

# 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 <sup>VG</sup> \_\_\_\_\_ \$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 <sup>VE, DF, GS</sup> \_\_\_\_\_ \$12

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

### BRUSSELS SPROUTS <sup>GS, DF</sup> \_\_\_\_\_ \$12

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

### PORK BELLY & SCALLOPS <sup>GS</sup> \_\_\_\_\_ \$16

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

### THAI DUCK WINGS <sup>GS</sup> \_\_\_\_\_ \$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

### CLASSIC BREAKFAST \_\_\_\_\_ \$14

2 Eggs, Sausage or Bacon, Fries, Greens, Roasted Tomato, Julien's Brioche Toast

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

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

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

House ground Chuck & Brisket Ragout, Parmesan, Linguini, Basil Pesto

### 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/Chilli Oil.  
*Vegetarian option available!*

### THE BREAKFAST CLUB \_\_\_\_\_ \$14

Julien's Sesame Bagel or Brioche Toast, Iceberg, Tomato, Brother's Bacon, Lime Crema, Two Fried Eggs, Fries

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

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

### MUSHROOM RISSOTO <sup>VE OR VG</sup> \_\_\_\_\_ \$24

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

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

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

## COFFEE & DESSERTS

### 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! <sup>GS</sup> \_\_\_\_\_ \$9

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

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

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

### ESPRESSO or AMERICANO \_\_\_\_\_ \$3

Laughing Whale - Lunenburg, NS

### LATTE or CAPPUCCINO \_\_\_\_\_ \$4

### FRENCH PRESS \_\_\_\_\_ \$5/\$8

### TEA \_\_\_\_\_ \$4

Earl Grey, Peppermint, Assam Black, Sencha Green

### MOCHA or LONDON FOG \_\_\_\_\_ \$5