

LUNCH

FEATURED COCKTAILS

Founders Caesa	12
Still Fired Vodka, House Mix, House Pickles	
Fort Royal	14
Nova Scotia Sparkling & Haskap Cassis	
House Margarita	13
Tequila, Cointreau, Lime	
Blueberry Mojito	12
Nova Scotia Spirits, Blueberry, Lime	
Gin Lime Rickey	12
Still Fired Gin, Lime, Soda	

SNACK PLATES

Half Dozen NS Oysters	18
Horseradish, house hot sauce, mignonette, lemon	
Beef Tartare Devilled Eggs (2)	10
Bone marrow, preserved lemon, whipped yolk	
Mushrooms on toast	12
Focaccia, garlic butter, wild and tame mushrooms	
Chicken Liver Mousse	10
Sourdough crisp, house pickles	



CHEF
CHRIS PYNE

LUNCH

SMALL PLATES

- Crispy Cauliflower** 14
Truffle honey, white & black sesame
- Scallop Crudo** 14
Hakurei turnip, spring onion, citrus oil
- Gnocco Frito** 14
Italian fried bread served with inspired seasonal accompaniments
Ask your server for more details
- Crispy Pork Belly** 16
Carrot, fromage blanc, dill, shallot

LARGE PLATES

- Chicken Summer Salad** 19
Old Grouler Gouda, onion agrodolce, local greens
- Beef Bavette Salad** 28
Shallot, arugula, garlic anchovy dressing
- Founders Burger** 21
Bacon jam, aged cheddar, pickled red onions, lemon mayo served with fries
- Chef's Lunch** MP
Market inspired sandwich served with fries
Ask your server for more details
- Pasta** 22
Market inspired garnish with house made egg pasta
Ask your server for more details
- Pork Shoulder** 20
Salsa Verde, broccoli, white bean purée
- Rainbow Trout** 24
Leek and potato gratin, beer butter sauce



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