
  
**THE**  
**BLACK CAULDRON**  
*Charcuterie & Apothecary Bar*  


**B I T E S**

**Oil N' Vin** *(VG)*

Ask Your Server For Our Current Selection |  
 Baguette\* | \$8  
 Just Oil Add On | \$4

**House Made Chips & Dip** *(VG, GF)*


Paprika & Garlic Corn Tortilla Chips | Vegan  
 Cashew, Lime & Cilantro Dip  
 \$12.5

**Marinated Olives** *(VG, GF)*

Green Mediterranean | Kalamata | Confit  
 Garlic | Sundried Tomato | \$10

**Seasonal Hummus** *(V, GF option)*

Pea & Mint Hummus | Topped with Crispy  
 Peas & Mint Leaf | Baguette | \$15

 **Deep Fried Halloumi** *(V, GF)*

Served with a Jalapeño, Garlic & Sundried  
 Tomato Honey  
 \$15

 **Cold Cucumber Gazpacho** *(VG, GF)*

Cucumber | Basil | Dill | Maple Syrup | Lemon |  
 \$6.5

 **Halloumi Caprese Salad**

Fried Halloumi | Basil | Sliced Tomatoes |  
 Balsamic Drizzle |  
 \$17

**New Item**  **Gluten Free (GF),**

**Vegetarian (V), Vegan (VG)**

**P L A T E S**

**Niçoise Salad** *(GF)*


Local Arugula | Potatoes | Green Beans | Cherry  
 Tomatoes | Hardboiled Egg | Kalamata Olives |  
 French Dressing | \$14

**Protein Add Ons**

Housemade Falafels & Cashew dip | \$4  
 Chilled Sous-Vide Steak | \$5.5  
 Peppercorn Crusted Yellowfin Tuna | \$7  
 Garlic Butter Seared Prawns | \$7

 **House Made Gnocchi** *(V)*

Sweet Potato Gnocchi | Sundried Tomato Pesto |  
 Local Arugula | Cherry Tomatoes | Toasted Seeds  
 \$16.50  
 Add on: Goat Cheese Crumble for \$3.5

 **Goat Cheese Tart** *(V)*

Goat Cheese | Grilled Zucchini | Sliced  
 Tomatoes | Local Arugula | Drizzled with  
 Jalapeño Sundried Tomato & Garlic Honey |  
 \$24

\*Can be shared with up to 4-6 people\*

 **Beet Carpaccio** *(V)*

Roasted Beetroot | Local Black Radish | Fried  
 Capers | Local Arugula | Goat Cheese & Honey  
 Dressing |  
 \$18

**The Huntress**

*(V & GF options)*

\*\*\* Award Winning Burger \*\*\*

Dijon Infused Elk and Beef Patty |  
 Black Garlic Aioli | Fennel Coleslaw  
 | Deep Fried Pickles | Provolone  
 Cheese | Fig Jam | Beet Root Bun |  
 Topped with a Garlic Seared Prawn  
 Choice of side: Soup or Salad

\$24.5

**B O A R D S**

\*Most Boards Contain Nuts\*

**The Classic**

Alpindon Cheese | Goat Cheese | Duck  
 Salami | Coppa | Pickled Red Onions |  
 Candied Walnuts | Olives | Tomato Jam |  
 Maple Mustard | Baguette  
 single \$24 | double \$48

**The Hedonistic**

Aged Farmhouse Cheddar | Blue Cheese |  
 Lamb Prosciutto | Wild Boar Salami | Olives  
 | Candied Walnuts | Borettane Onions |  
 Onion & Thyme Jam | Candied Jalapeno  
 Relish | Baguette  
 single \$27.50 | double \$55

**Cheese Board** *(V)*

Alpindon | Aged Farmhouse | Tiger Blue |  
 Goats Cheese | Pickled Red Onions | Olives |  
 Dark Chocolate | Fig jam | Maple Mustard |  
 Baguette

single \$22 | double \$44

**Green Goddess** *(VG)*

Seasonal Hummus | Dolmadakia | Olives |  
 Cherry Tomatoes | Cucumber | Housemade  
 Falafels | Cashew Cilantro Dip | Candied  
 Walnuts | Baguette  
 single \$19 | double \$38

