



BRUNCH

STARTERS FROM THE SEA

1/2 DOZEN OYSTERS 15
champagne mignonette

SMOKED FISH BOARD 16
smoked mussels, maple smoked salmon,
pollock rilletes, grilled bread

POACHED SHRIMP COCKTAIL 16
mustard tartar, cocktail sauce

BUBBLES BRUNCH

unlimited small plates & one bottle of sparkling wine for \$32

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



FLAMING KAMIKAZE SHOTS 4
chilli infused vodka



CHILLED BITES

STRAWBERRY-RHUBARB YOGURT PARFAIT
almond granola, berries

SPRING FARRO SALAD
spring vegetables, blue cheese, arugula, balsamic

DEILED EGGS
smoked herring, scallions, garlic chips

SUMMER GAZPACHO
poached shrimp, cucumber

AFTERNOON DELIGHTS

SMOKED CHICKEN MAC & CHEESE
herbed bread crumbs

POTATO POUTINE
cheddar cheese curds, sherry gravy

MAPLE GRILLED CHICKEN THIGH
brioche bun, cabbage slaw

TOMATO-MOZZARELLA RISOTTO BALLS
tomato sauce, parmesan

MORNING MUNCHIES

CHALLAH FRENCH TOAST
maple whipped cream, almonds

FRUIT SALAD
melons, pineapple, strawberries

SOFT POACHED EGG
smoked gouda & red corn polenta, maple syrup

HALIFAX SMOKED SALMON
brioche, dill cream, pickled onions

MINI SANDWICHES

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

CROQUE MONSIEUR
ham, swiss, cheese sauce, pickled peppers

BLT CHEESE PUFFS
cherry wood smoked bacon, mustard aioli, tomato

SHRIMP CROSTINI
brioche crostini, old bay chips

ADD A SWEET FINISH

APPLE FRITTERS 2ea
cinnamon sugar & honey-lavender anglaise

BLUEBERRY ALMOND FINANCIER 2ea
citrus glaze

CHOCOLATE CHERRY BROWNIE 3ea
cherry compote, whipped cream

CHOCOLATE MARTINI SHOTS 4ea
vanilla vodka, kahlua, chocolate

A LA CARTE

brunch items are small plates, available a la carte for \$6 each
DD BUBBLES BRUNCH (unlimited food only) \$23
children 10 & under \$10

Chef Seadon Shouse

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