

Stone Hearth

Pub

Artichoke Dip

Braised artichokes – Cheddar – Cream cheese – Charred green onions – Roasted red peppers – Wonton chips
9 (V, GFO)

Wonton Nachos

Fried wontons – Havarti cheese – Local sausage – Tomatoes – Green onions – Roasted red peppers – Chipotle lime sour cream
12 (VO, GF)

Stone Hearth Fries

Hand-cut fries – Cheddar – Green onions – Bacon jam – Garlic oil
7 (V, VEO)

Chef J's Wings

8 wings – White cheddar popcorn sauce – Local greens
10

Green Salad

Fresh greens – Tomatoes – Cheddar – Roasted red peppers – Cucumbers – Maple balsamic vinaigrette
10 (V, VEO)

Not-Quite-Mexican Taco

Smoked haddock – Swiss chard – Tomato compote – Chives – Crispy onion – Bacon jam
12 (VO)

Those Baby Back, Baby Back Ribs

Spiced pork ribs – Vanilla BBQ sauce – Pickled Swiss chard slaw – Hand cut fries
16 (GF)

Baked Rigatoni

Pesto – Roasted chicken – Roasted red peppers – Havarti cheese – Tomatoes
14

Valley Burger

Sesame bun – 5oz Margaree beef – Aged cheddar – Bacon jam – Fried kale – Tomato compote – BBQ sauce – Hand cut fries
16 (GFO, VO)

Fish and Chips

Beer battered haddock – Pickled Swiss chard slaw – Hand cut fries
15

Apple Crisp

Glazed Cape Breton apples – Brown butter oat crisps – Salted caramel – Maple cream
6 (V)

Chocolate Cake

Flourless cake – Maple whipped cream – Spiced pecans
6 (GF, V)

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Drinks

Wine		6 oz.	9 oz.	Bottle
	Jost Vineyards L'Acadie Pinot Grigio	8	12	35
White	Jost Vineyards L'Acadie Chardonnay	9	13	39
	Stoneleigh Sauvignon Blanc	10	14	42
	Jost Millot Marechal Foch	8	12	35
Red	Tripaiche Malbec	9	13	39
	Wolf Blass Yellow Label Merlot	10	14	42
Sparkling	Selkie Frizzante Rose	8	12	-

Cocktails		Oz.	Price
Pickled Caesar	<i>vodka, clamato, spices, spicy bean, splash of pickle brine</i>	1.5	7
Maple Old Fashioned	<i>Canadian rye, Margaree maple syrup, bitters</i>	2	9
Sparkling Cocktail	<i>Selkie Frizzante, bitters, sugar</i>	5	9
Baileys Coffeetini	<i>Baileys Irish liqueur, coffee, vodka, chocolate sauce</i>	2	9
Winter Gin and Tonic	<i>Classic G&T, splash of orange</i>	2	9
Dark & Stormy	<i>Gosling's Black Seal rum, ginger beer, lime</i>	2	9
Monte Cristo Coffee	<i>Grand Marnier, Kahlua, coffee, whipped cream</i>	1.5	7
Peppermint Hot Cocoa	<i>Peppermint Schnapps, crushed candy cane, marshmallow</i>	1.5	7

On Tap	16 oz.	Bottles and Cans	330 ml
Big Spruce Kitchen Party Pale Ale	7	Alexander Keith's India Pale Ale	4.50
Breton Brewing Red Coat Irish Red	7	Budweiser	4.50
Coors Light	6	Bud Light	4.50
		Blue Lobster Vodka Soda	7.50
Single Malt	Per Oz.	Bulwark Traditional Craft Cider	7.50
Glen Breton Rare	10	Route 19 Supernova NEIPA (473 ml)	9
Glenlivet 12 yr	7.25	Breton Brewing Let's Jam! (473 ml)	9
Glenfiddich Reserve 15 yr	12	Big Spruce Oatmeal Stout (473 ml)	9