



## menu

June 1<sup>st</sup> 2024

### **Radish & Turnip**

aged cheddar, beurre blanc •

### **Scallop**

asparagus, sea chickweed, mâche, apple blossom, sorrel, lonza

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### **Trofie**

spring greens & herb pesto •

### **Pork**

berkshire pork loin, potato, mushroom, mustard

•

### **Japanese Knotweed Cake** spruce ice cream

\$45/person

*“The secret of success in life is to eat what you like and let the food fight it out inside.”*

- Mark Twain

Playing on the classic pairing of radish and butter, spring radishes and tokyo turnips grown by Jason and Tarsila at Way To Grow! Gardens in Ardness are roasted in our wood-oven until sweet and giving. Served with crisps made of aged cheddar from Knoydart Dairy Farm just down the road from us, a touch of our honey and a butter sauce made from a reduction of white wine vinegar infused with spruce tips. Fresh local scallops are grilled over very hot coals and served with a light salad of shaved local asparagus, mâche lettuce from our container garden and sea chickweed from the beaches of Big Island charred directly on hot coals. Topped with the cured loin of a large mangalitsa pig, hung to air dry for several months, then crisped in our wood-fired-oven, garnished with apple blossoms from one of our many apple trees on the property, and dressed with a green sorrel juice. Trofie is a classic hand-rolled pasta from the Liguria region of Italy, made from the eggs of our hens and served in the traditional style, lightly tossed in a pesto of spring greens, herbs and hazelnuts and topped with shaved sheep's milk cheese. The loin of a berkshire pig raised lovingly by Ned and Crystal at Red Spruce Farm, brined overnight, grilled on the bone over lively coals and served with wood oven roasted new potatoes, grilled mushrooms grown by Andrew and Abbey at Porter River Farm and Forage, and peppery mustard greens in a mustard sauce. Finishing with a cake made with the young shoots of japanese knotweed, an invasive species that's set-up shop on a small patch of our waterfront, that is very reminiscent of rhubarb. Topped with an ice cream infused with spruce tips from our property and made with cream from Frazer, Angela and Adam at Knoydart Dairy Farm, the only grass-fed dairy farm in the Maritimes.

**Mavelus Heritage Farms Way To Grow! Gardens** [mavelus.ca](http://mavelus.ca)  
[waytogrowgardens.ca](http://waytogrowgardens.ca)

**Porter River Farm and Forage Knoydart Dairy Farm**  
[porterriverbalsam.ca](http://porterriverbalsam.ca) [knoydartfarm.org](http://knoydartfarm.org)

**Red Spruce Farm**  
[redsprucefarm.com](http://redsprucefarm.com)



## menu

June 8<sup>th</sup> 2024

### **Radish & Fennel**

horseradish cream, chive blossom ·

### **Swordfish**

leek, caper, new potato

### **Maccheroni**

asparagus, lonza, pecorino

### **Beef**

flat iron steak, chestnut mushroom,  
red onion, spring onion

### **Spruce Crème Brûlée**

\$45/person

*“Food for thought is no substitute for the real thing.”*

- Walt Kelly

Beautiful spring radishes grown by Jason & Tarsila at Way To Grow! Gardens in Ardness are charred over hot coals along with Nova Scotian english cucumbers, asparagus and red onions. Served with the charred tops of the radishes, chickweed, miner's lettuce & mint from our garden, aged farmhouse cheddar cheese from Knoydart Dairy Farm, and a light cucumber & sour cream vinaigrette. Next, a very simple linguine made from the eggs of our hens, thinly sliced salami made from a mangalitsa pig, lovingly raised by Lucas at Mavelus Heritage Farms, cured with our dehydrated tomatoes from last summer and left to air-dry for several months, homegrown garlic from a friend of my wife, fresh basil, olive oil and sourdough bread crumbs toasted in our wood-fired-oven. Local Mennonite chicken legs, from Peter at Whistleberry Market, are sprinkled with sea salt, garlic and thyme, then left to cure in the fridge overnight before being slowly cooked, for five hours, in pork fat rendered from the same mangalitsa pig as the salami, then roasted in our wood-oven. Served alongside spring carrots from David at Friesen's Farm Fresh, thinly sliced, basted with our bee's honey and charred over hot coals, hasselback potatoes roasted with butter & chicken fat, and a fresh salsa verde of charred green garlic, spring onions & herbs from Way To Grow! Gardens. Followed by strawberries from just outside of Truro served unadorned with a crème anglaise made with the ox-eye daisies that dot our property and the beautiful cream from Frazer, Angela and Adam's herd at Knoydart Dairy Farm, the only all grass-fed dairy farm east of Quebec, located just down the road from us. Finishing with a gelato made from Frazer's milk infused with spruce tips from the spruce trees near our shoreline served with a syrup of immature, green spruce cones, from the same trees, fermented for 6 months to produce a sweet and slightly sour accompaniment.

