

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

THAI DUCK WINGS *GS* ————— \$12

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

FISH TACO ————— \$18

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

THE SOUP ————— \$10

Ask your server for details

CAESAR SALAD ————— \$14

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

AUTUMN SALAD *VG, DF, GS* ————— \$14

Raz Al Hanout Roasted Butternut Squash, Arugula, Spelt, Heirloom Carrots, Candied Pecans, Raisins, Goat's Cheese, Pickled Beets, Cilantro Jalapeno Aioli, Sweet Potato Chips

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

MUSSELS ————— \$12

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

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

PASTA CARBONARA ————— \$18

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

PASTA BOLOGNESE ————— \$19

Pappardelle House-ground Chuck & Brisket Ragout, Parmesan, 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

B.A. BURGER ————— \$20

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

MUSHROOM RISOTTO *VE OR VG* ————— \$24

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

BONE-IN PORK CHOP *GS* ————— \$28

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

16oz BEEF RIBEYE ————— \$39

Pan-seared, Seasonal Vegetables, Choice of Side

BRAISED BEEF SHORT RIB *GS* ————— \$38

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

TONKOTSU 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!*

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