

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* | \$14

Goat Cheese Tart

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

Can be shared to up to 4-6 people

Seasonal Soup *(VG, GF)*

Roasted Beet & Parsnip | Pickled Parsnip
Spirals | \$10

Add Goat Cheese Crumbles for \$3

House Made Chips & Tzatziki

Paprika | Garlic | Onion | Yogurt | Fresh Dill |
Cucumber | Lemon | Cayenne Olive Oil | Salt |
\$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

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 | Coppa |
Prosciutto di Parma | Pickled Red Onions |
Candied Pecans | Olives | Tomato Jam |
Maple Mustard
single \$20 | double \$40

The Hedonistic

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

Alpindon | Aged Farmhouse | Tiger Blue |
Goats Cheese | Pickled Red Onions | Olives |
Dark Chocolate | Fig jam | Maple Mustard
single \$18 | double \$36

Vegan Mezze

Seasonal Hummus | Dolmadakia | Olives |
Cherry Tomatoes | Cucumber | Vegan Pate |
Tomato Jam | 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

Extra Baguette / GF Sourdough
\$4

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

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

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 | \$18

Poached Egg Potato Bowl (V, GF)

Two Poached Eggs | Pan Fried Potatoes |
Fresh Arugula | Lime Paprika Aioli |
Sriracha Drizzle | \$13

Add char meat bits for \$3.25

Breakfast Bagel (GF Option)

Crispy Prosciutto di Parma | Fried Egg |
Fresh Arugula | Cream Cheese | Onion &
Thyme Jam | Everything Bagel | \$12

Vegan Tofu Bowl (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)

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

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

Croque Monsieur

Multigrain Bread | Ham | Provolone Cheese |
Béchamel Sauce | Dijon Mustard | \$11

Croque Madame

Croque Monsieur With A Fried Egg On Top |
\$12

Croque Cauldron

Multigrain Bread | Provolone Cheese |
Caramelized Onions | Béchamel Sauce |
Dijon Mustard | \$10

Add Salad Or Soup To Your

Sandwich | \$3.50

WITCHING HOUR

Everyday 3-5 pm

Apple and Sage Sausage roll

available all night as a bar snack |
served cold
\$5

Pies


limited amount per day

Peppered Steak | Mushroom (V)
\$10

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
Coppa - \$4

Cheeses:

Alpindon - \$3.5
Aged Farmhouse - \$4.5
Tiger Blue Cheese - \$4.75
Goat Cheese - \$3
Brie Cheese - \$4.5
Provolone - \$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
Carrot & Squash Hummus - \$4

**BUILD YOUR
OWN BOARD
OR
BAGUETTE**

\$3 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