

BREAKFAST

Any breakfast – Substitute home fries for soup or house salad 2.25. Fruit salad, 3.50.

EUROPEAN PARFAIT

Greek yogurt, granola crumble, berries & honey drizzle. 9.00

MORNING AFTER POUTINE

Spiced home fries, chopped bacon, green onion, cheese curds, gravy & hollandaise. 10.00 | Top it off with a couple of eggs for 2.00.

STEAK & EGGS

AAA striploin steak with 2 eggs, any style, toast & home fries.

5 oz 15.00
10 oz 23.00

2 EGGS ANY STYLE

Bacon, ham or sausage, toast & home fries. 7.00

BIG ARM

3 eggs, 3 toast, home fries, bacon, ham & sausage. 9.00

BAKED EGGS

Sautéed bell pepper cup, spinach, onion & grape tomato. Topped with 2 eggs, parmesan and oven baked. Side fruit salad & multigrain toast. 10.50

HOUSE MADE PANCAKES

Aunt Jemima pancake syrup 6.00
Fresh strawberries | Fresh bananas 8.00
Nova Scotia blueberries 7.00

FRENCH TOAST

Sliced raisin apple honey baguette grilled golden with Aunt Jemima syrup and a dash of icing sugar. 6.00

REAL CANADIAN MAPLE SYRUP 2.50

TOAST SELECTIONS

Buttered with jam or marmalade.

Bens white | Bens whole wheat 1.50
Multigrain | English muffin 2.00
Sliced raisin apple honey baguette 2.00
Gluten Friendly, Gluten Friendly English Muffin 3.00

FRESH FRUIT SALAD

Melon, cantaloupe, strawberries, blueberries & grapes. 5.00

KIDS BREAKFAST MENU

HOUSE MADE PANCAKE

Golden buttermilk pancake with home fries. 5.00

EGG ANY STYLE

Single egg any style with bacon, ham or sausage, toast & home fries. 5.00

FRENCH TOAST

Sliced raisin apple honey baguette grilled golden with syrup and home fries. 5.00

The Armview Chef and Cooks proudly prepare the best ingredients from our local suppliers. Here's a few...

Cosman And Whidden Honey, Fisherman's Market, Getaway Meat Mongers, Holmestead Cheese, Mike Oulton's Meats, Sambro Fisheries, Stonehearth Bakery, Sweet Williams Country Sausages

SANDWICHES

THE CHEBUCTO

Bacon, ham or sausage, egg & cheddar on a buttered English muffin served with fresh fruit salad. 8.00

BREAKFAST CLUB

Fried egg, bacon, lettuce, tomato, mayo & cheddar, served with home fries. 9.00

OMELETTES

Two egg or three egg white omelette with homefries & buttered toast.

WESTERN

Green pepper, onion & ham. 8.25

CHEESE & MUSHROOM

Canadian Swiss & mushrooms. 8.75

VEGGIE

Bell peppers, mushroom & onion. 8.25

EGGS BENNY

Steam poached eggs on buttered English muffin with Armview hollandaise and home fries. • Gluten Free English Muffin + \$2.00

ORIGINAL

Local smoked ham & paprika. 11.50

GARDEN

Grilled tomato & baby spinach. 10.50

COAST GUARD

Smoked salmon, red onion, capers and fresh dill. 14.50

CROQUETTE

Pan seared white fish cakes, leek & white wine cream sauce. 14.25

FEATURED WEEKEND BENNY

Market

SIDES & ADDS

HOMESTYLE YOGURT SIDE 4.00 | + 1.00

BACON, SAUSAGE, HAM SIDE 3.00 | + 1.00

SMOKED SALMON 4.00

EGG 1.00

HOMEFRIES 2.50

WEEKEND BRUNCH

Saturday & Sunday until 2pm. Applicable brunch items are served with home fries.

