

Breakfast

Available from 8 to 10:30

Bacon & Eggs \$11.75 GF

2 Eggs prepared your way served with multi grain toast, hash browns, & apple wood smoked bacon

Fishcakes \$16.25 GF

2 Fishcakes served with 2 eggs prepared your way and served with maple baked beans.

Orange Acadian French Toast \$13.75

Sliced baguette grilled to perfection and served with berry compote, whipped cream, maple syrup & a side of bacon.

Yogourt Parfait \$6.25 V

Vanilla Yogourt, Granola, Berry Compote

Maple Pumpkin Oatmeal \$6.75 VO, GF

Oats, pureed pumpkin, coconut milk and topped with toasted coconut and a maple drizzle.

Sides

Multi Grain Toast with Butter \$2.75

3 Slices of Applewood Smoked Bacon \$3.95

2 Hash browns \$2.25

Maple Baked Beans \$3.65

Breakfast on the Run

These handhelds are perfect when you're short on time and need to be on the road

Breakfast Burrito \$6.75

Black Beans, Fried Egg, Tomato, Cheddar Cheese & South West Ranch Sauce in a Grilled Flour Tortilla

Station Wrap \$6.75

Bacon, Fried Egg, Cheddar Cheese, Hash Brown, South West Ranch Sauce in a Grilled Flour Tortilla

V – Items can be modified for a vegetarian diet

VO – Items can be modified for a vegan diet

GF – Items are or can be modified for a gluten free diet

Please discuss any allergies with your server.

Soups, Salads & Starters

Available During Lunch & Dinner

Salads

Dressing Choices: House Balsamic, Green Onion Vinaigrette, French, Italian, Ranch, Caesar

Tossed Small \$8/Large \$11 V, VO, GF

Caesar Small \$9/Large \$12

Greek Small \$10/Large \$14 V, GF

Add To Your Salad:

Black Beans \$3.65

Pulled Chicken Breast \$6

Shrimp \$6

Today's Soup \$9

Seafood Chowder \$14 GF

Haddock, Scallops, Salmon, Potatoes, Carrots & Celery in light cream broth

Bacon & Spinach Dip \$15.75 GF

Bacon, spinach and cream cheese served hot and bubbly with tortilla chips on the side.

Shrimp Cocktail \$15.50 GF

Five large shrimp with house made seafood sauce.

Steam Engine Mussels \$16.50 GF

One pound of fresh mussels steamed in white wine, lemon & garlic served with a side garlic bread.

Chips & Dip \$8.50 V, VO, GF

Tortilla chips served with house made salsa

Emperor Salad \$22

Our large Caesar salad topped with 3 jumbo shrimp & 3 scallops

Lunch

Available from 11:30 to 3:00

Atlantic Run Fishcakes \$18 GF

Salted cod, potato & herbs. Served with baked beans and your choice of salad.

Buddha Bowl \$16.75 V, VO, GF

Coconut curried chickpeas & potatoes and marinated veggies served with a side of basmati rice.

Chicken Nachos \$15.25

Pulled Chicken, black beans, tomatoes, green onions, jalapenos, cheddar cheese & house made salsa

Add Sour Cream \$1.50

Sandwiches & Grills

Served with tortilla chips & house made salsa or:

Add \$3 for a Cup of Soup or Tossed Salad

Add \$4 for Caesar or Greek Salad or Cup of Chowder

Gluten Free Bread available for an extra \$1.50

Ebbett's Meadow Brook Farm Smoked Ham Sandwich \$15.95

Smoked Ham, Thinly Sliced Green Apple, Monterey Jack Cheese, Dijonnaise on Sourdough

Chicken Curry \$15.95

Chicken, Mayo, Pineapple, Cranberries & Mild Curry on Mixed Greens & Multigrain

Grilled Wrap \$15.95

*Black Beans, Tomatoes, Pickled Onion & Southwest Ranch Sauce in a Flour Tortilla
Breaded Fish or Pulled Chicken*

The Ultimate Grilled Cheese \$14.95

Monterey Jack, Mozza, Cheddar & Bacon on Sourdough

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Dinner

Available after 5 pm

The following items are served with your choice of roasted potato or infused basmati rice and today's freshest vegetables unless otherwise noted.

North Shore Steak & Ale Pie \$30

Tata Brew North Shore Ale, Tender Beef, Onion & Mushrooms Topped with A Flaky Puff Pastry

Cape d'Or Sugar Maple Salmon \$32.75 GF

Local, Sustainable, Organic Salmon from Cape d'Or. Maple Marinated and Served with a Herbed Lemon Butter.

Seafood Gratin \$32

Haddock, Salmon & Scallops in a Creamy White Wine Sauce. Topped with Breadcrumbs and Cheese.

