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


**B I T E S**

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

Ask Your Server For Our Current Selection |  
 Baguette\* | \$10  
 Just Oil Add On | \$4

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

Paprika & Garlic Corn Tortilla Chips | Vegan  
 Cashew, Lime & Cilantro Dip  
 \$15

**Fried Fish Strips** *(GF)*

Gluten Free cornflake crust | Herbs & Spices |  
 House made tartar dip | White Fish | Lemon  
 \$16

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

Garlic Hummus topped with Kalamata Olives  
 & Sundried Tomatoes | Grapefruit White  
 Balsamic Drizzle | \$16  
 Add on: Goat Cheese for \$4.5

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

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

**Cheesy Garlic Baguette** *(V)*

Provolone Cheese | Garlic Butter | Baguette  
 \$14

**Shrimp Dip** *(GF option)*

Cooked shrimps in a coconut, parmesan and  
 creole spice dip. Served with baguette  
 \$16

**Loaded Flatbread**

Lamb Prosciutto | Whipped Feta |  
 Carmalized Onions | Cherry Tomatoes |  
 Candied Walnuts | Mixed Greens | Black  
 Cherry Balsamic Drizzle  
 \$26.5

\*Make it veggies by subbing Lamb for  
 Kalamata Olives\*

**P L A T E S**

**Lemon Poppy Summer Salad**

*(GF, VG)*

Mixed Local Greens | Cucumber | Radish |  
 Spiralized Beets | Roasted Sunflower Seeds |  
 Lemon Poppy Seed Dressing | \$17.5

**Protein Add Ons**

Housemade Falafels & Cashew dip | \$5.5  
 Garlic Butter Seared Prawns | \$7.5  
 Fried Halloumi | \$7.5

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

Sweet Potato Gnocchi | Sundried Tomato Pesto |  
 Spinach | Cherry Tomatoes | Toasted Seeds |  
 \$22.5

**Add Ons**

Goat Cheese for \$4.5  
 Garlic Butter Prawns for \$7.5

**Creamy Béchamel Pasta**

Farfalle Pasta | Honey Ham | Onions |  
 Garlic | Chestnut Mushrooms | Our Oatmeal  
 Stout Béchamel | Topped with Greens &  
 Feta | \$21

\*Make Veggie by subbing Ham for Kalamata  
 Olives\*

**Protein Add Ons**

Garlic Butter Seared Prawns | \$7.5

**B O A R D S**

**\*Most Boards Contain Nuts\***

**The Classic**

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

**The Hedonistic**

Aged Farmhouse Cheddar | Blue Cheese |  
 Lamb Prosciutto | Elk Goteborg | Olives |  
 Candied Walnuts | Pickled Red Onions |  
 Smoked Zucchini Relish | Red Pepper Jelly |  
 Baguette  
 single \$28 | double \$56

**Cheese Board** *(V)*

Gruyere | Aged Farmhouse | Blue Cheese |  
 Goat Cheese | Pickled Red Onions | Olives |  
 Dark Chocolate | Red Pepper Jelly | Maple  
 Mustard | Baguette  
 single \$23 | double \$46

**Persephone Board** *(VG)*

Seasonal Hummus | Dolmadakia | Olives |  
 Cherry Tomatoes | Cucumber | Housemade  
 Falafels | Cashew Cilantro Dip | Candied  
 Walnuts | Baguette  
 single \$22 | double \$44

**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) - \$75  
 Full Size (4-6 ppl) - \$145

**Extra Baguette / GF Sourdough**

**\$4.5**

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

**I'll Be**  
**Madammed Burger**  
*"Our take on a Croque Madame"*

Beef patty infused with a NBC  
 "Blackheart" oatmeal stout | caramelized  
 onion aioli | sliced honey ham | butter  
 lettuce | sliced red onion | baby dill  
 pickles | Gruyère cheese | Parmesan  
 crusted brioche bun with a baked egg  
 nestled inside | Served with our Cheesy  
 Béchamel Sauce to Dip into  
 Choice of side: Soup or Salad  
 \$24.5

**Vegetarian & GF options available. No vegan  
 option.**

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

*Food Created By Courtney Craig*



## SANDWICHES

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

### Brie & Apple Baguette <sup>(V)</sup>

Triple Cream Brie | Apple | Canadian Maple Mustard | Baguette | \$18

### Coppa & Provolone Baguette

Coppa | Provolone | Red Pepper Jelly | Crispy Pickled Red Onions | Arugula | Baguette | \$21

### Falafel Wrap

House made Falafels | Seasonal Hummus | Pickled Red Onion | Cucumber | Cherry Tomato | Spinach | \$18.5

### Fish Finger Sandwich

House made Fish Strips | House Made Tartar Sauce | Spinach | Sourdough bread \$19

Add Side Salad To Your Sandwich for \$6

**BUILD YOUR OWN BOARD OR BAGUETTE**

\$4 starting price

### Classic Dessert Board

Plant Based Dessert | Brownie | Fresh Fruit | Mango Coulis | \$30

### Deluxe Dessert Board

Try both cakes & brownie | \$46



## WITCHING HOUR

Everyday 3-5 pm

### Solo I'll Be Madamned Burger

\$18.5 <sup>(V & GF options)</sup>

**\$2 off All Bites**



### Cauldron Crafted Picklings:

500 ml mason jars

Pickled Carrots - \$10  
Pickled Red Onions - \$10



## ADD ONS

### Cured Meats:

Lamb Prosciutto - \$7.5  
Duck Salami - \$6.5  
Coppa - \$6  
Elk Goteborg - \$6

### Cheeses:

Aged Gouda - \$5.5  
Aged Farmhouse - \$6.5  
Blue Cheese - \$7.5  
Goat Cheese - \$4.5  
Triple Cream Brie - \$5.5  
Provolone - \$4.5

### Diverse:

Pickled Red Onions - \$3  
Candied Walnuts - \$3  
Dolmadakias - \$3  
Falafels - \$5.5

### Sauces:

Smoked Zucchini Relish - \$4  
Apricot Jam - \$4  
Maple Mustard - \$4  
Red Pepper Jelly - \$4

## DESSERTS

### Chocolate Ganache Cake <sup>(GF)</sup>

Buttercream Ganache | \$17

### Clos du Soleil - Saturn 2018

Whispered Secret Vineyard, Keremeos, BC  
Sweet Dessert Wine | 100% Sauvignon Blanc  
1 oz \$4 | 2 oz \$7.5 | 3 oz \$10

### Chocolate Mousse

Dark chocolate | Morita chili infused rum | Coconut whipped cream | \$12

### Vegan Carrot Cake

\$16

### Rotating Brownie

Ask your server | \$15

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

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