

# WHIT'S PUBLIC HOUSE

## APPETIZERS

<b>Seafood Chowder</b> 16/22 Bay Scallops, Smoked Haddock, Bacon, Potato	<b>Taco Salad (SF)</b> 25 Iceberg, Carrot, Red Cabbage, Southwest Chicken, Corn, Bell Pepper, Mixed Cheese, Crispy Tortilla, Chipotle Dressing
<b>Tempura Broccolini (DF, VG)</b> 19 Chili, Citrus Aioli, Toasted Sesame, Scallions	<b>Caesar Salad</b> 19 Romaine, Crumbled Bacon, Lemon, Parmesan, Croutons
<b>Chicken Wings</b> 23 Served with Ranch and Crudite Choice of Sauce: Buffalo, Hot, Medium, Mild, BBQ, Honey Garlic, Thai Sweet Chili, or Hot Honey	<b>Summer Salad (V, GF)</b> 19 Ricotta, Pickled Beets, Greens, Candied Pecans, Apple Vinaigrette
<b>Spinach &amp; Artichoke Dip (V, GF)</b> 22 Asiago, Parmesan, Tortilla Crisps	<b>Halloumi Fries (V)</b> 20 Crispy Halloumi, Sundried Tomato Pesto Marinara, Ranch

## PUB PIZZA

All Pizzas can be made GF, DF, V, SFF

<b>Garlic Fingers</b> 22 Garlic Butter, Mozzarella, Dried Herbs, Donair Sauce	<b>Hornets Nest</b> 26 San Marzano Tomato Sauce, Calabrese, Bacon, Pepperoni, Ricotta, Mozzarella, Chili Honey
<b>Potato Bianca</b> 24 Bechamel, Potato, Spinach, Caramelized Onions, Rosemary, Ricotta Add Double Smoked Bacon 8	<b>Tropic Thunder</b> 25 San Marzano Tomato Sauce, Mozzarella, Jerk Chicken, Pineapple, Pickled Jalapeno
<b>Italian Sausage</b> 25 San Marzano Tomato Sauce, Roasted Peppers, Mushrooms, Mozzarella, Grana Padano	<b>Black and Blue</b> 26 Braised Beef, Blue Cheese, Caramelized Onion, Mozzarella
<b>Pepperoni</b> 24 San Marzano Tomato Sauce, Mozzarella, Pepperoni	<b>Margherita</b> 22 San Marzano Tomato Sauce, Fior di Latte, Fresh Basil
<b>Mortazza</b> 24 San Marzano Tomato Sauce, Fior di Latte, Mortadella, Pistachio Pesto	

Add Chicken 8  
Add Bacon 5  
Add Donair Sauce 2.5

## ENTREES

Burgers & Sandwiches are served with French Fries  
Sub for Salad, Onion Rings or Sweet Potato Fries 5  
Sub for Poutine 7  
Sub for Chowder 10

<b>Double Smash Burger (SF)</b> 25 Atlantic Beef, Bacon, Cheddar, Pickles, Lettuce, Whit's Aioli Caramelized Onions	<b>Chicken Tagliatelle (SF)</b> 28 Parmesan Cream, Bacon, Bell Pepper, Arugula
<b>Ceilidh Chicken Sandwich</b> 23 Buttermilk Fried Chicken Breast, Bacon, White Cheddar, Pickle, Garlic Aioli, Lettuce Tossed in Choice of Wing Sauce	<b>Seared Salmon (GF)</b> 34 Baby Potato, Broccolini, Almond Crumb, Green Goddess
<b>PEI Steak Sandwich (SF)</b> 28 Sliced Ribeye, Hoagie, Swiss, Cowboy Candy, Roasted Red Peppers, Chimichurri, Garlic Aioli	<b>Savory Mince Pie (SFF)</b> 29 Short Crust, Ground Beef, Peas, Gravy, Greens
	<b>Fish &amp; Chips</b> 26 Nova Scotia Haddock, Ale Batter, Coleslaw, Tartar Sauce



## SIDES & ADD-ONS

<b>French Fries</b> 5   8	<b>Classic Poutine</b> 18   10	<b>6oz Chicken Breast</b> 8
<b>Sweet Potato Fries</b> 6   12	<b>Caesar Salad</b> 10	<b>6oz Salmon Fillet</b> 15
<b>Onion Rings</b> 6   12	<b>Spring Salad</b> 10	<b>Gravy</b> 3

## DESSERT

<b>Blueberry Cobbler (SF)</b> 13 NS Blueberry Compote, Sugared Biscuit, Vanilla Bean Ice Cream	<b>Cheesecake (SF)</b> 12 Daily Selection	<b>Chocolate Nemesis (GF, SF)</b> 14 Peanut Butter Ganache, Candied Peanuts
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(GF) Gluten-free | (DF) Dairy-free | (SF) Seafood-free | (SFF) Shellfish-free | (V) Vegetarian | (VG) Vegan

