



## **BURGERS & SANDWICHES**

### **Factory Burger \$13**

*6 ounces of local Atlantic beef with tomato, red onion, greens, garlic onion aioli, on an artisan toasted Kaiser roll, with a side dill pickle*

***Add: Extra old orange cheddar \$2, Double smoked thick cut bacon \$3***

### **Vegetarian Black Bean Burger \$11**

*Topped with greens, tomato, red onion, garlic onion aioli, on an artisan toasted Kaiser roll, with a side dill pickle*

### **Grilled Beef Sandwich \$18**

*Tender slices of Atlantic beef with caramelized onions, horseradish aioli, melted gruyere, and greens on toasted ciabatta, with a side dill pickle*

### **Fried Chicken Sandwich \$14**

*Crispy fried chicken breast, brushed with a hot honey butter, with onion & garlic aioli, and greens on a toasted artisan Kaiser roll, with a side dill pickle*

### **Smashed Chickpea Salad Sandwich \$12**

*Tangy chickpea salad mixed with dill and spicy mustard, topped with shredded carrot and sprouts, served on toasted ciabatta*

### **Lobster Roll \$22**

*Nova Scotia lobster; all claw & knuckle meat, tossed in a caper dill aioli, on top of crisp romaine, in an artisan brioche bun*

### **Fish Tacos \$14**

*Battered haddock topped with a tangy slaw, and drizzled with a caper dill aioli, on two flour tortillas*

### **Scallop Tacos \$18**

*Pan-seared A&K scallops, crisp romaine and pico de gallo, topped with a chipotle lime crema, and cilantro on two flour tortillas*

***Add: French fries \$3, house chips with a onion garlic aioli \$4, sweet potato fries with chipotle mayo \$4, Polenta fries with a chipotle mayo, a Street Corn Salad \$5, Factory salad \$5, or Greek salad \$7***

## **ENTREES**

### **Fish & Chips ~1 piece \$13 ~2 piece \$16**

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

### **Seared Tuna \$30**

*Sesame crusted pan seared tuna, served with asparagus & greens with a house made orange vinaigrette*

### **Adams & Knickle Scallops \$25**

*Skillet served and drizzled with a balsamic glaze, served with a saffron risotto, and asparagus*

### **Gumbo \$25**

*Shrimp, mussels, and Cajun sausage, in a rich medium spiced broth, served with steamed rice*

### **Crab Cakes \$17**

*Crispy panko crusted crab cakes, served with a lemon remoulade, and a Factory house salad*

### **Halibut Escabeche \$30**

*Baked halibut topped with a Mediterranean sweet & sour sauce of carrots, bell peppers, and onions, served with roasted potatoes and asparagus*

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

*Fresh Nova Scotia Lobster, served with roasted potatoes, and a corn on the cob*

### **Brazilian Style Garlic Butter Steak \$26**

*Skirt steak, seasoned and seared medium rare, topped with a golden garlic butter sauce, served with polenta fries & asparagus*

### **Lemon Spaghetini \$20**

*Spaghetini noodles with arugula, cherry tomatoes, fresh basil, and capers, tossed with lemon, parmesan, and olive oil*

### **Risotto \$20**

*Saffron, asparagus and peas, topped with a balsamic glaze and parmesan cheese*

## **DESSERTS**

### **Keylime Pie Parfait \$9**

*Graham cracker crust,*

### **Strawberry Shortcake \$9**

*Strawberries smothered in a whipped cream, on a homemade tea biscuit*

### **Blueberry Cake \$9**

*Oxford blueberries in a moist cake, topped with a blueberry sauce and served with vanilla ice cream*

### **Flourless Chocolate Cake \$9**

*A decadent flourless chocolate cake, dusted with icing sugar, and topped with whip cream*