

APPETIZERS

SUNDRIED TOMATO

13.00

PESTO V

Served with house crostinis & a mini house salad.

OLIVE TAPENADE 🕸 🇸 🔮



Served with house crostinis & a mini house salad.

HADDOCK & SMOKED SM | 10.00 PORK BELLY CHOWDER LG | 16.00

Local haddock cooked to order in a creamy broth of onions, garlic, celery, carrot, and potato topped with in-house smoked pork belly served with a homemade roll.

SEARED SCALLOPS

15.00

6oz Adam & Knickle scallops served in a half shell with a butter sauce & a mini house salad.

WATERMELON GAZPACHO ŮV€

SM| 7.00 LG| 9.00

Chilled Spanish soup served with house crostinis.

Served with a homemade roll.

Garlic Free.

MAC & CHEESE V

12.00

The ultimate comfort dish. Comes with our three cheese blend mixed with our homemade cream sauce baked under a layer of toasted bread crumbs & asiago cheese.

Served in a personal sized cast iron pan.

Add On | Smoked Pork Belly - 2 | House Salad - 6

SALADS

HOUSE SALAD 2 V

10.00

Topped with peas, radishes & julienne carrots on zesty greens with a pickled onion & roasted coriander dressing.

Make your Salad a Meal BABY KALE CAESAR

13.00

Tossed with crispy pork belly, asiago cheese, fermented lemon served with croutons.

SCALLOP BEET SALAD

18.00

4oz pan-seared scallops on a bed of zesty greens topped with house-made pickled red and golden beets, candied walnuts and feta cheese finished with a pickled onion & roasted coriander vinaigrette.

ADD-ON SMOKED CHICKEN 7.00 | SMOKED TOFU 6.00 | 40Z SCALLOPS 10.00



(ASK YOUR SERVER FOR HEAT PROFILE)

V= VEGETARIAN (BY REQUEST)



Please, notify your server of any allergies you have so we can make the necessary modifications to your dish.

Lunch Menn

prepared on our in-house made naan crust

VEGGIE 🕸 V 😩

15.00

12.00

SMOKED BBQ CHICKEN 🕸

Grilled red onion, roasted red bell pepper, zucchini, and oyster mushrooms on an olive tapenade base

topped with feta cheese.

Herbed garlic butter topped with mozzarella, cheddar and asiago cheese.

Add On Smoked Pork Belly - 2

GARLIC FINGERS

Rebecca's Smoked Chicken with homemade BBQ sauce base topped with mozzarella and cheddar.

ROASTED GARLIC THREE CHEESE a

14.00

16.00

Roasted garlic and three cheese with a sundried tomato pesto base.

will be served with our house salad

MISTY'S BURGER

17.00

Oulton's free-range local beef & pork seasoned with our secret spices, topped with cheddar, mozzarella, Oulton's double smoked bacon, local fried egg, zesty greens and aioli on a in-house made bun.

SCALLOP BURGER (



18.00

Pan-seared A&K scallop patty blended with green onion, fresh ginger, fermented lemon juice, panko and eggs, topped with pickled red onion, zesty greens and a spicy cilantro lime aioli on an in-house made bun.

PAN-SEARED HADDOCK



Fresh Atlantic Haddock with a fermented lemon butter sauce.

SMOKED CHICKEN

15.00

CIABATTA

Rebecca's Smoked Chicken with pesto, aioli, feta cheese, zesty greens, and pickled onion.

ROASTED CURRY CARROT 15.50 FALAFEL WRAP 🔊 🇸

Pan-seared curry carrot falafels served on our homemade naan bread topped with fermented apple, cabbage, and fennel seed slaw, pickled red onion, garlic aioli and greens.

14.50 if requested with no bread

HALIBUT TACOS V (2)





18.00

Fresh Atlantic Halibut topped with spicy aioli, greens, pickled onion, cherry tomatoes served on flour tortillas.

VEGGIE TACOS V



Grilled red onion, red bell pepper, zucchini and oyster mushrooms with zesty greens and aioli.

FISHCAKES OF THE DAY



Panko crusted pan-seared fish cakes made with fresh local seafood served with our homemade green tomato chow.

Ask your server for today's special!

priced according to market value

See our chalkboard







Please, notify your server of any allergies you have so we can make the necessary modifications to your dish.

