

# THE BLACK CAULDRON

## BITES

### Scotch Egg

Soft Boiled Egg | Worcestershire | Garlic  
Ground Pork | Panko | Horseradish Mayo |  
Pickled Onions | \$9

### Vegan Pate (VG, GF option)

Mushroom Walnut Pate | Truffle Oil |  
Tomato Jam | Roasted Garlic | Baguette\* | \$15  
**\*Contains Nuts\***

### Oil N' Vin (VG, GF options)

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

### Marinated Olives (VG, GF)

Green Mediterranean | Kalamata | Confit  
Garlic | Sundried Tomato | \$10

### Seasonal Hummus (V)

Roasted Carrot & Butternut Squash |  
Toasted Seeds | Dried Cranberries |  
Cayenne, Olive Oil Drizzle or Plain |  
Baguette\* | Shaved Veggie Crisps | \$14

### Goat Cheese Tart (V)

Goat Cheese | Walnuts | Caramelized Apples  
| Roasted Butternut Squash | Red Onions |  
\$22

\*Can be shared to up to 4-6 people\*

### Deep Fried Brie (V)

local Triple Cream Goats Brie | Panko |  
Spicy Garlic Sun-dried Tomato Honey  
\$12

### House Made Chips & Dips (V)

Choice of Tzatziki | Cayenne oil |  
\$8.75

## PLATES

### Niçoise Salad (GF)

Tuscan Greens | Potatoes | Green Beans | Cherry  
Tomatoes | Hardboiled Egg | Kalamata Olives |  
\$13

### Protein Add Ons

Nori Miso Marinated Tofu | \$4  
Chilled Sous Vide Steak | \$5.5  
Peppercorn Crusted Yellowfin Tuna | \$7  
Garlic Butter Seared Prawns | \$7

### Mushroom Balls (VG, GF options)

Mushrooms Fried in a Tomato Sauce served  
with a Garlic Baguette | \$12

**\*Contains nuts\***

### Seasonal Soup (VG, GF)

Roasted Beet & Parsnip | Shaved veggie crisps |  
\$10

Add Goat Cheese Crumbles for \$3

## The Huntress

(V & GF options)

\*\*\* Award Winning Burger \*\*\*

Dijon Infused Elk and Beef Patty |  
Black Garlic Aioli | Fennel Coleslaw  
| Deep Fried Pickle | Provolone  
Cheese | Fig Jam | Beet Root Bun |  
Garlic Seared Prawn |

Comes with a side soup or salad

\$22.5

## BOARDS

**Boards Are Served With Baguette  
Ask Your Server To Swap for Gluten  
Free Sourdough**

**Most Boards Contain Nuts Ask Your  
Server To Swap These Out**

### The Classic

Alpindon cheese | Goat Cheese | Elk Goteborg  
| Prosciutto di Parma | Pickled Red Onions |  
Candied Pecans | Olives | Tomato Jam |  
Maple Mustard  
single \$24 | double \$48

### The Hedonistic

Aged farmhouse Cheddar | Blue Cheese |  
Duck Prosciutto | Beef Bresaola | Olives |  
Candied Pecans\* | Borettane Onions | Onion  
& Thyme Jam | Candied Jalapeno Relish  
single \$25 | double \$50

### Cheese Board

Alpindon | Aged Farmhouse | Tiger Blue |  
Goats Cheese | Pickled Red Onions | Olives |  
Dark Chocolate | Fig jam | Maple Mustard  
single \$20 | double \$40

### Vegan Mezze

Seasonal Hummus | Dolmadakia | Olives |  
Cherry Tomatoes | Cucumber | Vegan Pate |  
Tomato Jam | Baguette  
single \$18 | double \$36

### 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) - \$70  
Full Size (4-6 ppl) - \$135

Extra Baguette / GF Sourdough  
\$4

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

## DESSERTS

### Rotating Plant Based Dessert

Ask your server | \$14

### Rotating Brownie

Ask your server | \$13

### Quinoa Cake (GF)

Buttercream Ganache | \$15

### Classic Dessert Board

Plant Based Dessert | Brownie | Fresh Fruit |

Raspberry Coulis | \$27

### Deluxe Dessert Board

Try all desserts | \$42

charcuterie & apothecary bar



---

## BRUNCH

---

Sunday only 11 - 2 pm

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

Waffles | Berries | Banana | Whipped  
Cinnamon honey butter | Raspberry coulis |  
Syrup | \$19

### Poached Egg Potato Bowl (V, GF)

Two Poached Eggs | Pan Fried Potatoes |  
Fresh Arugula | Lime Paprika Aioli |  
Avocado | Sriracha Drizzle | \$16

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

### Vegan Tofu Bowl (VG, GF)

Silverking Scrambled Tofu | Pan Fried Sweet  
Potato | Sliced Avocado | Pickled Red Onions |  
Cherry Tomato | Pumpkin Seeds | Pine Nuts |  
\$17.5

### Loaded Fancy Fry Up

Crispy Prosciutto | 2 Fried Eggs | Garlic  
Sausage Patties | Fried Mushrooms Potatoes &  
Tomatoes | Baked Beans | 2 Slices of Toast | \$21

### Eggs in Purgatory (V, GF)

Two Eggs | House Made Tomato Sauce |  
Fresh Parsley | \$8.50  
Add ons  
Toast \$1  
Goats cheese \$3  
Char Meat Bits \$3.25



---

## SANDWICHES

---

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

### Brie & Apple Baguette (V)

Triple Cream Brie | Apple | Canadian Maple  
Mustard | Baguette | \$14

### Fancy Tuna Melt Baguette

Yellowfin Tuna Steak | Horseradish Mayo |  
Deep Fried Pickles | Provolone Cheese |  
Tuscan Greens | Onion & Thyme Chutney |  
\$19

### Steak Tartar Baguette

Medium Rare Sous Vide Steak | House Made  
Tartar Sauce | Raw Red Onion | \$16

Add Salad Or Soup To Your  
Sandwich | \$3.50

---

## WITCHING HOUR

---

Everyday 3 - 5 pm

### Apple and Sage Sausage roll

\$5

### Pie Pockets (V)


limited amount per day

Peppered Steak | Creamy Mushroom  
\$8.50

### Solo Huntress Burger

\$17 (V & GF options)

\$2 off All Bites



---

## ADD ONS

---

### Cured Meats:

Duck Prosciutto - \$5.75  
Beef Bresaola - \$6.75  
Parmi Di Prosciutto - \$3.5  
Elk Goteborg - \$4

### Cheeses:

Alpindon - \$3.5  
Aged Farmhouse - \$4.5  
Tiger Blue Cheese - \$4.75  
Goat Cheese - \$3  
Triple Cream Brie - \$4.5  
Provolone - \$3

### Pickles:

Red Onions - \$2  
Borettane Onions - \$2.5

### Sauces:

Onion & Thyme Jam - \$1.5  
Tomato Jam - \$1.5  
Maple Mustard - \$1.5  
Candied Jalapeno Relish - \$1.5  
Carrot & Squash Hummus - \$4

**BUILD YOUR  
OWN BOARD  
OR  
BAGUETTE**

\$4 starting price

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

---

charcuterie & apothecary bar