

Traders' Tapas



Nova Scotia Pork Belly & Scallop \$13

House cured and smoked Meadowbrook pork belly with Vandyk's blueberry drizzle and a pan seared Digby Scallop with caramelized fennel cream

House Made Chips \$7

Deltas' own potato chips, deep-fried and tossed in our secret spice blend. Served with roasted onion and sour cream dipping sauce

Crispy Flatbreads \$13

Foccacia flat bread made in house and grilled crispy, topped with your choice of:



Tomato, Bocconcini and fresh basil or



Bruschetta and goat cheese or

Grilled chicken, artichoke hearts, baby spinach and parmesan



"Indian Point" Mussels \$12

Steamed with double smoked bacon, shallots and white wine



Moroccan Lamb Brochette \$12

Marinated Oulton's farm lamb served with banana chutney and micro green salad tossed in balsamic vinaigrette

Wings-Your-Way

½ lb \$7.50 1 lb \$12

Wings Served Your Way! Tossed in your choice of honey garlic, medium, hot or smoky BBQ. Served with blue cheese dressing and vegetable sticks



Nachos Supreme \$12

Corn chips layered with diced tomatoes, green onions, jalapenos, black olives and a trio cheese blend.

Served with salsa and sour cream

Add Chicken or Beef \$3

Add Guacamole \$2

Calamari Rings and Tentacles \$11

Lightly dusted in flour and fried, served with sambal dipping sauce

Traders' Soups

Acadian Seafood Chowder \$9.75

Thick, creamy, delicious, and a signature favourite

East Coast Baked French Onion Soup \$7

Slow cooked onions, sherry and beef stock finished with local micro brewed ale. Topped with Swiss cheese and baked

Soup of the Day \$5.50

Created daily by our talented culinarians

"Our Kitchen Is Your Kitchen"

Should you wish an item not found on our menu, please tell your server and Chef Jamie Mullett and his team will do their best to accommodate your request. Please call ahead if you are planning a special occasion.