**Mavelus Heritage Farms Way To Grow! Gardens** [mavelus.ca](http://mavelus.ca)  
[waytogrowgardens.ca](http://waytogrowgardens.ca)

**Whistleberry Market Knoydart Dairy Farm** Salt Springs, NS  
[knoydartfarm.org](http://knoydartfarm.org)

**Friesen's Farm Fresh**  
New Glasgow Farmer's Market



## menu

June 22<sup>nd</sup> 2024

### **Radish & Cucumber**

aged cheddar, asparagus, red onion, chickweed, mint, sour cream

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### **Linguine**

salami, garlic, basil, breadcrumb

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### **Chicken**

confit chicken legs, carrots, potato, green garlic salsa verde

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### **Strawberry**

daisy cream

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### **Spruce Gelato**

mugolio

\$45/person

*"Food for thought is no substitute for the real thing."*

- Walt Kelly

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[waytogrowgardens.ca](http://waytogrowgardens.ca)

**Whistleberry Market Knoydart Dairy Farm** *Salt Springs, NS*  
[knoydartfarm.org](http://knoydartfarm.org)

**Friesen's Farm Fresh**  
*New Glasgow Farmer's Market*



## menu

June 27<sup>th</sup> 2024

### **Gougère**

aged cheddar, honey, sea salt •

### **Romaine**

grilled romaine heart, coppa, crouton, caper & whey vinaigrette

### **Tagliatelle**

garlic scape, pesto, pecorino •

### **Pork**

grilled pork loin, carrot, wheat grouts, sage

### **Strawberry**

pineapple weed cream

\$45/person

*“Cheese - milk's leap toward immortality.”*

- Clifton Fadiman

Gougères are small, savoury, cheese pastries starring sharp, aged cheddar cheese made by Frazer at Knoydart Dairy Farm, the only all grass-fed dairy farm east of Québec, located just down the road from us, and served here with our bee's honey and flaky sea salt. Nova Scotian romaine hearts are grilled over hot coals until slightly giving and paired with the neck of a rare breed mangalitsa pig, lovingly raised by Lucas at Mavelus Heritage Farms, that's been dry cured for two weeks, left to air-dry for four months and sliced thinly, along with croutons roasted in our wood-fired-oven and a caper vinaigrette made with the whey of a past menu's cheese-making project. Celebrating the short yet plentiful garlic scape season, fresh hand rolled tagliatelle, made with the juice of garlic scapes, is tossed with a basil & hazelnut pesto along with grilled garlic scapes from Chad & Robyn at Coppertop Farms and finished with a dry sheep's milk cheese. Local Mennonite pork loin is rubbed with an apple reduction and grilled over birch & maple wood, then served with a purée of wood oven-roasted carrots, thinly sliced young carrots from David at Friesen's Farm Fresh, grilled over lively coals and basted with our honey, sage from our garden, and whole hard wheat grouts cooked in a vegetable stock then roasted with garlic & shallots in our wood oven. Finishing with strawberries from just outside of Truro mixed with small strawberries from our garden, served unadorned with a crème anglaise made with milk & cream from Knoydart Dairy Farm and pineapple weed, a weed that dots our property and tastes mildly of pineapple.

**Mavelus Heritage Farms Way To Grow! Gardens** [mavelus.ca](http://mavelus.ca)  
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**coppertop Farms Knoydart Dairy Farm** [coppertopfarms.ca](http://coppertopfarms.ca)  
[knoydartfarm.org](http://knoydartfarm.org)  
**Friesen's Farm Fresh**  
New Glasgow Farmers Market



*“When the world wearies, and society ceases to satisfy, there is always the garden.”*

- Minnie Aumonier

## menu

June 29<sup>th</sup> 2024

### **Rillette**

confit pork, pickles, baguette •

### **Radish**

grilled romaine heart, aged cheddar, purslane, caper & whey vinaigrette

### **Fazzoletti**

garlic scape, pesto, pecorino •

### **Pork**

grilled pork porterhouse chop, asparagus, potato, mustard

### **Strawberry**

pineapple weed cream

\$45/person

Pork belly from a rare Hungarian pure-bred mangalitsa pig, lovingly raised by Lucas at Mavelus Heritage Farms just a few kilometers from here, is salted and left overnight, then cooked very slowly in rendered fat from the same pig and left to mature buried beneath that fat for several months. It is then pulled apart, whipped until spreadable, and served with toasted sourdough baguette and pickled fiddleheads from my country property. Beautiful, fresh spring radishes from Jason & Tarsila at Way To Grow! Gardens in Ardness are grilled over hot coals along with their tops charred directly on the coals, served with grilled Nova Scotian romaine hearts, purslane & mâche from our garden, a caper vinaigrette made with the reduced whey from a previous menu's fresh ricotta, and crisps made from the wonderful aged cheddar made by Frazer at Knoydart Dairy Farm just down the road from us. Fazzoletti, meaning “handkerchief”, pasta made with our hen's eggs is dressed in a classic fashion with a fresh basil & hazelnut pesto, charred garlic scapes from Chad & Robyn at Coppertop Farms, and a hard sheep's milk cheese. Local Mennonite pork loin is crosscut and brined overnight, left to dry, then grilled over birch coals and served with grilled Nova Scotian asparagus, P.E.I. potatoes roasted in over wood-fired-oven with onions, and a mustard cream sauce. Finishing with strawberries from just outside of Truro mixed with small strawberries from our garden, served unadorned with a crème anglaise made with milk & cream from Knoydart Dairy Farm, the only all-grass-fed dairy farm east of Québec, and pineapple weed, a weed that dots our property and tastes mildly of pineapple.