

The CHANDLER Room

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CHANDLER BOARD

Create your own board making selections of a minimum of 3 options below. Served with focaccia, toasted baguette, marinated olives, pickled vegetables and fig jam.

SOFT CHEESE

Rougette	\$4.75
Goat Cream with Black Pepper	\$5.75
Tomme de Chèvre 	\$4.75
Saint Andre Triple Cream	\$5.50

SEMI SOFT CHEESE

Welsh Cheddar	\$5.50
Sieur de Duplessis (Sheep) 	\$4.75
Vlaskaas	\$5.25
Smoked Cheddar	\$5.00

HARD CHEESE

Asiago	\$5.50
Manchego	\$5.75

STINKY CHEESE

Geai Bleu 	\$4.50
Cambozola	\$4.50

CHARCUTERIE

Capacolla	\$4.50
Prosciutto (Italian)	\$4.50
Genoa Salami (Italian)	\$4.50
Sopressata Calabrese (Italian)	\$4.50
Chorizo 	\$4.50
Country Sausage 	\$4.50
Smoked Salmon Patè 	\$6.00

LEAFY THINGS

CAPRESE SALAD	\$11.00
Baby heirloom tomatoes, buffalo mozzarella, fresh garden basil, St. Croix olive oil and 25 star balsamic vinegar	

CAESAR SALAD	\$10.25
Romaine, spicy pancetta lardons, shaved parmesan reggiano, roasted garlic and lemon emulsion, focaccia croutons	

HOUSE FAVOURITES

TRUFFLE POPCORN	\$4.50
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MEDITERRANEAN PLATE	\$14.50
Olive tapenade, hummus, bruschetta and antipasto with warm pita	

SALMON TWO WAYS 	\$16.50
Cold smoked and house cured gravlax, accompanied with crispy capers, pickled purple onion, lemon herb aioli and crostini	

STEAMER POT of MUSSELS	\$14.00
1 ½ lbs of PEI mussels. Ask your server for the Chef's daily inspiration. Served with toasted baguette	

OYSTERS	Market Price
Six on the half shell with a cucumber mignonette	

 = Product of New Brunswick

Prices subject to 15% HST

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FLATBREADS

FLAT MAGGIE \$10.50

House made flatbreads topped with tomato sauce, fresh mozzarella, basil, salted tomatoes

TUSCAN SHRIMP \$12.00

House made flatbread topped with sweet baby shrimp, basil pesto, sun-dried tomatoes and crumbled goat cheese

PEAR & PROSCIUTTO \$10.75

House made flatbread topped with caramelized pears and onions, prosciutto, arugula, St. Croix Olive 25 star balsamic drizzle and cambozola cheese

FROM THE GRILL

CHICKEN SKEWER \$13.00

Garam Marsala, lemon herb yogurt, pickled radish, sautéed zucchini.

BEEF SKEWER \$18.00

PEJ beef served with sweet potato puree, chimichurri sauce and pickled red onion.

LOCAL SAUSAGE PLATE  \$12.00

Stewart's handmade Bratwurst and Italian sausage served with braised red cabbage and hot whisky mustard

SWEETER THINGS

CHOCOLATE FONDUE \$10.00

Served with boozy strawberries and toasted pound cake

AFTER DINNER DRINKS

Irish Coffee \$8.00

Spanish Coffee \$8.00

Grand Marnier (1 ½ oz) \$9.00

Baileys Irish Cream (1 ½ oz) \$6.00

Frangelico (1 ½ oz) \$6.00

Kahlua (1 ½ oz) \$6.00

French Press Coffee \$3.00

Tea \$2.00

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