

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 farmers market

SMALL PLATES

Fresh Shucked Oysters | 3per (min 6)

Mignonette, house hot sauce, lemon

Welsh Rarebit Biscuit | 6

Lancashire, lazy bear lager, smokey black garlic jam

Smoked Striped Bass Crudo | 10

Crème fraiche vinaigrette, cipollini, potato chips

Lamb Croquettes | 10

Ranch, salsa verde, charred feta

Cauliflower | 10

Truffle honey, sesame, sprouts

Crispy Pork Belly | 12

Pac choi, shallot, chili oil, maple, soy

Beetroot & Fried Goat Cheese | 15

P'tit bayou, quince, walnut, truffle

Lobster & Cold Water Shrimp Gratin Dip | 18

Béarnaise, gruyere, squash, spinach, crostini

CHEF
CHRIS PYNE

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MAIN PLATES

Founders Burger w Fries | 22

Roasted mushroom, le Riopelle,
green peppercorn aioli, confit shallot bun

Breaded Tuna Sandwich w Fries | 19

Pickled cabbage slaw,
secret sauce, potato bun

Un-Traditional Seafood Chowder | 21

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

Fried Chicken Salad | 24

Lancashire, apple, pickled onions, smoked almond,
butter leaf lettuce, burnt honey mustard vinaigrette

Vegetable Pastilla with Simple Salad | 20

Sweet potato, kale, apricot, pine nut, charred feta

Duck Confit Ravioli | 28

Mushroom, leek, celeriac, gruyere

DESSERT

Creme Brulee | 13

Butternut squash, sea buckthorn, Welsh cakes

Chocolate & Sissiboo Coffee Cake | 14

JD Shore crème anglaise,
dark chocolate macaroon struesel

Sorbet & Meringue | 6

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

CHEF
CHRIS PYNE