

# LINCOLN STREET FOOD

**we offer three ways to eat our menu:**

- **a la carte**
- **3 course prix fixe, snacks to start \$47**
- **tasting menu, \$64 (a little bit of everything, chef's choice)**

## to start

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**crab salad 15**

cape breton crab, avocado puree, carrot & citrus dressing, greens

**scallops, beach pea, caviar 15**

pan seared adam & knickle scallops, beach pea puree, kelp caviar, lemon vinaigrette

**market mayhem salad 12**

wanda's arugula, house pickles, shiitake bacon, savoury granola, kimchee vinaigrette

**vegetable tempura 12**

market vegetables, tempura fried, sesame, soy dressing

## mains

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**tofu, coconut, rice, greens 26**

rice paper wrapped acadian tofu, green curry, brown basmati rice, wilted greens & vegetables

**halibut, sea vegetables, sweet potato 28**

hook & line halibut, sesame seed and miso broth, foraged sea vegetables, crispy sweet potato & market vegetables

**beef, blue cheese, mushrooms, potato 30**

outlon's pan seared beef tenderloin, urban blue cheese, sweet potato puree, morel mushroom caviar, market vegetables

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Wine	150ml	500ml	750ml
<b>prosecco</b> emiliana, chile 2014 (organic)	10		42
<b>WHITE</b>			
<b>chardonnay, marsanne, viognier</b> emiliana, casablanca valley, chile, 2013 (* house recommended, nice balance, organic)	10	30	42
<b>sauvignon blanc</b> bel echo by clos henri, wairau valley, new zealand, 2014 (dry, elegant, aromatic, organic)	13	40	52
<b>chardonnay</b> macon villages, louis max, burgundy, france, 2014 (crisp, fresh, full bodied, organic)			52
<b>chablis</b> domaine laroche, saint martin, burgundy, france, 2014 (crisp, elegant, natural fermentation)			58
<b>RED</b>			
<b>pinot noir</b> bonterra, mendocino county, california, 2014 (*house recommended, fruity, organic)	10	30	42
<b>MEDIUM TO FULL BODIED</b>			
<b>syrah, grenache</b> domaine combe de sol, languedoc, france, 2013 (bio-agriculture, organic)	11	34	48
<b>syrah, grenache, carignan</b> domaine gayda, figure libre, pays d'oc, france, 2014 (bio-agriculture, organic)	12		48
<b>cabernet, syrah</b> coyam, emiliana, colchagua valley, chile, 2012 (organic)			58
<b>pinot noir</b> omera, williamette valley, oregon, 2014 (light, fruity, natural fermentation, amazing!)			64

\* house recommended wines are great value and pair well with our menu offerings

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## beer & soda

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\$6

**boxing rock hunky dory pale ale**  
**propeller pilsener**  
**hell bay english ale**  
**boxing rock darkness**  
**cove kombucha orange & ginger**

## mixed

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\$12

### **rogue wave**

ironworks bluenose rum, propeller ginger beer,  
fresh lime

### **classic martini**

ironworks vodka or gin, twisted or dirty

### **lunenburg 75**

prosecco, ironworks gin

## coffee & tea

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\$3

### **laughing whale coffee**

espresso / americano / misto / cappuccino  
(decaf available)

### **north mountain tea**

lavender earl grey / mountain mint /  
jasmine green

## after dinner

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**ironworks grappa 11**

**ironworks pear eau de vie 10**

**jameson whiskey 7**