

WHIT'S
PUBLIC HOUSE

APPETIZERS

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

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

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



SIDES & ADD-ONS

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

DESSERT

Blueberry Cobbler (SF) 13 NS Blueberry Compote, Sugared Biscuit, Vanilla Bean Ice Cream	Cheesecake (SF) 12 Daily Selection	Chocolate Nemesis (GF,SF) 14 Peanut Butter Ganache, Candied Peanuts
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PUB PIZZA

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

Garlic Fingers 22 Garlic Butter, Mozzarella, Dried Herbs, Donair Sauce	Hornets Nest 26 San Marzano Tomato Sauce, Calabrese, Bacon, Pepperoni, Ricotta, Mozzarella, Chili Honey
Potato Bianca 24 Bechamel, Potato, Spinach, Caramelized Onions, Rosemary, Ricotta Add Double Smoked Bacon 8	Tropic Thunder 25 San Marzano Tomato Sauce, Mozzarella, Jerk Chicken, Pineapple, Pickled Jalapeno

Italian Sausage 25 San Marzano Tomato Sauce, Roasted Peppers, Mushrooms, Mozzarella, Grana Padano	Black and Blue 26 Braised Beef, Blue Cheese, Caramelized Onion, Mozzarella
Pepperoni 24 San Marzano Tomato Sauce, Mozzarella, Pepperoni	Margherita 22 San Marzano Tomato Sauce, Fior di Latte, Fresh Basil
Mortazza 24 San Marzano Tomato Sauce, Fior di Latte, Mortadella, Pistachio Pesto Add Chicken 8 Add Bacon 5 Add Donair Sauce 2.5	

(GF) Gluten-free | (DF) Dairy-free | (SF) Seafood-free | (SFF) Shellfish-free | (V) Vegetarian | (VG) Vegan

WHIT'S
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BEERS

DRAUGHT 16oz

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

CANS & BOTTLES

355ml

Alexander Keith's Light (4% abv) (341ml)	9
Bud Light (4% abv) (341ml)	9
Cabot Blueberry Mojito (6.6% abv)	10
Blue Lobster Vodka Soda (6% abv)	10
Corona (4.6% abv) (330ml)	10

BEER FROM HERE

473ml

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

ALCOHOL
REMOVED BEER

Nomad IPA NA Tatamagouche Brewing Tatamagouche, NS (0.5% abv) (355ml)	9
NA Lager Propellor Brewing Dartmouth, NS (0.5% abv) (355ml)	9

CLASSIC
COCKTAILS 2oz

Old Fashioned Bourbon, Orange, Bitters 19
Negroni Campari, Vermouth, Gin 19

Margarita Tequila, Cointreau, Lime, Agave 19
The Turn Bushmills. Stout Syrup, Cold Brew, Maple Cream 22

WINES

5oz per glass

White	gl	btl.	Rose & Sparkling			Red	gl	btl.
Decorato Pinot Grigio Sicily, Italy 12% abv	16	75	Philipponnat Réserve Perpétuelle Champagne, 12% abv	38	190	Trapiche Expedicion Cabernet Sauvignon Patagonia, Argentina, 14% abv	16	75
Grand Pre Tidal Bay Nova Scotia, 11% abv	16	70	Lightfoot & Wolfville Bubbly Nova Scotia, 12% abv	17	70	Moulin de Gassac Pinot Noir Languedoc, France, 13% abv	17	75
Horologist Sauvignon Blanc New Zealand, 12.5% abv	16	70	Lightfoot & Wolfville Rose Nova Scotia, 11% abv	14	65	Quinta das Amoras Vinho Tinto Lisboa, Portugal, 13% abv	15	70
Stonecap Chardonnay Washington, USA 13% abv	19	95				Portillo Malbec Valle de Uco, Argentina, 13.5% abv	15	70



For Our Complete Selection of Wines



For our Whit's Reserve Wine List