

**“YOUR MEMORIES ARE OUR MAGIC”**

**CHURCHILL’S GLUTEN FREE 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 Jumbo 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  
Poppy Seed Yogurt Dressing

**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

**Brown Sugar Smoked Atlantic Salmon \$16**

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

**Signature Burgers & Sandwiches on GF Bread or Buns**  
**Our Burgers are 6oz. Of Lean Canadian Beef**

**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 Potato Millet Bread \$13**

Aged Cheddar | Goat Cheese | Blueberries | Balsamic Drizzle

**Slow Cooked Pork Shoulder \$14**

Pulled pork, Barbeque Sauce, Coleslaw

**The Club House \$15**

Warm Oven Roasted Chicken, Bacon, Cheddar, Pesto Mayo

**Burgers & Sandwiches Include Your Choice of Side :**

Daily Soup or Green Salad.

Caesar Salad or Chowder – Add **\$3.00**

**East Coast Comfort**

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

Pan Fried Haddock | House Tartar Sauce | Coleslaw

**Pan Seared Digby Scallops \$22**

House Cut Home Fries | Coleslaw | Tartar Sauce

**GF Noodles | Olive Oil | Roast Chicken | Goat's Cheese \$19**

Sun Dried Tomatoes | Caramelized Onions

**GF Noodles | 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 Gluten Free Dinner*

**Pan Seared "World Famous" Digby Scallops \$34**

Wild Mushroom Risotto | Fennel Sausage, Roasted Garlic and Tomato Ragout Sauce

**Molasses BBQ'ed Cornish Game Hen \$28**

Apple Juniper Braised Purple Cabbage | Buttered Potatoes  
Roasted Brussel Sprouts | Minnie and Bo BBQ Sauce

**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**

**Seared Peppered Halibut \$30**

Candied Pecan and Leek Potato Cake | Cardamom Glazed Carrots,  
Rhubarb Jam | Lemon Butter | Tarragon Oil

**Grilled Medallions of Pork Tenderloin \$28**

Sweet Potatoes | Fricassee of Mushrooms, Eggplant and Sundried Tomatoes  
Grilled Stone Fruit Chutney | Grainy Mustard Sauce

**Confit of Cured Nova Scotia Lamb Leg \$32**

Honey Glazed Sweet Potatoes | Roasted Parsnips | Sweet N' Hot Apricot Condiment

**Grilled Jumbo Tiger Shrimp \$26**

Mushroom Risotto | Buttered Asparagus | Shaved Fennel | Grapefruit and Almond Butter

**"The 100 Kilometre Experience" \$30**

Thousand Hills Free Range Chicken | Buttered Potatoes  
Available Local Vegetables, Spiced Apples and Slowly Reduced Pan Juices

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