



SOUPS & SALADS

Seafood Chowder Cup \$9 Bowl \$13

Haddock, scallops, mussels, and a hint of smoked salmon in a cream based broth, served with an artisan biscuit

Apple French Onion Soup Cup \$8 Bowl \$10

A classic with an valley apple twist, topped with toasted baguette, and melted gruyere

Greek Salad \$14

Crisp romaine, tomatoes, cucumbers, red onion, black olives, and sweet peppers tossed in a house made classic Greek orange vinaigrette

Factory House Salad \$12

Tender leaves of arugula, red onion, dried cranberries, mandarin oranges, sunflower seeds, topped with crumbles goat cheese, and house made orange vinaigrette

Add to your salad: Crispy Chicken Breast \$7, Grilled Shrimp \$8.50, Adams & Knickle Scallops \$9.50

APPETIZERS

Chips & Clam Dip \$13

Aunt Cheryl's clam dip, a Bower family favourite; with cream cheese, mayo, clams, and a blend of herbs & spices, served with our own house chips

Calamari \$14

Buttermilk soaked, lightly dusted in a mix of corn flour & cornmeal, flash fried and served with a caper dill aioli

Bacon Wrapped Scallops \$18

Adams & Knickle Scallops, wrapped in local double thick cut smoked bacon, served with a cocktail sauce

Mussels \$13

One pound of fresh NS mussels, served with a slice of grilled toast, in your choice of: white wine & garlic, or with tomato, sausage & beer

ADD house chips with onion & garlic aioli \$4

Smoked Salmon Flatbread \$18

Warm flatbread, topped with dill cream cheese, smoked salmon, red onions, and capers

Oysters on the Half Shell \$3.25 each (minimum 3)

Served raw with your choice of classic mignonette or our own Shipwright beer mignonette.

Baked Oysters \$4.25 each (minimum 3)

With a key lime panko topping

Carolina Hush Puppies \$10

Savoury & sweet fried cornmeal dough bites, served with a honey butter dip

Pão de Queijo \$10

Brazilian cheese bread made with tapioca flour, mozzarella, and parmesan cheese

House Chips \$10

Thin sliced potatoes fried golden to order, seasoned with sea salt and fresh cracked pepper with a side of onion & garlic aioli

Irish Nachos \$18

House chips with tomato, green onion, black olives, and jalapenos, topped with a mozzarella & cheddar blend, served with salsa & sour cream

Add: Crispy chicken or Beef \$8

Charcuterie & Cheese \$19

An assortment of locally sourced and imported cheeses & cured meats, served with apple relish, and baguette slices