

In-Cottage Dining Menu

Made to order in our kitchen and delivered right to your home away from home at Oceanstone!

48-hour notice required for all orders Please let us know about any allergies or dietary concerns when ordering. **V** – Vegetarian **Ve** – Vegan **GF** – Gluten-Free

Seaside Sharables

Charcuterie Plate - \$22

Selection of cheese and cured meats served with crostini

Chicken Wings - \$18

Your choice of BBQ or homemade hot sauce

Tuna Tartar - \$18

Fresh tuna with cucumber and scallion in a sesame, hoisin, lime vinaigrette served with crostini

Roasted Red Pepper Tarts - \$14

Fire roasted red pepper, basil, and goat cheese in a homemade pastry shell **V**

House Cured Smoked Salmon - \$20

Fresh Atlantic salmon cured with sea salt and local maple syrup then gently smoked with thyme and applewood. Served with a whipped cream cheese mousse, pickled onions, crispy capers, and home-made crostini

Margarita Arincini - \$16

Authentic Italian risotto balls with mozzarella and tomato basil sauce served with a pesto aioli **V**

Whipped Herb & Garlic Cheese

Stuffed Mushrooms - \$14

Fresh cremini mushrooms stuffed with creamy goat cheese, fine herbs and garlic **V** ~ **Add bacon \$4**

Vietnamese Spring Rolls - \$15

Fresh vegetables rolled in a rice paper wrap and served with a sweet ginger, garlic, chili, lime sauce **V**

Bruschetta - \$14

Homemade tomato bruschetta with rosemary focaccia crisps **V**

Chips & Dip - \$14

Your choice of dip with tortilla chips for dipping! **V**

- Homemade Hummus
- Roasted Babaganoush
- Pico di Gallo
- Roasted Red Pepper & Spinach

Sip & Savour

Vino & Charcuterie - \$45

Your choice of Jost Great Big Friggin' Red or Jost Tidal Bay and a charcuterie plate to share

Brew & Wings - \$35

Your choice of 4 NS Craft Beer & Cider (Propeller IPA, Garrison Tall Ship, Garrison Irish Red, Bulwark Cider) and Chef's chicken wings

Smoked Salmon & Bubbly - \$50

Our house cured smoked salmon with a bottle of Nova Scotian Jost Sparkling Wine

On The Rocks!

Local Craft Beers - \$7

Hard Cider - \$7

Assorted Coolers - \$7

Jost Great Big Friggin' Red Wine - \$39

Jost Tidal Bay White - \$39

Jost Bubbly - \$49

Gourmet to Go

All menu items are designed for two people to enjoy. Ready to heat up and enjoy at your leisure.

Red Thai Coconut Curry Bowl - \$32

Medley of fresh vegetables, fragrant ginger and lemongrass, edamame beans, and bok choy stewed in a rich coconut curry broth served over herbed basmati rice. **Ve GF ~ Add 5-Spice Chicken \$10**

Calabrese Sausage & Peppers - \$32

Hand crafted fennel sausages roasted with sweet bell peppers, red onions, mini potatoes and fine herbs served with Caesar salad.

Penne Primavera - \$30

Chef's special tomato sauce tossed with a medley of julienne vegetables then finished with a sprinkle of parmigiana and fresh basil.

Ve ~ Add Chicken or Shrimp \$10

Bread & Butter Pickle Brined

Fried Chicken - \$37

Juicy and tender chicken breasts brined in classic bread and butter pickle juice then tossed in our special seasoning and pan fried until crispy. Served with creamy coleslaw, homemade biscuits and charred corn and pepper salad.

Homemade Quiche - \$29

Bacon, tomato and cheddar quiche in a homemade pastry crust served with a garden salad.

Build Your Own Tacos

Charred corn, sauteed peppers and onions, perfectly seasoned and accompanied with the protein of your choice served with salsa, sour cream, shredded cheese, soft or hard taco shells, marinated cabbage slaw and lime wedges.

