

The CHANDLER Room

wine ~ whiskey ~ sustenance

*Menu changes often. Items and prices may change without notice.
Reservations recommended. 506.529.1011*

Chandler Board

Minimum of 3 choices of meat and/or cheese

Cheese- 40g

Chevalier triple cream brie (QC)	4.5
Smoked cheddar (UK)	5.3
Vlaskaas (NL)	5.7
Asiago (IT)	4.8
Manchego (ES)	6.5
Cambozola (DE)	5.3
Armadale Farms smoked gouda (NB)	5.8
Welsh cheddar (WAL)	5.5
Armadale Farms cheddar (NB)	4.8

Charcuterie- 40g

Prosciutto. (IT)	5.2
Chorizo sausage (NB)	5.3
Genoa salami. (IT)	4.5
Sopressata calabrese. (IT)	4.5
Provinciale sausage. (NB)	5.3
Dry cured rum country sausage (NB)	5.3
Half baguette	4.5
Grilled focaccia (2pc.)	4.5
Gluten free bread + crackers	3.5
Olive oil + balsamic pairing	2.5

Seasonal pickles + preserves included

***We can accommodate omissions but not substitutions.

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Small(er) plates

Grilled Gaspé shrimp	17
Old bay/lemon/pickled beans/parsley	
House cured Atlantic salmon	15
Goat cheese/pickled beets + onions/capers/ fresh dill/ grilled focaccia	
Scallop ceviche tostadas (3)	15
Lime/orange/shallot/fermented chili salsa/avocado/ pickled radish/cilantro	
Seared pork belly buns (3)	14
Grilled soft bun/purple kimchi/pickled carrot+cucumber/ hoisin/cilantro+mint+thai basil	
Roasted Cauliflower (Spicy) 1/4	10
	16
Trinity paste/pickled chili/sumac/toasted almonds/ lemon/parsley+cilantro/herb yogurt sauce	
Hummus feature	9
EVOO pairing/warmed pita	
Tomato bruschetta	12
Cherry toms/red onion/garlic/lemon/herbs/Armada fresh cheese/parm shavings/25 star balsamic	
Beef carpaccio	18.5
PEI tenderloin/lemon/caper/oregano/parsley/shaved parm/ black truffle oil/arugula	

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Large (r) plates

Roasted brussel sprouts (sort of spicy)	11.5
lime/fish sauce/shoyu/sesame/radish/jalapeño/mint+cilantro	
PEI mussels (1½ lbs)	18
Seasonally inspired broth/changes frequently/half baguette	
Chicken skewer (5)	21
(3)	14
Garam masala/parsley+mint+lemon yogurt/pickled radish/sumac	
Flat maggie	13
House made flatbread/san marzano tomato/fresh mozzarella/basil/parmigiano reggiano snow	
Fancy garlic fingers	14
House made flatbread/caramelized onion/garlic/sun-dried tomato/pickled eggplant/triple cream brie/fresh mozzarella/pecorino/	
Diavola flatbread	14.5
House made flatbread/tomato/basil/fresh mozzarella/sopressata/roasted chili evoo	
Oysters on the half shell (6)	18
French kiss (Beausoleil)	

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Sweeter Side

Meyer lemon olive oil cake 13
Sweet whipped ricotta cream/seasonal fruit/local honey/

Crème brûlée 9
Ask your serve.

After Dinner Drinks

Grand Marnier (1½ oz) 9
Sambucca (1½ oz) 7
Baileys Irish Cream (1½ oz) 6.5
Frangelico (1½ oz) 6.5
Kahlua. (1½ oz) 6.5

Ports 3oz.
Taylor Fladgate LBV 10
Dows LBV 10
Taylor Fladgate 10 yr old 13

Spanish coffee 8
Irish coffee 8

French Press Coffee 4
Tea 3

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