

Lunch is served Thursday - Saturday from
11:30am - 3:00pm on the patio if weather permits,
and in-house.

MARKET SET LUNCH | 32

3-course prix fixe menu inspired by the
Annapolis Royal weekly Farmer's Market

Or order individually from the selection below

SMALL PLATES

Fresh Shucked Oysters | 3per (min 6)
Mignonette, house hot sauce, lemon

Buttermilk Biscuits | 8
Baked fresh, served with a truffle honey &
dulse brown butter

Fried Cauliflower | 12
Truffle honey, black sesame tahini, brassica sprouts

Crispy Pork Belly | 15
Peanut soy glaze, carrot, ginger, chili

Stracciatella | 15
Heirloom beetroot, pistachio, black garlic &
sage gremolata

Smokey Digby Scallop Toast | 16
Grilled barley sourdough, béarnaise,
spinach, fennel

CHEF
CHRIS PYNE

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MAIN PLATES

Founders Burger w Fries | 19

(75% Ground sirloin, 25% ground pork)
Aged cheddar, lettuce, tomato, zucchini pickles, BBQ sauce,
house mayo, potato bun

Albacore Tuna Nicoise Burger w Fries | 18

(Provençale marinated & grilled rare)
Fried egg, lettuce, tomato, pickled red onions,
olive tapenade aioli, potato bun

Un-Traditional Seafood Chowder | 21

Scallops, smoked haddock, mussels, pink grapefruit chutney,
potato veloute, buttermilk biscuit

ChRISPY Fried Chicken Salad | 24

Chef's buttermilk marinated fried chicken,
Mrs Kirkhams Lancashire cheese, apple, pickled onions,
butter leaf lettuce, burnt honey mustard vinaigrette

Fall Vegetable Gratin with Simple Salad | 26

Celeriac, turnip, mushroom, chard, brandy soaked dates,
smoked scamorza, artisan greens

Agnolotti & Smoked Eel | 28

Butternut squash, mascarpone, apple,
truffle honey, buckwheat

DESSERT

Pumpkin Custard Tart | 12

Nutmeg, maple ginger ice cream, apricot &
pine nut brown butter

Dark Chocolate Pear Pudding | 13

Salted caramel, crème fraiche ice cream

Sorbet & Meringue | 7

*Please advise our servers of any food allergies.
It will be our pleasure to prepare an allergy safe meal for you.*

CHEF
CHRIS PYNE