

  
**THE**  
**BLACK CAULDRON**  
*menu*  


**B I T E S**

**Duck Pate** *(GF option)*  
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 option)*  
Mushroom Walnut Pate | Truffle Oil | Tomato Jam | Roasted Garlic | Sourdough Baguette\* | \$14

**Oil N' Vin** *(V, VG, GF option)*  
Ask your server for our current oil & vinegar options | Baguette\* | \$8 just oil add on | \$4

**Olives** *(V, VG, GF)*  
Green Mediterranean Olives | \$5

**Truffle Hummus** *(V, VG, GF option)*  
Black Beans | Truffle | Activated Charcoal | Baguette\* | \$12

**Phyllo Bites** *(V)*  
Peaches | Cherry Tomatoes | Sundried Tomatoes | Fresh Basil | Whipped Goat Cheese | Balsamic Reduction | \$15

**Sweet Potato Rounds** *(V)*  
Parma di Prosciutto | Aged Farmhouse Cheddar | Arugula | Balsamic reduction | \$11

**Arancini Cones** *(V, GF option)*  
Filled with Parmesan Cheese and White Wine Risotto. Served with Tomato Basil Sauce | \$15

**Seasonal Soup** *(V, VG, GF option)*  
Spicy Zucchini Soup drizzled with Lemon Balsamic vinegar. Topped with fresh zucchini spirals and red pepper flakes | \$12

*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*

**S A L A D**

**Grilled Pear + Prosciutto Salad** *(GF)*  
Arugula | Smoked Oil | Lemon Balsamic | Candied Pecans | Crispy Prosciutto | Grilled Pear | Balsamic reduction | \$15  
add Goat Cheese crumble | \$3

\*\* vegetarian option: substitute Prosciutto for Goat Cheese crumble \*\*

**B U R G E R**

**The Shadow Queen** *(GF option)*  
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

**A D D O N S**

**Cured Meats:**  
Duck Prosciutto - \$5.75  
Wagyu Bresaola - \$6.75  
Prosciutto - \$3.5  
Garlic Bison - \$5

**Cheeses:**  
Alpindon - \$3.5  
Aged Farmhouse - \$4.5  
Tiger Blue Cheese - \$4.75  
Goat Cheese - \$3

**Pickles:**  
Red Onions - \$2  
Borettane Onions - \$2.5

Gluten Free (GF), Vegetarian (V), Vegan (VG)  
\*GF crackers available - \$3

**B O A R D S**

**The Classic** *(GF option)*  
Alpindon cheese | Goat Cheese | Garlic & Herb Bison | Prosciutto di Parma | Pickled Red Onions | Candied Pecans | Green Mediterranean Olives | Tomato Jam | Maple Mustard  
single \$19 | double \$38

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

**Cheese Board** *(V, GF option)*  
Rotating feature of 4 cheeses | Pickled Red Onions | Green Mediterranean Olives | Dark Chocolate | Fig jam | Maple Mustard  
single \$17 | double \$34

**Vegan Mezze** *(V, VG, GF option)*  
Truffle Hummus | Dolmadakia | Olives | Cherry Tomatoes | Cucumber | Vegan Pate | Tomato Jam | Pickled Red Onions | Sourdough Baguette  
single \$16 | double \$32

**The Party Board**  
Tasting board, get to sample it all | \$115

**D E S S E R T S**

**Classic Dessert Board**  
Vegan Carrot Cake | "After Eight" Mint Brownie | Fresh Fruit | Raspberry Coulis | \$27

**Deluxe Dessert Board**  
Try all desserts | \$42

**Quinoa Cake** *(GF)*  
Buttercream Ganache | \$15

**Carrot Cake** *(V, VG)* | \$14

"After Eight" Mint Brownie | \$13



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## BRUNCH

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### French Toast Waffles *(V, GF option)*

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 Arugula | Arugula Aioli | Sriracha  
Drizzle | \$13

\*Add char meat bits for \$3.25\*

### Breakfast Sandwich *(GF Option)*

Crispy Prosciutto di Parma | Fried Egg |  
Fresh Micro Greens | Cream Cheese | Onion  
& Thyme Jam | Everything Bagel \$10

\*also available for lunch\*

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## LUNCH SPECIAL

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### Pick 2 options:

1. Side of seasonal soup - \$6
2. Side of seasonal salad - \$7.5
3. Half Brie & Apple sandwich - \$6

**ADD ON A PINT OF BEER OR  
A MOCKTAIL FOR \$5!**



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## LUNCH

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### Brie & Apple Sandwich *(V)*

Triple Cream Brie | Apple | Canadian Maple  
Mustard Aioli | Baguette | \$12

### Duck Pate Sandwich

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

### Grilled Pear + Prosciutto Salad *(GF)*

Arugula | Smoked Oil | Lemon Balsamic |  
Candied Pecans | Crispy Prosciutto | Grilled  
Pear | Balsamic reduction | \$15

add Goat Cheese crumble | \$3

\*\* vegetarian option: substitute Prosciutto  
for Goat Cheese crumble \*\*

*(V, VG, GF)*

### Seasonal Soup

Spicy Zucchini Soup drizzled with Lemon  
Balsamic vinegar. Topped with fresh zucchini  
spirals and red pepper flakes | \$12

### Shadow Queen Burger *(GF Option)*

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

**Burger month winner!**



Lunch and Brunch menus  
available until 3 pm

Gluten Free (GF), Vegetarian (V), Vegan (VG)

\*GF crackers available - \$3



**ADD ON TO  
YOUR LUNCH  
OR BUILD  
YOUR OWN  
SANDWICH!**

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### Cured Meats:

Duck Prosciutto - \$5.75

Wagyu Bresaola - \$6.75

Prosciutto - \$3.5

Garlic Bison - \$5

### Cheeses:

Alpindon - \$3.5

Aged Farmhouse - \$4.5

Tiger Blue Cheese - \$4.75

Goat Cheese - \$3

### Pickles:

Red Onions - \$2

Borettane Onions - \$2.5

### Sauces:

Onion & Thyme Jam - \$1.5

Tomato Jam - \$1.5

Mustard - \$1.5

Candied Jalapeno Relish - \$1.5

Truffle Hummus - \$2

### Baguette:

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*charcuterie & apothecary bar*