

Soups

Seafood Chowder \$8

Smoked salmon, scallops, haddock, and prawns in a delicious housemade chowder base chock-full of potatoes, carrots, and onions.

Soup of the Day \$5

All soups are made with our housemade stocks and prepared as they are ordered. Chef Rob uses only the best and freshest ingredients, and makes sure his soups are gluten-free whenever possible. Ask your server about today's selection and enjoy a bowl of the best soup in Lunenburg!

Salads

Scuttlebutt House Salad \$5

A generous portion of organic mixed greens and a seasonal variety of fresh vegetables, topped by your choice of housemade dressings. Dressings available include Maple Pear, Raspberry Balsamic, or Herb-Cheese Vinaigrette

California Dreamin' \$7

Mixed organic greens tossed in our freshly prepared orange-olive oil dressing, topped with cranberries, slivered almonds, and slices of fresh orange.

Smaller Appetites

Grilled Cheese with Fruit \$6

The ideal comfort food, a gooey melted cheese sandwich on whole wheat bread. Grilled to perfection and accompanied by a mix of fresh fruit.
Add ham for an additional 2.00

Cup of our chef's soup of the day \$3

French Fries \$2.50

Sweet Potato Fries with smoked paprika dip \$3

Side Salad with choice of dressing \$2.50

Sandwiches, Burgers & Wraps

Served with your choice of house salad, French fries, sweet potato fries, or soup of the day. All sandwiches available on Schoolhouse gluten-free bread for an additional \$1.00

Classic Chicken Club \$9

Real sliced chicken breast and crispy bacon, with tomato, lettuce, and mayonnaise on toasted white or whole wheat bread.

Smoked Salmon club \$11

Our classic club sandwich, we tossed out the chicken and added layers of smoked Nova Scotia salmon. A local favorite!

Greek Steak Wrap \$11

Marinated steak strips, red onion, peppers, and feta cheese, tossed in a Mediterranean dressing. Rolled in a tortilla shell with kalamata olives, tomatoes, and cucumber.

Vegetarian Wrap \$8

Delicious sautéed peppers, tomatoes, onion and zucchini with Havarti and herbs, rolled in a warm flour tortilla.

Barbeque Pulled Pork Burrito w/Fruit Salsa \$12

Slow cooked pork with a twist; we use our tangy housemade barbeque sauce and serve this sandwich burrito-style, accompanied by Rob's fruit salsa.

Scuttlebutt Burger Platter \$11

Two housemade patties smothered in melted cheddar, caramelized onions and crisp bacon. Served on a warm bun with smoked paprika dressing.

Lentil Burger Platter \$11

A mouthwatering lentil patty baked with barbeque sauce and finished with a layer of sautéed vegetables, served on a warm bun.

**All of our sandwiches, burgers, and wraps are available for
takeout, with or without a side!**

Something Special

Seafood Platter \$13

Shrimp, local scallops, and breaded clams with a saffron dipping sauce, served with toasted pita bread and a spinach-garlic dip, and accompanied by our signature salad.

Fish Tacos \$10

Two delicious fish tacos comprised of Nova Scotia haddock, shredded crisp cabbage, and housemade chipotle mayo, wrapped in a barely-crisped tortilla. Served with housemade pico di gallo salsa and a side of mixed greens in our signature orange-olive oil dressing.

Smoked Salmon Pinwheels \$11

Beautifully presented rounds of smoked salmon, cucumber, capers, red onion, cream cheese and tomato, drizzled with a touch of lemon and wrapped in layers of soft tortilla shells.

Classic Quesadillas \$9

A choice of house-roasted hickory smoked ham or sliced chicken breast, with a thin layer of sour cream and shredded Cheddar cheese, all wrapped in a crispy sun-dried tomato tortilla. Served with Rob's pico di gallo salsa and a side of corn chips.

West Coast Chicken Stir Fry \$11

Shredded chicken sautéed in a sesame-ginger oyster sauce, served on a bed of fluffy white rice and rich sautéed vegetables.

**And don't forget to ask your server about today's
dessert selections!**

All-day Breakfast Menu

Schoolhouse gluten-free bread available for an additional \$1.

The Daybreak \$8

Herb-scrambled eggs with toast and your choice of bacon or breakfast sausage.

Mexican Breakfast Wrap \$8

Eggs scrambled with shredded sharp cheddar cheese and freshly made pico de gallo salsa. Wrapped in a warm flour tortilla.

The Morning Monkey \$8

Cinnamon French toast with sautéed banana and maple syrup.

Eggs Benedict \$9

The classic breakfast, made with our housemade Hollandaise sauce.

Smoked Salmon Benedict \$11

Eggs Benedict with housemade Hollandaise sauce, served with Atlantic smoked salmon.

Lobster Benedict \$14

With a full $\frac{1}{4}$ lb. of lobster claw, this is our most popular breakfast!

Breakfast Bagel \$7

Bacon, egg, lettuce, and tomato with melted cheese on a toasted bagel.

The Healthy Start \$7

Sliced seasonal fresh fruit, cottage cheese, and whole wheat toast.

The Light Start \$7

Crunchy granola, creamy yogurt, and seasonal fruit.

Available with locally made Schoolhouse gluten-free granola for an additional \$1.

Ask about our muffins, baked from scratch every morning!

Beverages

Coffee \$2

Brazilian Fair-trade organic roast
Decaffeinated available

Espresso beverages made with Just us! Organic fair-trade espresso beans.

Espresso 2.50

Extra shot .50

Macchiato 3.00

Café Americano 2.50

Cappuccino 3.00

Café Latte 4.00

Flavor shot .50

(mint, hazelnut, toffee almond, vanilla, and sugar-free options available)

Mochaccino 5.00

Made with Ghirardelli chocolate and topped with whipped cream and sprinkles.

Classic Hot Chocolate \$4

Ghirardelli chocolate blended with steamed milk, finished with fresh whipped cream and chocolate sprinkles.

Mexican Hot Chocolate \$5

A creamy blend of rich organic chocolate, dark brown sugar, cinnamon, and cloves, with a touch of cayenne pepper. Finished with fresh whipped cream and a dusting of cinnamon.

Tea \$2

Ask about our many available blends.

Chai Latte 5.00

Made with Just Us! Organic Indian Chai.

London Fog 5.00

Earl Grey steeped in steamed milk with a shot of vanilla.

Maritime Fog 5.00

Just Us! Maritime Breakfast tea steeped in steamed milk with a hint of organic maple syrup.

Juice \$3

Apple, Terra Beata Cranberry, Terra Beata Cherry, Pineapple, Orange, and tomato or Clamato juices available.

Fruit Smoothies \$5

All smoothies made with real fruit, Terra Beata juices, and your choice of skim, 2%, or soy milk. Vanilla blends are made with your choice of yogurt and crushed ice or ice cream.

Strawberry Banana

Mango Vanilla

Chocolate Banana

Cranberry Orange

Spiced Apple (staff favorite!)

Creamsicle

Banana Vanilla Honey

Raspberry Orange Dream

Blueberry Strawberry and Orange