

THE
BLACK CAULDRON
Charcuterie & Apothecary Bar


B I T E S

Oil N' Vin *(VG)*

Ask Your Server For Our Current Selection |
 Baguette* | \$8
 Just Oil Add On | \$4

House Made Chips & Dip *(VG)*

Paprika & Garlic Corn Tortilla Chips | Vegan
 Cashew, Lime & Cilantro Dip
 \$13.5



Fried Fish Strips *(GF)*

Gluten Free cornflake crust | Herbs & Spices |
 House made tartar dip | White Fish | Lemon
 \$15

Seasonal Hummus *(V, GF option)*

Roasted Beets | Turmeric | Garlic | Baguette |
 Topped With Fried Capers | \$15
Add on: Goat Cheese for \$4

Deep Fried Halloumi *(V, GF)*

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

Roasted Red Pepper Soup *(VG, GF)*

Red Peppers | Tomatoes | Carrots | Coconut
 Milk | Paprika | Turmeric | Garlic | Topped With
 Herb Oil And Red Chilli Flakes
 Big Bowl \$12
 Small \$6



Cheesy Garlic Baguette *(V)*

Provolone Cheese | Garlic Butter | Baguette
 \$13

Shrimp Dip *(GF option)*

Cooked shrimps in a coconut, parmesan and
 creole spice dip. Served with baguette
 \$14

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

Vegetarian (V), Vegan (VG)

P L A T E S

Roasted Winter Salad *(GF)*

contains walnuts & sesame oil
 Kale | Roasted Red Cabbage & Carrots | Apples |
 | Candied Walnuts | Tahini Sesame Dressing |
 \$15

Protein Add Ons

Housemade Falafels & Cashew dip | \$5
 Garlic Butter Seared Prawns | \$7
 Fried Halloumi | \$7.50

House Made Gnocchi *(V)*

Sweet Potato Gnocchi | Sundried Tomato Pesto |
 Spinach | Cherry Tomatoes | Toasted Seeds |
 \$19.50

Add Ons

Goat Cheese for \$4
 Garlic Butter Prawns for \$7

Goat Cheese Tart

Goat Cheese | Grilled Zucchini | Sliced
 Tomatoes | Fresh Spinach | Drizzled with
 Jalapeño Sundried Tomato & Garlic Honey |
 \$26

Can be shared with up to 4-6 people

Ratatouille *(VG, GF)*

House-made Tomato Sauce | Eggplant |
 Zucchini | Roma Tomato | Herb Oil
 \$15

Add on: Aged Farmhouse Cheddar for \$5

**Baroness Of The
 Bayou**

(V & GF options)

Creole style chicken and shrimp patty,
 sundried tomato pesto, spinach, fresh
 tomato, goat cheese, crispy deep fried
 jalapeños, topped with spiralized beets.
 Drizzled in a beetroot honey aioli.
 Served on a Kootenay Bakery potato bun
 Comes with a choice of side soup or side
 winter salad.

\$24

Vegetarian & GF options available. No vegan
 option.

B O A R D S

Most Boards Contain Nuts

The Classic

Aged Gouda | 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 |
 Beer & Orange Salami | Elk Goteborg | Olives
 | Candied Walnuts | Pickled Red Onions |
 Smoked Zucchini Relish | Red Pepper Jelly |
 Baguette
 single \$28 | double \$56

Cheese Board *(V)*

Aged Gouda | 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 \$21 | double \$42

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

Head Chef Courtney Craig



SANDWICHES

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

Brie & Apple Baguette ^(V)

Triple Cream Brie | Apple | Canadian Maple
Mustard | Baguette | \$15

Coppa & Provolone Baguette

Coppa | Provolone | Red Pepper Jelly | Crispy
Pickled Red Onions | Arugula | Baguette |
\$18

Falafel Wrap

House made Falafels | Seasonal Hummus |
Pickled Red Onion | Cucumber | Cherry
Tomato | Spinach | \$16

Fish Finger Sandwich

House made Fish Strips | House Made Tartar
Sauce | Spinach | Sourdough bread
\$17

**Add Side Soup or 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 | \$29

Deluxe Dessert Board

Try all desserts | \$45



WITCHING HOUR

Everyday 3-5 pm

Solo Baroness Burger

\$18 ^(V & GF options)

\$2 off All Bites



Cauldron Crafted Picklings:

500 ml mason jars

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

DESSERTS

Chocolate Ganache Cake ^(GF)

Buttercream Ganache | \$16

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



ADD ONS

Cured Meats:

Lamb Prosciutto - \$6.5
Duck Salami - \$5.5
Coppa - \$4.5
Elk Goteborg - \$4.5

Cheeses:

Aged Gouda - \$4
Aged Farmhouse - \$5
Blue Cheese - \$6
Goat Cheese - \$4
Triple Cream Brie - \$4.5
Provolone - \$4

Diverse:

Pickled Red Onions - \$3
Candied Walnuts - \$3
Dolmadakias - \$3
Falafels - \$5

Sauces:

Smoked Zucchini Relish - \$3
Apricot Jam - \$3
Maple Mustard - \$3
Red Pepper Jelly - \$3

Vegan Carrot Cake

\$15

Rotating Brownie

Ask your server | \$14

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

Head Chef Courtney Craig