



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

Crab & lobster Benedict – 36

(Fox Harb'r Favourite)

Cape Breton Crab, local lobster, house made biscuits, Holdanca farm eggs, Bearnaise

PLANT-BASED

Smoothies – 9

Made fresh daily, please choose from

Cumberland county- Wild blueberries, apple, maple, oat milk, rolled oats

Maritime- Strawberry, raspberry, rhubarb, coconut yogurt, oat milk

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

Tuna + Avocado Power Bowl — 28

Raw tuna, avocado, cabbage, bistro greens, carrots, cucumber, pickled onion, crispy chickpeas + ancient grains

Hot House Greens (VG, GF) – 16

Fresh Tuscan greens, seasonal vegetables, lemon vinaigrette

Skinny Caesar – 20

Romaine, parmesan, croutons + lemon vinaigrette
classic Caesar dressing available

TO SHARE

Chicken Wings – 30

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

POUTINE

Seafood – 28

Fries, lobster, baby shrimp, seafood cream sauce + cheese curds

Beef brisket – 24

Fries, BBQ brisket, smoked bone marrow gravy, crisp shallots, chives + cheese curds

HAND HELDS

Served with fries or green salad

Fox Burger – 25

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

Crispy Chicken Burger – 27

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

HAND HELDS

Veggie Burger (VG) – 22

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

Lobster Roll – 36

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

Bratwurst Platter – 36

Dexter's sausage, cheese pierogies, mustard gravy + carrots

Beef Stroganoff – 38

AAA beef strips, rich sour cream sauce + egg noodles

Grilled Salmon – 42

Pickled beets, heirloom carrots, ancient grains with horseradish & scallion raita

Lobster Mac & Cheese – 43

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

DESSERT

Sticky Toffee – 13

Warm sponge with dates, finished with birch toffee sauce

Blueberry Grunt – 12

Wild blueberries with maple dumpling.

Peach Cheesecake – 14

Local honey, Mascarpone + Cream cheese, Brown butter sable