



## The Boards

**Charcuterie** – Chef’s Choice of Charcuterie served with Pickles, Mustard, Candied Nuts & Crackers

Small Board (1 Person) 17  
 Medium Board (2 people) 31  
 Large Board (4 People) 59

**Cheese** – Chef’s Choice of Artisan Cheeses served with Candied Nuts, Fruit Compote & Crackers

Small Board (1 Person) 17  
 Medium Board (2 people) 31  
 Large Board (4 People) 59

**Combination** – Chef’s Choice of Charcuterie and Artisan Cheeses served with Pickles, Mustard, Candied Nuts, Fruit Compote & Crackers

Small Board (1 Person) 17  
 Medium Board (2 people) 31  
 Large Board (4 People) 59

House Marinated Olives 8  
 House Made Pickle Jar 8  
 House Baked Bread 2/person

### The Deli

Enjoy our Charcuterie? You can take our artisan meats home with you! The Deli offers a rotating selection of our house made charcuterie items including condiments such as pickles, olives, fruit preserves and mustard.

The Deli is proud to represent like-minded businesses such as:

- Acadian Sturgeon Caviar
- Newfoundland Seasonings
- Newfoundland Soda Company
- Five Brothers Artisan Cheese
  - Tucks Bee Farm
- Third Place Cocktail Company
  - East Coast Glow
  - Caplansky’s Mustard
  - Timberworks
- Bonabooch Kombucha
- Newfoundland Salt Company

*The Deli is open Tuesday to Saturday  
 11am-9pm/Pre-Orders Welcome*

**Merasheen Bay Oysters**  
 \$3/each, \$16.50/half dozen, \$33/dozen

**Acadian Sturgeon Caviar** 75  
 Grilled Torta, Pickled Vegetables, Sour Cream

**Crispy Pig Ears** 13  
 Classic Buffalo or Dill Pickle Chip

**Smoked Meat Croquettes** 13  
 Ballpark Mustard, Dill Pickles

**Caramelized Pork Belly Rillon** 16  
 Grilled Flatbread, Bibb Lettuce, Mustard, Pickles

**Grilled Lester’s Farm Carrots** 14  
 Grilled Scallions, Orange-Ginger Sauce, Sesame Crisp

**Salt Cod Brandade “Fish Sticks”** 14  
 Smoked Tomato Tartar Sauce, Lemon Confit

**Braised Lester’s Parsnips** 14  
 Parmigiano Broth, Fresh Herbs, Orange Confit, Olive Oil

**Yaki Onigiri** 16  
 Our SPAM, Sticky Rice, Furikake, Tonkatsu Sauce, Fried Egg

**Steamed Newfoundland Mussels** 15  
 Coconut Milk, Kaffir Lime Leaf, Garlic, Ginger, Lemongrass

**Chicken Liver Ravioli** 16  
 Pickled Cranberries, Sage, Olive Oil, Parmigiano

**Cavatappi Pasta Gratin** 16  
 Stoney Ridge Chicken, Mushroom, Artichokes, Curds, Cheese Sauce

**Grilled Exploits Meadow Lamb Chop** 20  
 Herb Marinated, Roasted Fingerlings, Pickled Shallots, Demi

**Potato Wrapped Cod** 18  
 Fried Cabbage, Poached Turnips, Buttered Salt Meat Broth

**Braised PEI Beef** 18  
 Lester’s Root Vegetables, Mushrooms, Bacon Lardons, Parsley

**Stoney Ridge Farm Fried Chicken** 16  
 Pepperoncini & Buttermilk Brined, Chili Honey