

CHURCHILL'S AFTER SIX

Smoked Haddock and Bacon Chowder \$9

Thyme Infused Broth | Cream | Potatoes, Onions | Bacon

The Soup Kettle \$6

Prepared Daily Using the Freshest Ingredients

Annapolis Salad \$9

Roasted Valley Apples | Carrot Curls | Cucumber | Grape Tomatoes
Herb Olive Oil | Apple Gastrique

Traditional Caesar Salad \$11

Strips of Romaine | Shaved Parmesan | Bacon Crisps
Oven Dried Tomatoes | Roasted Garlic | House Caesar Dressing

Enhance your Salads: Sautéed Chicken \$6 Panko Shrimp \$8 Digby Scallops \$12

Baby Spinach Wrapped in Rice Paper \$12

Cardamom Poached Pears | Spiced Pecans | Camembert Cheese
Sherry Vinegar Dressing

"Super Food" Kale Salad \$12

Shaved Broccoli | Brussel Sprout Leaves | Dried Cranberries | Toasted Pepitas
Flax and Chia Crackers | Poppy Seed Yogurt Dressing

Perogies Filled with Confit of Duck \$15

Rhubarb Chutney | Blood Orange Swirl | Wilted Beet Greens

Panko Crusted Crab Cakes \$14

Grilled Romaine | Pickled Eggplant Stir Fry | Honey Mustard Streaker

Warm Goat's Cheese \$12

Grilled Portobello | Arugula | Roasted Beets | White Grape and Cranberry Relish

House Made Charcuterie \$17

Country Pate, Dried Sausage, Duck Prosciutto, Cured Ham
Red Onion Balsamic Jam | House Pickles | Mustard Tapenade and Crostini

Brown Sugar Smoked Atlantic Salmon in Phylo Tart \$16

Wild Rose Certified Organic Greens | Red Pepper Jam | Lemon Caper Sour Cream

Signature Burgers & Sandwiches

Canadian Eh! \$15

Smokey Bacon | Fried Onions | Roasted Garlic Mayo | Cheddar

Henry Churchill's Lamb Burger \$16

Goat's Cheese, Red Onion Balsamic Relish, Curried Apple Jam and Arugula

Caramelized Onion, Lentil and Chick Pea Burger \$15

Cremini Mushrooms, Feta Cheese, Kale and Red Pepper Mayo

Oxford Blueberry Grilled Cheese on Sourdough Panini \$13

Aged Cheddar | Goat Cheese | Blueberries | Balsamic Drizzle

Slow Cooked Pork Shoulder \$14

Pulled pork, Barbeque Sauce, Coleslaw, Poy Boy Bun

The Club House \$15

Warm Oven Roasted Chicken, Bacon, Cheddar, Pesto Mayo

Burgers & Sandwiches Include Your Choice of Side :

Crisp French Fries, Daily Soup or Green Salad.

Sweet Potato Fries, Caesar Salad or Chowder – Add **\$3.00**

East Coast Comfort

Breaded Haddock Tacos \$14

Napa Cabbage Slaw | Pickled Ginger | Lemon Garlic Aioli

Birch Street Fish n' Chips Two Pcs. \$16 Three Pcs. \$19

House Tartar Sauce | Coleslaw

Panko Breaded Digby Scallops \$22

House Cut French Fries | Coleslaw | Tartar Sauce

Spaghetтини | Olive Oil | Roast Chicken | Goat's Cheese \$19

Sun Dried Tomatoes | Caramelized Onions

Penne | Beef Tenderloin Tips | Roasted Brussel Sprouts \$21

Grilled Peppers | Green Peppercorns | Cream

Consumer Advisory:

"Raw meat and shellfish can increase your risk of illness. Consumers

Who are vulnerable to food-borne illness, should only eat thoroughly

Cooked seafood's, meats and poultry. If you have any allergies or special request, please notify your server."

Churchill's Dinner

Pan Seared "World Famous" Digby Scallops \$34

Wild Mushroom Risotto | Fennel Sausage, Roasted Garlic and Tomato Ragout Sauce
Annapolis Highlands L'Acadie Blanc Reserve / Lightfoot & Wolfville Vineyards Rose

Molasses BBQ'ed Cornish Game Hen \$28

Apple Juniper Braised Purple Cabbage | Buttermilk American Popovers
Roasted Brussel Sprouts | Minnie and Bo BBQ Sauce
Petite Riviere 3 Churches Mahone Bay / Annapolis Highlands Dechaunac

Grilled 10oz Canadian AAA Beef Strip Loin \$36

Pot Barley and Cheddar Risotto, Grilled Red Peppers | Wild Mushrooms
Balsamic Thyme Reduction

Add: Mushrooms or Fried Onions \$5

Domaine de Grand Pre Marechal Foch / Sainte Famille Baco Noir

Seared Peppered Halibut \$30

Candied Pecan and Leek Potato Cake, Cardamom Glazed Carrots,
Rhubarb Jam | Lemon Butter | Tarragon Oil
Jost Tidal Bay / Benjamin Bridge Nova 7

Grilled Medallions of Pork Tenderloin \$28

Apple Onion Sage Fritters | Fricassee of Mushrooms, Eggplant and Sundried Tomatoes
Grilled Stone Fruit Chutney | Grainy Mustard Sauce
Gaspereau Lucie Kuhlman / Luckett Phone Box Red

Wild Mushroom Lasagna \$26

Wild Mushrooms | Asparagus | Spinach | Oka Cheese | Butternut Squash Puree
Luckett Phone Box Red / Bear River Compensio

Provençal Style Roasted Rack of Lamb \$32

Honey Glazed Sweet Potatoes | Roasted Parsnips | Sweet N' Hot Apricot Condiment
Planters Ridge Quintessance Red / Annapolis Highlands Dechaunac

Fish Cake and Jumbo Shrimp \$26

Spinach Gnocchi | Buttered Asparagus | Shaved Fennel | Grapefruit and Almond Butter
Gaspereau Muscat / Luckett Phone Box White

"The 100 Kilometre Experience" \$30

Thousand Hills Free Range Chicken | House Made Ricotta and Spinach Dumplings
Available Local Vegetables, Spiced Apples and Slowly Reduced Pan Juices
Blomidon Estate Seyval Blanc / Domaine de Grande Pre L'Acadie Blanc

*Our Nightly Creations Emphasize Locally Produced Ingredients
Priced to Market.*