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## BEERS

DRAUGHT 16oz

<b>Cabot Ale</b> Breton Brewing Sydney, Nova Scotia, 4.8% abv	11	<b>Dirty Blonde Ale</b> Nine Locks Brewing Co. Dartmouth, NS 5% abv	11	<b>Guinness</b> St. James Gate, Ireland 4.2% abv	12
<b>Red Coat Irish Red Ale</b> Breton Brewing Sydney, Nova Scotia 5% abv	11	<b>Alexander Keith's</b> Halifax, Nova Scotia 5% abv	10	<b>Island Folk Rebel Rose Cider</b> Sydney, Nova Scotia 7% abv	12
<b>Hazy Angus Pale Ale</b> Breton Brewing Sydney, Nova Scotia 6.2% abv	11	<b>ESB Cask Ale</b> Propellor Brewing Halifax, Nova Scotia, 5% abv	12	<b>Stone Fruit Ale</b> Propellor Brewing Halifax, Nova Scotia, 5% abv	11
<b>Black Angus IPA</b> Breton Brewing Sydney, Nova Scotia 6.2% abv	11	<b>Michelob Ultra</b> Saint Louis, USA 4.2% abv	10		

## CANS & BOTTLES

355ml

<b>Alexander Keith's Light</b> (4% abv) (341ml)	9
<b>Bud Light</b> (4% abv) (341ml)	9
<b>Cabot Blueberry Mojito</b> (6.6% abv)	10
<b>Blue Lobster Vodka Soda</b> (6% abv)	10
<b>Corona</b> (4.6% abv) (330ml)	10
<b>Smirnoff Ice</b> (5% abv) (330ml)	9

## BEER FROM HERE

473ml

<b>Hazy Angus IPA</b> Breton Brewing Sydney, Nova Scotia (6.5% abv)	11	<b>Good Company Cider</b> Island Folk Cider House Sydney, Nova Scotia (6.5% abv)	12
<b>Georgia Peach</b> Garrison Brewing Halifax, Nova Scotia (4.5% abv)	11	<b>Crafty Radler</b> Pumphouse Brewery Moncton, New Brunswick (4.7% abv)	11
<b>Cabot Ale</b> Breton Brewing Sydney, Nova Scotia, 4.8% abv	11	<b>Helix Gluten Free</b> Helix Brewing Saint-Alexis-des-Monts (5% abv)	12
		<b>Black Angus IPA</b> Breton Brewing Sydney, Nova Scotia 6.2% abv	11

## ALCOHOL REMOVED BEER

<b>Dirty Blonde AF</b> (<0.5% abv) (330ml)	9
Nine Locks Brewing Dartmouth, NS	
<b>Nomad IPA NA</b> (0.5% abv) (355ml)	9
Tatamagouche Brewing Tatamagouche, NS	

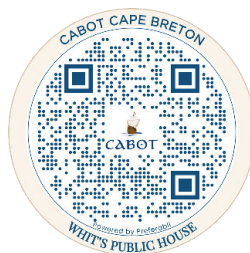
## CLASSIC COCKTAILS <sup>2oz</sup>

<b>Old Fashioned</b> Bourbon, Orange, Bitters 19	<b>Margarita</b> Tequila, Cointreau Lime, Agave 19
<b>Negroni</b> Campari, Vermouth, Gin 19	<b>The Turn</b> Bushmills. Stout Syrup, Cold Brew, Maple Cream 22

## WINES

5oz per glass

White	gl	btl.	Rose & Sparkling	Red	gl	btl.
<b>Decorato Pinot Grigio</b> Sicily, Italy 12% abv	16	75	<b>Philipponnat Réserve Perpétuelle</b> Champagne, 12% abv	<b>Trapiche Expedicion Cabernet Sauvignon</b> Patagonia, Argentina, 14% abv	16	75
<b>Grand Pre Tidal Bay</b> Nova Scotia, 11% abv	16	70	<b>Lightfoot &amp; Wolfville Bubbly</b> Nova Scotia, 12% abv	<b>Moulin de Gassac Pinot Noir</b> Languedoc, France, 13% abv	17	75
<b>Horologist Sauvignon Blanc</b> New Zealand, 12.5% abv	16	70	<b>Lightfoot &amp; Wolfville Rose</b> Nova Scotia, 11% abv	<b>Quinta das Amoras Vinho Tinto</b> Lisboa, Portugal, 13% abv	15	70
<b>Stonecap Chardonnay</b> Washington, USA 13% abv	19	95		<b>Portillo Malbec</b> Valle de Uco, Argentina, 13.5% abv	15	70



For our complete selection of wines, please ask your server for the extended wine list