Ground Beef - **\$37**

Sliced Chicken Breast- **\$37**

Shrimp - **\$41**

Steak Strips - **\$43**

Black Bean - **\$36**

Prosciutto Wrapped Chicken Supreme - \$42

Chicken stuffed with sweet bell pepper, asparagus, and provolone cheese served with roasted potatoes, seasonal vegetables and a creamy Dijon pan jus.

Power Bowl - \$35

Fluffy white royal quinoa, charred corn, diced tomatoes, marinated black beans, shredded cheese, fresh sprouts, cilantro and roasted chicken breast accompanied by a smoky, creamy, chipotle lime dressing. **GF**

Sweet Treats - \$14 each

Seasonal Fruit Crumble

Brown Sugar Glazed Peaches with Vanilla Mousse & Toasted Almonds

Caramel Pecan Cheese Cake

All prices are subject to 15% HST

Grill Your Own BBQ Feasts

Locally sourced, expertly seasoned and prepped by our Chef these BBQ options allow you to do the grilling and eating and us all the prep work and clean-up!

BBQ Small Bites

Prosciutto Wrapped Shrimp Bites - **\$18**

Bacon Wrapped Scallops - **\$24**

Prosciutto Caprese Wraps; Vine Ripened Tomato, Fresh Mozzarella & Basil - **\$17**

Honey Balsamic Roasted Vegetable Flatbread with Fresh Pesto & Crumbled Goat Cheese - **\$18**

Chicken Satays: Tender strips of chicken breast marinated in one choice of seasoning - **\$14**

- Soy, Ginger, Garlic, and Chili
- BBQ Jerk
- Mediterranean
- Lemon & Dill

BBQ Mains

All packages include accompanying sauces, garnishes and 2 choices from our side dish menu.

Classic Burgers and Dogs

Fresh ground steak seasoned to perfection and hand packed by our kitchen and classic ballpark dogs.

GF Optional

2 people **\$34** / 4 people **\$65**

Add locally made sausages for **\$7/\$14**

Chicken Kabobs & Pitas

Tender marinated chicken, skewered with sweet red onion, fresh bell peppers and zucchini served with tzatziki, hummus, sliced tomatoes, shredded lettuce, and pita. **GF Optional**

2 people **\$34** / 4 people **\$65**

Texas BBQ Ribs

48-hour marinated, slow cooked, fall off the bone baby back ribs rubbed in Chef's signature dry rub and then slathered in our homemade Sweet & Smokey BBQ sauce served with home made maple corn bread. **GF**

2 people **\$55** / 4 people **\$100**

24hr Brined Pork Chops

Pork chops brined for 24hr then prepped with an apple maple glaze

2 people **\$48** / 4 people **\$95**

The Veggie Experience

Herb, garlic and cheese Stuffed Portobello mushroom caps and Korean BBQ marinated cauliflower steaks with a honey hoisin peanut lime sauce. **Ve**

2 people **\$34** / 4 people **\$65**

The King of Steaks

Premium hand cut steaks seasoned with Chef's signature dry rub, local sea salt and fresh cracked pepper served with roasted garlic and whisky compound butter and red wine demiglace. **GF**

2 people **\$99** / 4 people **\$195**

Add marinated shrimp skewers **\$12/\$24**

Salmon

Homemade maple Dijon crusted salmon with spring onions, garlic, and fresh dill

2 people **\$55** / 4 people **\$100**

Flattened Chicken

Whole chicken deboned and rubbed with fresh lemon zest, garlic, herbs, and olive oil

2-4 people **\$60**

The Sides

Garlic Bread **V**

Homemade Potato Salad **V GF**

Couscous Salad with Diced Peppers, Cucumbers and Dried Cranberries in an Herb & Lemon Vinaigrette **Ve**

