



SMOOTHIES AND BOWLS

SMOOTHIES | \$13

PROTEIN BLAST: almond milk, strawberries, raspberries, blueberries, bananas, yogurt, Kittleson’s honey, avocado, chia seeds, hemp hearts.

ENERGY BOOST: baby spinach, banana, pineapple, lime juice, almond milk, coconut milk, gingerroot, chia seeds, hemp hearts.

SMOOTHIE BOWL | \$17

Turn any smoothie into a bowl with house-made granola, sliced fruit, and nuts.

LIGHT BREAKFAST

BLUEBERRY YOGURT PARFAIT | \$14

Oxford blueberries, Kittleson’s honey, house-made granola.

AVOCADO TOAST | \$17

Vegan multi-grain bread, hummus, tomato, fresh basil, EVOO.
Add two poached eggs \$5.
Add Atlantic smoked salmon \$8.

SPECIALTY BREAKFAST

BREAKFAST POUTINE | \$16

Fresh herb hashbrowns, artisan cheese curds, bell peppers, onions, hollandaise sauce.
Add slow-roasted pork belly \$6.
Add fresh Atlantic lobster \$15.

FRANKIE’S SOURDOUGH FRENCH TOAST | \$18

Caramelized Annapolis Valley apples, Tatamagouche maple syrup. Choice of country sliced ham, fresh herb and maple sausage, or slow-roasted pork belly.

FISH CAKES & BEANS | \$24

Two Atlantic haddock fishcakes, house-made maple baked beans, green tomato chow, roasted vegetables, tartar sauce.

CLASSIC BREAKFASTS

BREAKFAST SAMMY | \$16

English muffin or croissant, egg, aged cheddar, Tatamagouche maple aioli, hashbrowns.
Choice of: applewood smoked bacon, slow-roasted pork belly, or fresh herb and maple sausage.

FOX HARB’R BREAKFAST | \$19

Two eggs any style, bacon, ham, sausage, hashbrowns, toast.

STEAK & EGGS | \$32

4oz Blue Dot beef tenderloin tornado, two eggs, maple baked beans, hashbrowns, toast.

EGG DISHES

CAST IRON CRAB FRITTATA | \$26

Two eggs, Cape Breton snow crab, cherry tomatoes, asparagus, goat cheese, baby arugula, grilled sourdough.

HUEVOS RANCHEROS | \$19

Two eggs, smashed black beans in picante sauce, flour tortillas, aged cheddar cheese, avocado, Pico de Gallo.

EGGS BENEDICT

Free-range eggs, classic hollandaise, herb hashbrowns.

Atlantic Smoked Salmon \$28

Slow-roasted Pork Belly \$23

Spinach and Mushroom Florentine \$20

Lobster \$35

ADDITIONS

Toast with house-made jams \$3

Multigrain, French White, Sourdough, or Gluten-Free.

Farm Fresh Egg \$2

Applewood Smoked Bacon (3 slices) \$6

Maple Sausages (2) \$6

Country-Style Ham (2 slices) \$6

Hashbrowns \$3

Lobster \$15

Smoked Salmon \$8

Pork Belly \$5

Maple Baked Beans \$5

Hollandaise Sauce \$3

BEVERAGES

COFFEE

Drip Coffee \$4
Espresso \$4
Americano \$4
Cappuccino \$5
Hot Chocolate \$5

LATTES

Caffe Latte \$5.5
Caramel \$6
Vanilla \$6
Oat, almond, or soy milk +\$1

TEA

Selection of Sloan Teas | \$4.5

SPECIALTY COFFEE & TEA | \$12

Bailey’s and Coffee
Monte Cristo; Kahlua, Grand Marnier
Spanish Coffee; Kahlua, Brandy
Nutty Irish Coffee; Frangelico, Bailey’s
Blueberry Tea; Amaretto, Grand Marnier,
Orange Pekoe tea

COCKTAILS

Shaft | \$12
Vodka, Bailey’s, Kahlua, chilled coffee
Fox Harb’r Caesar | \$12
Rosemary vodka, gochujang, clamato, spicy bean, lemon

SPARKLING

Fox Harbr Cuvee Brut | \$14