



Lunch

Shareables

BEEF DUMPLINGS 14

filled with beef, cabbage, and onion. served with our house dipping sauce made with ponzu sauce

SAMOSAS 14

served on tzatziki and cilantro

AVOCADO JALAPENO DIP 14

cumin + aleppo dusted tortilla chips and naan

DIP & NAAN 14

hummus and tzatziki served with warm naan

CRUNCHY SHRIMP BITES 14

served with in-house chili mayo

Soup + Salad

GARDEN SALAD 15

house greens, purple cabbage, tomato, cucumber, harvest spice pumpkin seed, honey-sherry vinaigrette

KALE CAESAR SALAD 15

crunchy kale, croutons, bacon, shredded Parmigiano Reggiano, house Caesar dressing

ROTATING SOUP 12

ask your server for this week's special. served with multigrain toast

Breakfast + Lunch

GARDEN BREAKFAST 16

two bacon, two multigrain toast, two eggs any style. Served with herb and spice roasted baby potatoes

BLT SANDWICH 15

two fried eggs, cheddar, lettuce, tomato and crisp bacon with mayonnaise on multigrain toast

AVOCADO & EGGS 14

avocado, roasted red pepper, garlic & herb roasted cherry tomatoes on toast with two scrambled eggs

SOUTHWESTERN BURGER 18

6 oz halal grass-fed beef patty topped with melted cheddar cheese, lettuce, fresh tomato slices, creamy guacamole, and a spicy chipotle mayo on a toasted brioche bun

SHAWARMA CHICKEN BURGER 16

6 oz. halal chicken thigh, seasoned with our house blend of shawarma spices, topped with creamy hummus, garlic sauce, and served on a toasted brioche bun. Finished with a slice of tangy dill pickle

TURKISH SHISH KEBAB OPEN SANDWICH 16

one chicken skewer, tomatoes, cucumber, homemade tzatziki served on open naan

GARDEN BOWL 21

choice of: shawarma spiced chicken or marinated tofu. Brown butter almond basmati rice, local greens, purple cabbage, radish, sweet corn, sliced radish, pickled carrots, scallion and spiced pumpkin seeds with honey-sherry vinaigrette. +make it vegan

NOVA SCOTIA SEAFOOD CHOWDER 18

haddock, shrimp, bay scallop, baby clams, sweet corn, dill infused white wine and cream broth, served with toast

+SIDES: GARDEN SALAD 7, KALE CAESAR 7, CUP OF SOUP 7, ROASTED BABY POTATOES 5, NAAN 4

For parties of 8 or more, a 18% automatic gratuity applies

WE CAN ACCOMMODATE MOST DIETARY RESTRICTIONS. PLEASE TALK TO YOUR SERVER SO WE CAN SERVE YOU BETTER.

V VEGETARIAN **VG** VEGAN **GF** GLUTEN-FREE **H** HALAL **P** PISCATARIAN



Signature Cocktails

Garden of Versailles 15

An elegant blend, inspired by the royal gardens of France

Courvoisier VS, Montenegro, Earl Grey Syrup, Grapefruit, Lemon

Midnight Mint 14

A dark & refreshing cocktail with a burst of fruit and mint

Maker's Mark, H&W Dry Sack, Lemon, Blackberry, Mint

Garden Spritz V2 15

A fresh, fruity spritz with an Asian twist, perfect for a summer's day

Cazadores Blanco, Soho Lychee, Bubbles, Lime, Blueberry, Basil

Part of Your World 14

A vibrant cocktail, crisp and fruity

NS Spirit Vodka, Galliano, Strawberry Shrub, Lime

Summer Rummin 14

A groovy blend capturing the essence of a tropical escape, whisking you away to sandy beaches and good vibes

Cruzan Black Strap, Malibu, Giffards Pineapple, Lime

Classic Cocktails

Paloma 14

A classic Mexican cocktail, tangy & refreshing with a tequila base

Cazadores Blanco, Grapefruit, Lime

Paper Planeish 14

A bold & balanced cocktail, perfect if you enjoy an adventure

Maker's Mark, Aperol, Montenegro, Lemon

Spagliato 14

An Italian classic, the perfect balance of bitter and sweet with a sparkling finish

Campari, Cinzano Sweet Vermouth, Bubbles

Sidecar 15

A sophisticated citrus cocktail with a brandy base, perfect for a classy evening

Courvoisier VS, Cointreau, Lemon

Hemingway Daquiri 14

A bright and tart cocktail, inspired by the legendary writer's favorite drink

NS Spirit White Rum, Maraschino Liqueur, Grapefruit, Lime

Non-Alcoholics

Lavender Lemonade 7

A delightful balance of sweet and tart, familiar yet intriguing

Dried Lavender, fresh lemon juice, honey

Non-Al Espresso Martini 8

Rich and creamy flavors of an Espresso Martini without the alcohol

Espresso, cream, chocolate bitters

Benjamin Bridge Piqette Zero Wine 9

Upstreet Libra Pilsner Beer 6

Looking for something uniquely you? Ask for a bartender's Choice!



Other Cocktails

Mimosa	10
Mimosa Flight	16
Caesar	11
Espresso Martini	15
Sangria (white or red, glass/pitcher)	12/29

Draught

Garrison Tall Ship	9
Garrison Georgia Peach	
Garrison Mango & Dragon Fruit Sour	
Spindrift Toller Light	
Spindrift Queen Bee Honey Brown	
Propeller Galaxy IPA	
Bulwark Blush Cider	

Cans + Bottles

Church Brewing Congregation Pilsner	9
Tatamagouche Deception Bay IPA	9
Two Crows Jamboree Sour	9
Corona	7
Heineken	7
Blue Lobster Dragonfruit Guava	8
Blue Lobster Lemon & Lime	8

Wine

WHITES	5oz	8oz	1/2L	Bot
Il Padrino Pinot Grigio, IT	8.5	13	24	36
Benjamin Bridge Tidal Bay, NS	12	19	37	54
Benjamin Bridge Piquette, NS				52
Satellite Sauvignon Blanc, NZ	12	19	35	52

REDS	5oz	8oz	1/2L	Bot
Il Padrino Rosso, IT	8.5	13	24	36
Tabali Pinot Noir, CH	13	19	38	58
Trapiche Malbec, AR	11	17	32	52
The Crusher Cab Sauv, CA	11	17	32	52

ROSE	5oz	8oz	1/2L	Bot
Luckett Vineyards Rosetta, NS	12	14	27	50
Gérard Bertrand Cote des Roses, FR				60

SPARKLING	5oz	8oz	1/2L	Bot
Grandial Blanc de Blanc, FR	10			42
Benjamin Bridge Pat Nat, NS				80
Benjamin Bridge Brut, NS				65
Veuve Clicquot, FR				150
Dom Perignon, FR				330

Coffee

Drip Coffee	3
Hot Chocolate	4.5
London Fog	4.5
Matcha Latte	5.5
Chai Latte (make it dirty +1)	5
Latte	5.5
Cappuccino	5
Espresso	4
Flat White	4.5
Cortado	4.5
Macchiato	4.5
Americano	4.5
Cafe Mocha	5
Pistachio Latte	7
Spanish Latte	6

Tea

HERBAL	BLACK	3.5
Chamomile	Earl Grey	
Mint	English Breakfast	
Peppermint	Chai	