Tomato and Cucumber Salad with Extra Virgin Olive Oil, Fresh Basil and Chives **Ve GF**

Classic Macaroni Salad **V**

Creamy Coleslaw **V GF**

Herb & Garlic Roasted Mini Potatoes **Ve GF**

Grilled Mexican Corn on the Cob with Smoked Paprika, Garlic, and Fresh Lime **Ve GF**

Honey Balsamic Marinated Zucchini and Eggplant **Ve GF**

Ginger, Sesame & Garlic Marinated Asparagus **Ve GF**

Italian Seasoned Peppers and Zucchini **Ve GF**

Add an extra side \$8/\$15

All prices are subject to 15% HST

Packed Lunch Menu

Perfect for a picnic onsite or to take with you on an adventure exploring the Peggy's Cove area and beyond!

The Full Basket - \$20 per person

Choice of any sandwich:

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar
 Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone
 Roast Chicken, Dijon Aioli, Apple, Brie
 Marinated Roasted Vegetables, Herb Goat Cheese **Ve Optional**
 Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled Bacon **V Optional**
 Ham, Swiss, Dijon Aioli
 Classic BLT
 Genoa Salami, Provolone, Tomato, Mayo, Mustard

PLUS:

Chef's Daily Fresh Baked Cookie
 Bottled Water
 Granola Bar
 Crisp Apple

Choice of salad:

Moroccan Couscous with Warm Spices, Candied Fruit and Fresh Herbs **Ve**
 Caesar with Homemade Dressing, Olive Oil Croutons, Crispy Smoked Bacon **V Optional**
 Italian 5 Bean with Fresh Herbs, Diced Sweet Onion and Pepper in a Honey Balsamic Dressing **Ve GF**
 Oceanstone Garden Salad; Baby Field Greens, House Pickled Onions, Beets, Goat Cheese, Spiced Pecans and our
 Bulwark Cider Vinaigrette **V GF**

A la Carte Options

All sandwiches are available with GF bread upon request

Sandwiches - \$9

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar and Baby Greens
 Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone and Baby Greens
 Roast Chicken, Dijon Aioli, Apple and Brie
 Marinated Roasted Vegetable Wrap with Zucchini, Bell Peppers, Eggplant, Baby Spinach and Herb Goat Cheese **V**
 Egg Salad with Chopped Gherkins, Smoked Paprika, Crumbled Bacon and Romaine **V Optional**
 Ham, Swiss, Dijon Aioli and Romaine
 Classic BLT
 Genoa Salami, Provolone, Tomato, Mayo, Mustard and Chopped Olive
 Ruben; Smoked Meat, Sauerkraut, Swiss with Russian Dressing
 Chicken Salad Wrap with Lemon, Dill, Dijon, Sun Dried Tomato, Celery, Onion and Mayo
 Spiced Black Bean Wrap with Tomato, Coriander, Baby Greens, Cumin and an Olive Oil Herb Vinaigrette **Ve**

Salads - \$8

Moroccan Couscous **Ve**
 Housemade Caesar **V Optional**
 Italian 5 Bean **Ve**
 Oceanstone Garden Salad **V GF**
 Roman Chickpea Salad with Romaine, Tomato and Pecorino Cheese tossed in a Red Wine Vinaigrette **V GF**
 Mediterranean Quinoa Salad with Cucumbers, Sweet Onion, Tomato, Green Onion, Kalamata Olives, Feta Cheese and a Fresh Basil & Lemon Vinaigrette **V GF**
 Pesto Pasta Salad with Sundried Tomatoes, Roasted Red Peppers, Baby Spinach and Parmigiana **V**

Power Smoothies - \$7

Green Machine

A powerful blend of fresh greens, juiced berries, cucumber, apple and celery **Ve GF**

PBJ

Peanut butter, banana, blueberries, almond milk **Ve GF**

Rise & Shine

A shot of espresso, ice, almond milk, almond butter, honey, chocolate **Ve**

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