Annapolis Apple & Brandy Chicken \$27

Grilled Chicken Breast topped with Local Apples in a Brandy Cream Sauce with a Hint of Curry.

Haddock Francese \$24.75 GF

Pan Fried with a Lemon Butter Sauce

Buddha Bowl \$16.75 V, VO,GF

Coconut Curried Chickpeas, Potatoes and Marinated Veggies served with a side Basmati Rice.

Mussel Pasta D'Avillo \$23.75

Mussels, Fettuccine, Tomato Cream Sauce with a side of Garlic Bread

Ragout of Tatamagouche Lamb Provencal \$32.50

Delicate pieces of Tatamagouche lamb slowly braised in red wine, tomatoes, onions, peppers, garlic and oregano over a bed of buttered fettuccine and served with garlic bread.

Atlantic Run Fishcakes \$18GF

Salted cod, potato & herbs. Served with baked beans and your choice of salad.

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Jr. Conductors

Breakfast

French Toast \$7.75

French Toast, 2 Slices of Bacon, Berry Compote, Whipped Cream & Maple Syrup

Bacon & Eggs \$7.25

1 egg, 2 Slices of Bacon, 1 Slice of Toast, 1 Hash brown

Yogourt Parfait \$4.75

Vanilla Yogourt, Berries & Granola

Breakfast Sandwich \$5.25

Fried Egg, Cheddar Cheese, Bacon

Oatmeal \$4.75

Lunch & Dinner

Grilled Cheese Sandwich with Tortilla Chips & Salsa \$6.75

Mac & Cheese \$6.75

Buttered Fettuccine with Parmesan \$6.75

Chicken & Cheese Quesadilla served with Salsa \$7.50

Ice Cream Sundae \$5.25

Vanilla Ice Cream with Syrup, Whipped Cream & Sprinkles

Beverages

Pop \$2.75
Coke, Diet Coke, Sprite, Sprite Zero,
Orange, Root Beer, Ginger Ale, Lemon Iced Tea
Juice \$2.75
Apple, Orange, Cranberry

Milk \$2.50
Chocolate Milk \$2.75
Coffee/Tea \$2.75
Mocha – Coffee, Hot Chocolate & Whipped
Cream \$4.50

Sweet Endings

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Always changing, your server would be happy to tell you about today's features.

\$9

Make it a la mode for \$1.50

Specialty Coffees \$9

B52 – Baileys, Cointreau, Kahlua, Coffee, Whipped Cream

Nuts About Coffee – Kahlua, Amaretto, Coffee, Whipped Cream

The Savoy – Cointreau, Baileys, Coffee

The Whole Shebang – Baileys, Kahlua, Rum, Amaretto, Coffee, Whipped Cream

Caldera Kicker – Caldera Hurricane Whisky, Coffee, Cream, Sugar

Caldera Frosty – Caldera Hurricane Whisky, Chilled Coffee, Maple Syrup

House Wine

House Wines

White – Jost, L'Acadie Pinot Grigo

Red – Grand Banker, Cabernet Sauvignon

Gls \$7.50 ~ 1/2 L \$18 ~ 1L \$32

Rose – Jost, Rose

Gls \$8 ~ 1/2 L \$19 ~ 1L \$34

White Wines

Red Wines

*Tidal Bay ~ Ask for our featured winery
Gls \$10, Btl \$39*

*Jost, Great Big Friggin Red
Gls \$9, Btl \$35*

*Luckett Vineyards, Phone Box White
Gls \$11, Btl \$40*

*Mercator, Upper Ridge Marquette
Gls \$10 Btl \$39*

*Jacob's Creek Moscato
Gls \$7.50, Btl \$26*

*Casillero del Diablo, Malbec
Gls \$8.50, Btl \$29*

*La Vieille Ferme Blanc
Gls \$8.50, 1/2 L \$22, 1L \$36*

*Luckett Vinyards, Phone Box Red
Gls \$11, Btl \$40*

*Gaspereau, Riesling
Gls \$9.50, Btl \$38*

*Blomidon Estates Winery, Baco Noir
Btl \$44*

*Benjamin Bridge, Brut Nv
Btl \$49*

*Oyster Bay, Pinot Noir
Btl \$46*

All wines by the glass are 5 oz servings

On Tap

12 oz Pours

Cans & Bottles

Tata Brew North Shore \$7.00

Tata Brew Butcher Block Red \$7.50

Nine Locks Brewing Co – Rotating Tap \$7.00

Bud Light / Coors Light / Keith's \$5.25

Hard Honey Mead – Rotating Tap \$8.25

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Benjamin Bridge, Brut Nv
Btl \$49

Red Wines

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Oyster Bay, Pinot Noir
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