



## **BURGERS & SANDWICHES**

### **Factory Double Patty Burger \$15**

*2 mustard seared patties, aged cheddar, caramelized onions, factory burger sauce, viennoise bun*

**Add: Double smoked thick cut bacon \$3**

### **Vegetarian Black Bean Burger \$12**

*Greens, garlic aioli, tomato relish, viennoise bun*

### **Pulled Pork \$15**

*Slow cooked bbq pork shoulder, Monterey jack cheese, pickled cabbage, tangy ginger, chilli bbq sauce, viennoise bun*

### **Jerk Spiced Halibut Fish Tacos \$19**

*Pineapple salsa, pickled jalapenos, shredded lettuce, cilantro, sour cream*

### **Lobster Roll \$26**

*Nova Scotia lobster, lemon herb aioli, shredded lettuce, viennois bun*

*Add: French fries \$4, house chips \$5, Factory salad \$7,  
or Caesar salad \$7*

*\*Substitute School House Gluten Free Bread \$3*

## **ENTREES**

### **Fish & Chips ~1 piece \$14 ~2 piece \$19**

*Shipwright Ale battered and deep fried haddock, with crispy fries, house made tarter & coleslaw*

### **Roasted Halibut with Sitka Crust \$34**

*Creamy herb and panko crust, salsa verde, roasted baby red potatoes, seasonal vegetables*

### **Seared Adams & Knickle Scallops \$34**

*Roasted potato and snow crab salad, bacon dressing, seasonal vegetables*

### **Lobster Dinner ~Market Price**

*Fresh Nova Scotia Lobster, served with roasted potato salad, drawn butter, and a Factory house salad*

### **Pan Roasted Chicken Supreme \$25**

*Brick chicken style, natural jus, cornbread and sausage dressing, roasted baby red potatoes, seasonal vegetables*

### **Dry Aged Strip Loin \$37**

*JD and honey lacquer, chimichurri sauce, Cheesy fries tossed in Parmesan, seasonal vegetables*

**Add: Adams & Knickle Scallops \$12 or Lobster Tail Market Price**