

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 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 *GS, DF* _____ \$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

CLASSIC BREAKFAST _____ \$14

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

PASTA CARBONARA _____ \$18

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

PASTA BOLOGNESE _____ \$19

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

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/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, Choice of Side

MUSHROOM RISSOTO *VE OR VG* _____ \$24

Field Mushroom Stock, Leeks, Shallots, Nutritional Yeast, Sauteed Oyster & King Mushrooms, Tempura Fried Shijimi, Parm or Vegan Cheese, 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! *GS* _____ \$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