

# THE ROBERTSON

 RESTAURANT

## AUTUMN LUNCH

CLASSIC N.B. CHOWDER                      cup 12   bowl 17  
seared Bay of Fundy scallops, crab,  
fingerling potatoes, bacon

CARROT GINGER SOUP                      cup 7   bowl 12  
smoked paprika oil, orange crema,  
pepitas

CHEESE FROM HOME & AWAY                      20  
preserves, crostini, jelly, candied nuts

CHARCUTERIE BOARD                      20  
house cured magret of duck, Acadian smoked  
sturgeon pate, dry cured pepperoni,  
house pickles, tapenade

ROASTED SQUASH AND KALE SALAD                      16  
butternut squash, blueberries,  
whipped chevre, puffed quinoa, pickled beet,  
honey walnuts, maple balsamic

*add 3 scallops*                      10

GRILLED ASPARAGUS AND MUSHROOM TART                      17  
puff pastry, pesto, roasted red peppers,  
cherry tomatoes, goat cheese,  
balsamic reduction

Served with your choice of side soup or salad

ATLANTIC SALMON CAKE                      15  
sweet potato, dill remoulade,  
brussels sprout slaw, pickled zucchini

BEEF TENDERLOIN MELT                      18  
red onion, mushroom, roasted red pepper,  
mozzarella, garlic scape aioli, ciabatta base

Served with your choice of side soup or salad

EGGPLANT PARMESEAN                      (V)                      24  
pan fried eggplant, tofu ricotta,  
marinara, pesto tossed arugula,  
balsamic reduction

Some items can be adjusted to accommodate dietary restrictions.  
Please be sure to advise your server as not all ingredients may be listed.