

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* | \$15

Oil N' Vin *(V, VG, GF option)*

Ask your server for our current oil & vinegar options | Baguette* | \$9 just oil add on | \$4

Olives *(V, VG, GF)*

Green Mediterranean or Hot Truffle Kalamata Olives | \$6

Truffle Hummus *(V, VG, GF option)*

Black Beans | Chickpeas | Truffle | Activated Charcoal | Baguette* | \$14

Phyllo Bites *(V)*

Peaches | Cherry Tomatoes | Sundried Tomatoes | Fresh Basil | Whipped Goat Cheese | Balsamic Reduction | \$15
 *add extra for \$3

Sweet Potato Rounds *(V)*

Parma di Prosciutto | Aged Farmhouse Cheddar | Arugula | Balsamic reduction | \$14

Arancini Cones *(V, GF option)*

Filled with Parmesan Cheese and White Wine Risotto. Served with Tomato Basil Sauce | \$15

Jalapeno Fritters *(V, VG, GF)*

Deep-fried Jalapeno and Corn Fritters served with a Avocado, Cilantro and Lime dip | \$16

Prawn Toast

Garlic seared Prawns in a Sage & Lemon Butter. Served on a house-made butter-laden crostini | \$17

S A L A D

Watermelon + Feta Salad *(V,GF)*

Watermelon | Cucumber | Basil | Mint | Feta Crumble | Maple Mustard Dressing | \$16
 add crispy Prosciutto | \$4

B U R G E R

The Shadow Queen

(V,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

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

B O A R D S

The Classic *(GF option)*

Alpindon cheese | Goat Cheese | Elk Goteborg | Prosciutto di Parma | Pickled Red Onions | Candied Pecans | Green Mediterranean Olives | Tomato Jam | Maple Mustard
 single \$20 | double \$40

The Hedonistic *(GF option)*

Aged farmhouse Cheddar | Blue Cheese | Duck Prosciutto | Coppa | Olives | Candied Pecans* | Boretane 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 \$18 | double \$36

Vegan Mezze *(V, VG, GF option)*

Truffle Hummus | Dolmadakia | Olives | Cherry Tomatoes | Cucumber | Vegan Pate | Tomato Jam | Pickled Red Onions | Sourdough Baguette
 single \$17 | double \$34

The Party Board

Tasting board, get to sample it all!

Half size 2-3 people - \$65
 Full size 4-6 people - \$125

15% off all charcuterie boards Monday to Friday from 11:30am - 3pm

Gluten Free (GF), Vegetarian (V), Vegan (VG)
 *GF sourdough bread available - \$4

charcuterieCaphocarybar



BRUNCH

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

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
Add char meat bits for \$3.25
(V, GF)

Breakfast Sandwich

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

Vegan Tofu Bowl

Silverking Scrambled Tofu | Pan Fried Sweet
Potato | Sliced Avocado | Pickled Red
Onions | 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)



DESSERTS

Classic Dessert Board

Vegan Carrot Cake | Strawberry & Lemon
Cheesecake Brownie | Fresh Fruit | Raspberry
Coulis | \$27

Deluxe Dessert Board

Try all desserts | \$42

Quinoa Cake *(GF)*

Buttercream Ganache | Fresh Berries | \$15

Carrot Cake *(V, VG)*

Vegan Carrot Cake | Fresh Berries | \$14

Strawberry & Lemon Cheesecake Brownie

Fresh Berries | Raspberry Coulis | \$13



LUNCH

Lunch menu available every
day 11.30am - 3pm

Brie & Apple Sandwich

Triple Cream Brie | Apple | Canadian Maple
Mustard | Baguette | \$14 *(V)*

Duck Pate Sandwich

with Orange zest sauteed in White Wine and
Butter, Red Onions and Garlic. Served with
Onion & Thyme Jam, Fresh Arugula,
Roasted Garlic & Baguette | \$22

Elk & Goat Cheese Sandwich

Elk Goteborg | Goat Cheese | Pickled Red
Onions | Fig Jam | \$16

LUNCH SPECIAL

Pick 2 options:

1. Side of seasonal soup - \$6
2. Side of seasonal salad - \$6
3. Half Brie & Apple sandwich - \$7

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

ADD ONS

Cured Meats:


Duck Prosciutto \$5.75
Wagyu Bresaola \$6.75
Prosciutto \$4
Elk Goteborg \$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 sourdough bread available - \$4

charcuteriecapothecarybar

