

# THE BLACK CAULDRON

*charcuterie & apothecary bar*

## SMALL SHARE PLATES

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### DUCK PATE (GF OPTIONAL)

with Orange zest sauteed in white wine with Red Onion and Garlic,  
served with Onion & Thyme Jam, Roasted Garlic & Baguette\* - \$22

### VEGAN PATE (V)(VG)(GF OPTIONAL)

Mushroom Walnut Pate | Truffle Oil | Tomato Jam | Roasted Garlic |  
Sourdough Baguette\* | \$14

### OIL N' VIN | PICK YOUR POISON (V)(GF OPTIONAL)

Ask your server for our current oil & vinegar options | Baguette\* | \$8

### OLIVES (GF)(V)(VG)

Green Mediterranean Olives | \$5

### TRUFFLE HUMMUS (V)(VG)(GF OPTIONAL)

Black Beans | Truffle | Activated Charcoal | Baguette\* | \$12

### PHYLLO BITES (V)

Peaches | Cherry Tomatoes | Sundried Tomatoes | Fresh Basil |  
Whipped Goat Cheese | Balsamic Reduction | \$15

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- SUBSTITUTE FOR GLUTEN FREE CRACKERS (+\$3), BAGUETTE OR VEGAN SOURDOUGH BAGUETTE
  - (GF) GLUTEN FRIENDLY, (V) VEGETARIAN, (VG) VEGAN

## SMALL SHARE PLATES

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### SEASONAL SOUP (V)(VG)(GF OPTIONAL)

Slow Roasted Tomatoes | Red Peppers | Basil  
Topped with Balsamic Vinegar, Coconut Cream, Toasted Seeds  
and served with Garlic Crostinis | \$12

### QUINOA SALAD (GF)(V)(VG)

Fresh Kale | Roasted Butternut Squash | Quinoa | Roasted Red  
Onions | Dates | Pumpkin & Sunflower Seeds | Dijon Mustard  
& Maple Syrup Dressing | \$15

\*\* add Goat Cheese crumble | \$3 \*\*

\*\* upgrade to a shareable salad for the table - \$25 \*\*

### BEET CROQUETTES (V)

Goat Cheese | Apple | Spicy Sweet Potato Dip | \$15

### SWEET POTATO ROUNDS (GF)

Parma di Prosciutto | Aged Farmhouse Cheddar | Arugula |  
Balsamic reduction | \$11

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# MODERN CHARCUTERIE

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## THE CLASSIC BOARD

Alpindon cheese | Goat Cheese | Elk Goteborg | Prosciutto di Parma |  
Pickled Red Onions | Candied Pecans | Green Mediterranean Olives  
| Tomato Jam | Maple Mustard  
single \$19 | double \$38

## THE HEDONISTIC BOARD

Aged farmhouse Cheddar | Blue Cheese | Duck Prosciutto | Wagyu  
Bresaola | Olives | Candied Pecans\* | Borettane Onions | Onion &  
Thyme Jam | Candied Jalapeno Relish | Baguette\*  
single \$22.5 | double \$45

## ROTATING CHEESE BOARD (V)

Rotating feature of 4 cheeses | Pickled Red Onions | Green  
Mediterranean Olives | Dark Chocolate | Fig jam | Maple Mustard |  
Baguette  
single \$17 | double \$34

## VEGAN MEZZE BOARD (V)(VG)

Truffle Hummus | Dolmadakia | Olives | Cherry Tomatoes |  
Cucumber | Vegan Pate | Tomato Jam | Sourdough Baguette  
single \$16 | double \$32

## THE PARTY BOARD (6 PEOPLE)

Tasting board for all meats, all cheeses, all preserves, mustards,  
truffle hummus, vegan pate, dolmadakias, assorted pickled items,  
nuts and olives | \$115

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  - (GF) GLUTEN FRIENDLY, (V) VEGETARIAN
  - FOR NUT ALLERGIES SPICED CHICKPEAS CAN BE SUBBED FOR PECANS

BURGER MONTH  
WINNER

**THE SHADOW QUEEN**

maple mustard and crispy duck prosciutto infused house-made beef patty, stuffed with triple cream brie. Topped with aged farmhouse cheddar, arugula aioli, jalapeno relish, fresh tomato, fried pickled red onions, on a bed of fresh arugula. All this delicious wickedness is contained within a toasted black charcoal bun. Served with a side house salad or seasonal soup

\$22.50

\*vegetarian and gluten free options available

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**SIDE HOUSE SALAD**

Fresh Arugula | Toasted Sunflower and Pumpkin Seeds | Lemon Raspberry Balsamic Vinaigrette | Dried Cranberries

**SIDE SEASONAL SOUP**

Slow Roasted Tomatoes | Red Peppers | Basil  
Topped with Balsamic Vinegar, Coconut Cream, Toasted Seeds  
and served with Garlic Crostinis

## ADD ONS

### CURED MEATS:

Duck Prosciutto	\$5.75
Wagyu Bresaola	\$6.75
Coppa	\$4
Prosciutto	\$3.5
Elk Goteborg	\$5

### CHEESES:

Smoked Salmon Cheddar	\$3
Alpindon	\$3.5
Aged Farmhouse	\$4.5
Tiger Blue Cheese	\$4.75
Goat Cheese	\$3

### PICKLES:

Red Onions	\$2
Borettane Onions	\$2.5
Beet Pickled Egg	\$3.5
Green Beans	\$3
Carrot	\$3.5
Calabrese Pepperoncinis	\$1.5

Our mission is to buy products as local to Nelson as possible and within British Columbia.

All of our cheeses and meats are sourced from trusted partner farms across BC. They are all produced without any hormones, antibiotics, or chemical feed additives.

## DESSERT

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### CLASSIC DESSERT BOARD (V)

Vegan Carrot Cake | Pumpkin Cheesecake Brownie | Fresh Fruit  
| Raspberry Coulis | \$27

### DELUXE DESSERT BOARD

Quinoa Cake | Pumpkin Cheesecake Brownie | Vegan Carrot  
Cake | Fresh fruit | Raspberry Coulis | \$42

### QUINOA CAKE (GF)

Buttercream Ganache | Fresh Fruit | Raspberry Coulis | \$15

### CARROT CAKE (VG)(V)

Fresh Fruit | Raspberry Coulis | \$14

### ESPRESSO CHEESECAKE BROWNIE

Fresh Fruit | Raspberry Coulis | \$13

All our desserts are made  
locally by the wonderful  
team at Epiphany Cakes