

★
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

charcuterie & apothecary bar

BRUNCH

French Toast Waffles

Waffles | Berries | Banana | Whipped
Cinnamon honey butter | Raspberry coulis |
Maple Syrup | \$18 (GF Option)

Poached Egg Potato Bowl

Two Poached Eggs | Pan Fried Potatoes |
Fresh Arugula | Arugula Aioli | Sriracha
Drizzle | \$13 (V, GF)

Add char meat bits for \$3.25

Breakfast Sandwich

Crispy Prosciutto di Parma | Fried Egg |
Fresh Micro Greens | Cream Cheese | Onion
& Thyme Jam | Everything Bagel | \$12
(V, GF option)

also available for lunch

Vegan Tofu Bowl

Silverking Scrambled Tofu | Pan Fried Sweet
Potato | Pickled Red Onions | Sliced Avocado
| Cherry Tomatoes | Pumpkin Seeds |
Pine nuts | \$16.50
(V, VG, GF)

Fancy Fry Up

Crispy Prosciutto | 2 Fried Eggs | Garlic
Sausage Patties | Fried Mushrooms, Potatoes
& Tomatoes | Healthy Scoop of Heinz Baked
Beans | 2 slices of Toast | \$19

Avocado & Poached Egg Toast

Toasted baguette | sliced Avocado | 2 Poached
Eggs | Smokey Paprika & Garlic Butter
Drizzle | \$14.25
(V)

Vegan Smoothie Bowl

Thick mixed Berry Smoothie with Maple
Syrup | Topped with Almond Granola, Chia
Seeds, Coconut Shavings, Fresh Blueberries
and Sliced Strawberries | \$11
(V, VG)

LUNCH

Brie & Apple Sandwich

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

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

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 **
(GF)

Seasonal Soup

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

Shadow Queen Burger

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
(V, GF Option)

Burger month winner!

Freshly hand-made pies

Creamy chicken with onion and garlic
or
Creamy mushroom with onion and
garlic (V)
\$13

Lunch menu available until
3pm

Brunch menu available only
on Sunday: 11am - 2pm

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

ADD ON TO
YOUR LUNCH
OR BUILD
YOUR OWN
SANDWICH!

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: \$4

LUNCH SPECIAL

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!