



IN ROOM DINING

BREAKFAST

ON THE GO

Blueberry Parfait – 18

Greek yogurt, wild blueberries, maple granola

Breakfast Sammy – 19

English muffin or croissant, egg, tomato, aged cheddar, Tatamagouche maple aioli
Choice of bacon, sausage, ham or avocado

Lox Bagel – 21

Annapolis Valley fresh cheese, Atlantic smoked salmon, crispy capers, red onion, dill, everything bagel

SWEET

Blueberry & Buttermilk Pancakes – 23

Maple, berries, whipped cream, rosemary butter

SAVOURY

Served with toast, seasonal jam, breakfast potatoes & tomatoes

Fox Harb'r Breakfast – 27

Two eggs any style, choice of bacon, sausage or ham

Mushroom & Asparagus Omelette – 24

Caramelized onion, Valley Gold, chive

Classic Benny – 30

Ham, smoked salmon or Florentine

English muffin with Holdanca eggs & hollandaise

PLANT-BASED

Smoothie Bowl (GF) – 26

Choice of Cumberland County or Maritime smoothie, house made granola, seasonal fruit, nuts

Avocado Toast – 25

Sourdough, avocado, tomato, red onion, white bean puree, herbs, breakfast potatoes

Add two Holdanca poached eggs – 7

Annapolis Cider Oatmeal (GF) – 23

Maple-glossed valley apples, warm blueberry compote, sea salt granola



IN ROOM DINING

ALL DAY

STARTERS

Hot House Greens (VG, GF) – 16

Fresh Tuscan greens, seasonal vegetables, lemon vinaigrette

Caesar – 20

Crisp romaine, Grana Padano, smoked bacon & herb croutons

Lobster Cobb (GF) – 36

Atlantic lobster, bib lettuce, tomato, cucumber, egg, chorizo, avocado, Dragon's Breath bleu, tarragon ranch

TO SHARE

Poutine (GF) – 23

Crisp fries, cheese curds, smoked bone marrow gravy, house BBQ brisket, crispy shallots, fresh chives

Chicken Wings – 30

Crispy wings with crudité's and ranch.
Choice of: house hot, truffle honey garlic, Nashville hot, or chipotle BBQ.

HAND HELDS

Served with fries or green salad

Fox Burger – 25

LTO, cheddar, bacon, sneaky sauce, crispy purple shallot

Crispy Chicken Burger (GF available) – 27

Whey & Yoghurt marinated fried chicken, smoked bacon, pickled jalapeno and spicy maple aioli

Veggie Burger (VG) – 22

House black bean burger with pico de gallo, guacamole, pickled shallots, and Tuscan greens.

Lobster Roll – 38

Northumberland lobster with tarragon aioli, shallots, chives, parsley, and citrus on a toasted potato bun.

Upgrade your side — Caesar salad, sweet potato fries, or onion rings +3

ENTRÉES

Scallop & Chorizo Penne – 40

Seared scallops and chorizo with oyster mushrooms, charred broccolini, and a lobster bisque rosé sauce.
(Gluten-free available)

Grilled Cape d'Or Salmon (GF) – 42

Atlantic salmon with saffron rice, heirloom carrots, braised leeks, and stone fruit pistou.

Lobster Mac & Cheese – 43

Annapolis Valley Gold mornay cheese sauce, Atlantic lobster, and toasted breadcrumbs.

Fried Chicken (GF) – 34

Buttermilk marinated chicken thighs with house pickles, coleslaw, whipped potatoes, and truffle chicken gravy.

Pasta Arrabbiata (VG)(GF available) – 32

Spicy tomato sauce with grilled zucchini, oyster mushrooms, charred broccolini, red onion, garden herbs, and crispy shallots.

DESSERT

Sticky Toffee – 13

Warm sponge with dates, finished with birch toffee sauce.

Blueberry Grunt – 12

Wild blueberries with maple dumpling.

Strawberry & Apple Pie – 13

Oat and graham crust with local fruit and spruce whipped cream.

Chocolate Torte (VG, GF) – 13

Rich chocolate torte with freeze-dried berries.