

LUNCH

FEATURED COCKTAILS

Founders Caesar	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 Mille Feuille (2)	10
P.E.I Blue Dot beef, nori, creme fraiche, chive	
Cheese & Charcuterie	19
Savoury churros, house preserve	



CHEF
CHRIS PYNE

LUNCH

SMALL PLATES

Crispy Cauliflower	14
Truffle honey, white & black sesame	
Halibut Ceviche	14
Hakurei turnip, spring onion, citrus oil	
Tomato "Caprese"	14
Stracchino, basil, black olive	
Pork Belly	16
Carrot, peanut satay, soy, ginger	

LARGE PLATES

Chicken Bacon Ranch Salad	21
Farmers market vegetables, local lettuces	
Founders Burger & Fries	21
Bacon jam, aged cheddar, pickled red onions, lemon mayonnaise	
Chef's Lunch & Fries	MP
Market inspired sandwich	
P.E.I Blue ot Steak Sandwich	30
Focaccia, roat garlic mayo, peppercorn jus, frizzled onion, arugula salad	
Pasta	MP
Market inspired garnish	
Seared Trout	24
Ratatouille, basil	
Pork Schnitzel	22
Lemon. arugula, house mustard	



CHEF
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