**The Lost Souls**

Your Choice of Two Single Boards On One  
 Double Board

**The Party!**

Tasting board, get to sample it all!  
 Half size (2-3 ppl) - \$70  
 Full Size (4-6 ppl) - \$135

Extra Baguette / GF Sourdough

\$4.5

*Head Chef Courtney Craig*



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## BRUNCH

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Sunday Only 11 - 2 pm

### French Toast Waffles (V)

Waffles | Berries | Banana | Whipped  
Cinnamon Honey Butter | Raspberry Coulis |  
Maple Syrup | \$19

### Poached Egg Potato Bowl (V, GF)

Two Poached Eggs | Pan Fried Potatoes |  
Fresh Local Arugula | Lime Paprika Aioli |  
Avocado | Sriracha Drizzle | \$16  
\*Add charred meat bits for \$3.25\*

### Vegan Tofu Bowl (VG, GF)

Silverking Scrambled Tofu | Pan Fried Sweet  
Potato | Avocado | Pickled Red Onions | Cherry  
Tomatoes | Pumpkin Seeds | Pine Nuts | \$17.5

### Loaded Fancy Fry Up (GF options)

Crispy Prosciutto | Two Fried Eggs | Garlic  
Sausage Patties | Fried Mushrooms | Potatoes |  
Fried Tomatoes | Baked Beans | Two Slices of  
Toast | \$21

### Big Breakfast Sandwich (V)

Two Fried Eggs | Tomato | Fried Avocado | Brie  
| Local Arugula | Lime Paprika Aioli | Onion &  
Thyme Jam | Multigrain Bread | \$17  
\*Add any cured meat to elevate it\*



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## SANDWICHES

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Monday - Friday 3 - 5 pm  
Saturday & Sunday 11-5 pm

### Brie & Apple Baguette (V)

Triple Cream Brie | Apple | Canadian Maple  
Mustard | Baguette | \$14

### Fancy Tuna Melt Baguette

Yellowfin Tuna Steak | Horseradish Mayo |  
Deep Fried Pickles | Provolone Cheese |  
Tuscan Greens | Onion & Thyme Jam | \$19


### Steak Tartar Baguette

Medium Rare Sous-Vide Steak | House Made  
Tartar Sauce | Raw Red Onion | \$17

Add Salad To Your Sandwich |  
\$3.50

**BUILD YOUR  
OWN BOARD  
OR  
BAGUETTE**

\$4 starting price



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## ADD ONS

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### Cured Meats:

Lamb Prosciutto - \$6.50  
Duck Salmi - \$5  
Wild Boar - \$4  
Coppa - \$4

### Cheeses:

Alpindon - \$4  
Aged Farmhouse - \$5  
Tiger Blue Cheese - \$5.5  
Goat Cheese - \$3.5  
Triple Cream Brie - \$4.5  
Provolone - \$3.5

### Pickles:

Red Onions - \$2.5  
Borrettane Onions - \$3

### Sauces:

Onion & Thyme Jam - \$3  
Tomato Jam - \$3  
Fig Jam - \$3  
Maple Mustard - \$3  
Candied Jalapeno Relish - \$3

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**WITCHING HOUR**  
Everyday 3-5 pm

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### Solo Huntress Burger

\$17 (V & GF options)

\$2 off All Bites

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## DESSERTS

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### Quinoa Cake (GF)

Buttercream Ganache | \$16

### Rotating Brownie

Ask your server | \$14

### Vegan Carrot Cake

\$15

### Classic Dessert Board

Plant Based Dessert | Brownie | Fresh Fruit |  
Raspberry Coulis | \$29

### Deluxe Dessert Board

Try all desserts | \$45

Our mission is to buy products as local to Nelson as possible & within BC.

All of our cheeses & meats are sourced from trusted partner farms across BC.

They are all produced without any hormones, antibiotics, or chemical feed additives

Head Chef Courtney Craig