

# The Public House

*For gathering, eating & drinking*

## LAND STARTERS

### Garlic Cheese Bread 10

toasted garlic baguette with molten cheese

### Fried Brussels 12

crisp young cabbage tossed in spiced honey

### Tempura Broccoli 12

light, fluffy tempura style broccoli with zesty citrus aioli

### Chicken Wings 14

choice of mild, medium, hot, sweet chili

### Loaded Nachos 18

smothered in mozzarella & cheddar cheese, topped with tomato, pickled red onion & banana peppers

**ADD FRIED CHICKEN, STEAK OR BACON 5**

## SEAFOOD STARTERS

### Mussels 15

pan steamed with garlic, white onion, tarragon wine reduction, and served with toasted garlic baguette

### Crispy Calamari 13

chipotle buttermilk marinated squid, lemon garlic aioli

### Salt Cod Fondue 13

atlantic salt cod, stringy mozzarella and crispy tortillas

### Solomon Gundy 13

pickled herring, red onion, dill cream, house crostini

### Seafood Chowder 18

the nova scotia classic made with lobster, haddock, potato, chive and cream and a cheddar biscuit

## SPUDS

### French Fries 5

hand cut fries, seasoned to perfection

### Classic Poutine 8

hand cut fries topped with Quebecois cheese curds melted in chicken gravy

**ADD FRIED CHICKEN, STEAK OR BACON 5**

## SALADS

### Caesar Salad 14

romaine, bacon, croutons, caesar dressing, parmesan

### Broccoli Salad 13

pickled soy bean, peanuts, bacon, sweet onion dressing

### Kale Salad 12

beets, blueberry vinaigrette, quinoa, pickled onion, feta

## SANDWICHES

### Bar None Burger 18

aged cheddar, lettuce, tomato, pickle, secret sauce and crispy onion rings

### Ceilidh Fried Chicken Sandwich 16

chicken thigh, creamy buttermilk slaw, chipotle aioli

### Canadian Burger 18

pemeal bacon, aged cheddar, bbq sauce, crispy onion strings

### Lobster Roll 19

½ pound of local lobster, creamy tarragon dressing, fresh dill

### Farm & Field Burger 18

sautéed mushrooms, roasted red pepper, goat cheese, caramelized onion crema

## MAINS

### Bangers & Mash 19

oktoberfest sausage, molasses baked beans, garlic mashed potatoes

### Steak & Ale Stew 17

tender morsels of beef in a rich, garrison tall ship ale infused sauce and hearty root vegetables

### Beer Battered Fish & Chips 16

alexander keith's india pale ale battered atlantic haddock served with house cut fries and tartar sauce

### Pan Seared Atlantic Salmon 24

maritime hodge podge, creamy dill sauce

### New York Striploin & Fries 28

hand cut fries, seasonal vegetables, red wine jus

### Cape Breton Lobster Boil | MP

1 ½ pound fresh caught local lobster served with drawn butter, potato salad, corn, clams and mussels

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## GRAIN & HOPS

### DRAUGHT BEER

Alexander Keith's | 7  
Shock Top Belgian Wheat Ale | 8  
Cabot Ale | 7 ½  
Big Spruce (Seasonal) | 8  
Breton Brewing (Seasonal) | 8  
Cider (Seasonal) | 8

### BOTTLED BEER (341ml)

Alexander Keith's | 5  
Alexander Keith's Light | 5  
Budweiser | 5  
Bud Light | 5  
Michelob Ultra | 5  
Heineken | 6  
Corona | 6

### CANNED BEER (473ml)

Breton Brewing 'Black Angus' IPA | 9  
Breton Brewing 'Red Coat' Irish Red Ale | 9

### COOLERS (355ml)

Twisted Tea | 7  
Smirnoff Ice | 7

## LOCAL SPIRITS

### NOVA SCOTIA SPIRITS CO.

Blue Lobster Vodka | 5  
Willing To Learn Gin | 5  
Fisherman's Helper White Rum | 5

### STEINHART DISTILLERY

Steinhart Vodka | 5  
Cabot Gin | 7  
Maple Vodka | 7

### AUTHENTIC SEACOAST DISTILLING CO.

Fortress Rum | 7  
Sea Fever Amber Rum | 7  
Sea Fever Maple Coffee Rum | 7

### GLENORA DISTILLERY

Glen Breton Alistair MacKenzie 12 year | 51  
Glen Breton 'Battle of the Glen' 15 year | 34  
Glen Breton Cabot Links 'Reserve' 19 year | 51  
Glen Breton 10 year | 18  
Glen Breton 14 year | 28  
Glen Breton 'Ice' 17 year | 21  
Glen Breton 25 year | 199

## GRAPE JUICE

### WHITE WINE

	GLASS	BOTTLE
Folonari Pinot Grigio, Venezie, Italy	11	44
Gaspereau Muscat, Gaspereau, Nova Scotia	11	44
J. Lohr 'Riverstone' Chardonnay, Monteray, California	16	65
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	15	60
Cakebread Chardonnay, Napa Valley, California		160

### RED WINE

	GLASS	BOTTLE
Sterling 'Vintners' Cabernet Sauvignon, Paso Robles, California	12	48
Peter Lehmann 'Layers' Barossa Valley, Australia	12	48
Seaglass Pinot Noir, Santa Barbera, California	13	52
Trapiche 'Broquel' Malbec, Mendoza, Argentina	11	44
Cakebread Cabernet Sauvignon, Napa Valley, California		205

## COCKTAILS & DREAMS

John Daly | Single 7 | Double 11

Blue Lobster Vodka, Iced Tea, Lemonade,

Grand Margarita | 14

Espolon Tequila, Lime, Grand Marnier, Salted Rim

Sea Breeze | Single 7 | Double 11

Blue Lobster Vodka, Grapefruit, Cranberry

Salty Dog | Single 7 | Double 11

Willing to Learn Gin, Grapefruit, Salted Rim

Dark & Stormy | Single 7 | Double 11

Dark Rum, Ginger Beer, Lime

Moody Blues | 16

Lot 40 Canadian Rye Whiskey, Blueberry, Lemon

Rum Punch | 14

Fisherman's Helper Rum, Galliano, Fruit Juices, Orange

Old Fashioned | 14

Lot 40 Canadian Rye Whiskey, Steinhart Maple Vodka,  
Orange, Sugar, Cherry, Regan's #6 Bitters