEN WINGS
potato salad, BBQ sauce

GARLIC & SHRIMP RICE
broccoli rabe

SUMMER VEGETABLE GAZPACHO
tomato, cucumber, peppers



MORNING MUNCHIES

CHALLAH FRENCH TOAST
maple whipped cream, almonds

FRUIT SALAD
melons, pineapple, strawberries

SPANISH TORTILLA
egg, potatoes, onions, chimichurri aioli

HALIFAX SMOKED SALMON
rye toast, cream cheese, scallion, capers

MINI SANDWICHES

BEEF SLIDERS
brioche bun, bacon-onion marmalade, white cheddar

MINI RUEBEN
pastrami, swiss, saurkraut, 1000 island

SPRING PEA PUREE
mint, bacon, brioche, parmesan

WARM CROISSANT
pancetta, jack cheese, arugula pesto, pickled peppers

ADD A SWEET FINISH

PEACH POUNDCAKE 2ea
whipped cream, compote

MINI STRAWBERRY CHAMPAGNE POPSICLE 2ea

ICE CREAM SANDWICH 3ea
lemon cookie, blueberry swirl, meringue

FLOURLESS CHOCOLATE CAKE 3ea
whipped cream, raspberries

CHOCOLATE MARTINI SHOT 4ea

MELLOW JELLO SHOT 4ea

A LA CARTE

brunch items are small plates, available a la carte for \$6 each
DD BUBBLES BRUNCH (unlimited food only) \$25
children 10 & under \$10
2hr limit for bubbles brunch

Chef Seadon Shouse

consuming raw or under-cooked meats, poultry, eggs, or seafood may increase your risk of food borne illness