


THE
BLACK CAULDRON
menu


B I T E S

Scotch Egg

Soft Boiled Egg Wrapped In Worcestershire & Garlic Ground Pork Breaded in Panko Served with a Horseradish Mayo | \$9

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* | \$8 just oil add on | \$4

Olives *(V, VG, GF)*

Green Mediterranean or Warmed Truffle Kalamata Olives | \$6

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

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

Mushroom Balls

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

***Contains nuts**

(V, VG, GF)

Gluten Free (GF),

Vegetarian (V), Vegan (VG)

***GF Sourdough available - \$4**

S A L A D & S O U P

Yellowfin Tuna Salad *(GF)*

Arugula | Potatoes | Green Beans | Cherry Tomatoes | Hardboiled Egg | Kalamata Olives | Peppercorn Crusted Seared Yellowfin Tuna | \$20

Nori Miso Tofu Salad *(V, GF)*

Arugula | Potatoes | Green Beans | Cherry Tomatoes | Olives | Hard Boiled Egg | Nori Miso Tofu Tuna | \$17

Seasonal Soup *(V, VG, GF)*

Roasted Beet & Parsnip | Topped with Pickled Parsnip Spirals | \$10
Add Goat Cheese Crumbles for \$3

The Huntress

(VG, GF options)

Dijon Infused Elk and Beef Patty | Black Garlic Aioli | Fennel Coleslaw | Deep Fried Pickle | Provolone Cheese | Fig Jam | Beet Root Bun | Seared Prawn
\$17

Corn Ribs

Grilled Corn Ribs Smothered in a Spicy Paprika Butter Served with a Lime Mayo | \$5

Seasonal Side Soup or Salad

\$5

B O A R D S

The Classic *(GF option)*

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

The Hedonistic *(GF option)*

Aged farmhouse Cheddar | Blue Cheese | Duck Prosciutto | Beef 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 | Olives | Dark Chocolate | Fig jam | Maple Mustard
single \$18 | double \$36

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

Seasonal Hummus | Dolmadakia | Olives | Cherry Tomatoes | Cucumber | Vegan Pate | Tomato Jam | Sourdough Baguette
single \$17 | double \$34

The Party

Tasting board, get to sample it all
Half size (2-3 ppl) - \$65
Full Size (4-6 ppl) - \$125

D E S S E R T S

Classic Dessert Board

Earl Grey Lemon Cake | Pumpkin Cheesecake
Brownie | Fresh Fruit | Raspberry Coulis |
\$27

Deluxe Dessert Board

Try all desserts | \$42

Quinoa Cake *(GF)*

Buttercream Ganache | \$15

Rotating Plant Based Dessert

Ask your server | \$14

Pumpkin Cheesecake Brownie

Fresh Berries | Raspberry Coulis | \$13

**15% OFF ALL
CHARCUTERIE BOARDS
MONDAY TO FRIDAY
FROM 11:30AM - 3PM**

BRUNCH

Sunday 11 - 2 pm

French Toast Waffles *(V, GF Option)*

Waffles | Berries | Banana | Whipped
Cinnamon honey butter | Raspberry coulis |
Syrup | \$18

Poached Egg Potato Bowl *(V, GF)*

Two Poached Eggs | Pan Fried Potatoes |
Fresh Arugula | Arugula Aioli | \$13
make it spicy with a Sriracha drizzle
Add char meat bits for \$3.25

Breakfast Sandwich *(GF Option)*

Crispy Prosciutto di Parma | Fried Egg |
Fresh Arugula | Cream Cheese | Onion &
Thyme Jam | Black Charcoal Bun \$12

Vegan Tofu Bowl *(V, VG, GF)*

Silverking Scrambled Tofu | Pan Fried Sweet
Potato | Sliced Avocado | Pickled Red Onions |
Cherry Tomato | Pumpkin Seeds | Pine Nuts |
\$16.5

Fancy Fry Up

Crispy Prosciutto | 2 Fried Eggs | Garlic
Sausage Patties | Fried Mushrooms Potatoes &
Tomatoes | Baked Beans | 2 Slices of Toast | \$19

Avocado & Poached Egg Toast *(V, VG)*

Toasted Baguette | Sliced Avocado | 2 Poached
Eggs | Smokey Paprika & Garlic Butter Drizzle
| \$14.25

Vegan Smoothie Bowl *(V, VG)*

Thick Mixed Berry Smoothie With Maple Syrup
| Almond Granola | Chia Seeds | Coconut
Shavings | Fresh Blueberries | Sliced
Strawberries | \$11

LUNCH

everyday 11:30 - 3 pm

Brie & Apple Sandwich *(V)*

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

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 - \$7.5
3. Half Brie & Apple sandwich - \$6

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

GLUTEN FREE (GF),
VEGETARIAN (V),
VEGAN (VG)

*GF SOURDOUGH
AVAILABLE - \$4

ADD ON TO
YOUR LUNCH
OR BUILD
YOUR OWN
SANDWICH

\$3 starting price

ADD ONS

Cured Meats:

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

Cheeses:

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

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

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