

# BIRCH & ANCHOR

## STARTERS & SHAREABLES

Add Chicken to your Salad! - \$5

### NS SEAFOOD CHOWDER \_\_\_\_\_ \$15

Haddock, Smoked Salmon, Halibut, Baby Shrimp, Scallops, Onions, Leeks, Celery, Carrots & Potatoes with Cheddar Biscuit

### MARKET SALAD *VG* \_\_\_\_\_ \$12

Local Mixed Greens, Toasted Cashews, Spiced Parsnip, Golden Beet Chips, Citrus/Tarragon Vinaigrette

### BEEF TARTARE \_\_\_\_\_ \$16

Tenderloin, Fried Capers, House Pickles, Horseradish, Grainy Mustard, Cured Egg Yolk, Shallot, Focaccia Toast

### THE SOUP \_\_\_\_\_ \$10

Ask your server for details

### FISH TACO \_\_\_\_\_ \$16

Golden Fried Halibut, Hard & Soft Corn Tortilla, Crema, Remoulade, Roja Hot Sauce, Pico de Gallo, Iceberg

### CAESAR SALAD \_\_\_\_\_ \$14

Baby Kale, Caesar Dressing, Bacon, Garlic Crostini, Parmesan

### AUTUMN RIBBON SALAD *VG, DF, GS* \_\_\_\_\_ \$12

Heirloom Carrot, Green & Yellow Zucchini, Pine Nuts, Fried Sweet Potato, Spelt, Goat's Cheese, Dijon/Sorrel Vinaigrette

### BRUSSELS SPROUTS *DF, GS* \_\_\_\_\_ \$12

Brother's Bacon, Sauteed Brussels, Toasted Cashews, Rum Maple Glaze

### PORK BELLY & SCALLOPS *GS* \_\_\_\_\_ \$16

Slow Roasted Pork Belly, Pan Seared Scallops, Soubise, Honey Bourbon Gastrique

### THAI DUCK WINGS *GS* \_\_\_\_\_ \$12

House-brined, Thai Glaze, Black & White Sesame Seeds

## CHEESE & CHARCUTERIE

A selection of cured meats & cheeses, house pickles, compote and crisps  
All meat or all cheese available

**\$22**

## THE B.A. NACHOS

Corn Tortilla, Mozza, Cheddar, Tomato, Topped with Salsa Roja, Lime Crema, Pickled Onion & Jalapeno, *VG, GS* . . . . Add Chicken - \$5

**\$18**

## LARGER PLATES

### CARBONARA \_\_\_\_\_ \$18

Brother's Bacon, Peas, Linguini, Parmesan, Poached Egg

### PASTA BOLOGNESE \_\_\_\_\_ \$19

House-ground Chuck & Brisket Ragout, Parmesan, Pappardelle, Basil Pesto

### CONFIT DUCK LEG *GS* \_\_\_\_\_ \$28

Confit Duck, Sour Cherry Compote, Duck Jus, Heirloom Carrots, Parsnip Puree, Frizzled Parsnips

### SEARED HALIBUT *GS* \_\_\_\_\_ \$32

6oz Filet, Lemon Thyme Potato Lyonnaise, Asparagus, Bearnaise, Fried Capers

### TONKATSU RAMEN \_\_\_\_\_ \$21

Bone Broth, Slow Roasted Pork Belly, Marinated Egg, Gochujang/Miso Tare, Pickled Carrot, Nori, Tempura Fried Shijimi, Sauteed Oyster Mushrooms, Seared King Mushrooms, Scallion, Sesame/Chili Oil.  
*Vegetarian option available!*

### B.A. BURGER \_\_\_\_\_ \$20

8oz House-ground Chuck & Brisket Patty, Brother's Bacon, LTP, Remoulade, Roja, Cheddar, Crispy Onions, Brioche Bun

### MUSHROOM RISOTTO *VE OR VG* \_\_\_\_\_ \$24

Field Mushroom Stock, Leeks, Shallots, Nutritional Yeast, Sauteed Oyster & King Mushrooms, Tempura Fried Enoki, Vegan Cheese Fried Leeks

### BONE-IN PORK CHOP *GS* \_\_\_\_\_ \$28

Cider-brined 14oz Chop, Rootbeer Sweet Potato Mash, Brussels & Bacon, Honey Bourbon Gastrique

### BRAISED BEEF SHORT RIB *GS* \_\_\_\_\_ \$38

Braised, Bone-in, Potato Parsnip Pave, Frizzled Parsnip, Confit Baby Carrots, Roasted Beet Coulis, Demi

### MUSSELS \_\_\_\_\_ \$12

White Wine, Shallots, Leeks, Roasted Garlic, Gremolata, Seafood Fumet, Brioche Toast

## TOMAHAWK RIB CHOP \$99



30oz - 40oz, Serves two  
Dry Aged Tomahawk Rib Steak  
Grilled to Medium  
Comes with chimichurri,  
fries & salad

## DESSERT

### KEY LIME PIE \_\_\_\_\_ \$9

Fresh Lime Curd, Torched Italian Meringue, Graham Tart Shell, Candied Lime Zest

### CHEESECAKE \_\_\_\_\_ \$9

Two Flavours, Changes Weekly

### S'MORE BROWNIE PLEASE! \_\_\_\_\_ \$9

Fudge Brownie, Torched House-made Marshmallow, Sponge Toffee, Graham Crumble

### APPLE GALETTE \_\_\_\_\_ \$9

Flaky Pie Dough, Spiced Apple/Rum Compote, Vanilla Chantilly

WWW.BIRCHANDANCHOR.CA  
*GS - Gluten Sensitive    VG - Vegetarian    VE - Vegan    DF - Dairy Free*