CHEF'S SOUP OF THE DAY

Chef inspired, always different, always delicious. 4.35

BABY SPINACH SALAD

Grilled pear, blue cheese & honey-sherry vinaigrette with spicy pecan dust. 10.00

HORIATIKI

Traditional Greek salad...no lettuce but we did add some bell peppers, lemon-oregano dressing, Kalamata olives & feta cheese. 10.50

CAESAR SALAD

Crisp romaine, creamy garlic Caesar dressing, bacon bits, parmesan & herbed croutons. 9.50

FISH & CHIPS

| | | | | | | |
|----------------|-------|-------|--------|-------|---------|-------|
| Haddock | large | 15.00 | medium | 12.50 | regular | 10.00 |
| Halibut | | 26.00 | | 20.00 | | 12.00 |

THE MORNING DAGWOOD

Hard fried eggs, smoked ham, bacon, chorizo, caramelized onion, mayo & Swiss cheese. 10.25

EGG BURRITO

Scrambled egg, bacon, cheese and house made salsa rolled in wheat tortilla. Served with home fries & fresh guacamole. 10.25

FRITTATAS

Mixed eggs & baby red potatoes, served with green salad & buttered toast.

GREEK

Sweet peppers, red onion, olives, spinach & feta. 10.00

LOBSTER

Leeks, diced chorizo sprinkle, mozza & cheddar. Market

SAUSAGE

Sliced breakfast sausage, red pepper, onion & mixed cheese. \$11.00

SEÑORITA

Fresh house made salsa, guacamole and poached eggs. 11.50

MUCHACHO

Sweet Williams chorizo sausage with diced tomato & red pepper with a hint of cilantro. 12.50

HARVEST

Quinoa & chick pea cakes, spiced tomato sauce. 12.50

STEAK

Sliced striploin, sauteed mushroom & crispy onions. 16.00

LOBSTER TRAPPER

Butter poached Nova Scotia lobster, tarragon hollandaise. Market

CHEESE

Med Cheddar, Swiss, Danish Blue, Local Goat, Parm, Smoked Gouda, NS Feta, Monterey Jack 1.25 - 2.00

FRUIT

Strawberry, Blueberry, Pineapple, Melon, Orange, Avocado 3.00

CHARBROILED BURGER

6 delicious ounces of certified Angus chuck dressed with red onion, tomato & romaine. 10.00 -double the beef 5.00

HADDOCK BURGER

Haddock loin with tomato, crisp lettuce & lemon dill tartar. 10.25

VEGGIE BURGER

Lentil and black bean patty, lettuce, tomato, crispy onion & spicy lemon mayo. 10.00

CLUBHOUSE

Triple decker with roast chicken, bacon, tomato & lettuce. 11.50

BIGGIE BLT

A diner classic, on thick toast. 8.50

PULLED PORK SANDWICH

Sweet & sour pulled pork with spicy lemon mayo, kim chi and crispy vegetables. 10.50

FRESH SQUEEZED MIMOSA

The perfect brunch drink - sparkling wine & oj. 10.00 | Pitcher 40.00

APEROL SPRITZ 7.50

ARMVIEW CAESAR

Breakfast Classic. Gin or vodka. 5.50

DRINKS

FRESHLY SQUEEZED ORANGE JUICE

A special treat, during brunch only. Regular 4.25 | Kids 3.50

JUICE 2.00

Apple, Cranberry, Pineapple, Tomato, Clamato, Orange (2.25)

JUICE (DOLE CANS) 2.00

Orange, Apple, Pineapple Mango, Strawberry Kiwi

SOFT DRINKS (CANS) 2.00

Pepsi, Diet Pepsi, 7-Up, Gingerale, Rootbeer, Iced Tea

BOTTLED WATER

Aquafina, Perrier 2.00

SHIRLEY TEMPLE 2.00

MILK 1.65 | CHOCOLATE MILK 1.65

ROOTBEER FLOAT

Frothy CO2 headed classic. 4.50

MILKSHAKE

Vanilla, chocolate, or strawberry. 4.00
Spike it up with a shot from the bar. + 4.00

HOT BEVERAGES

All of our coffee comes from Halifax's own Java Blend Coffee Roasters and is Certifed Fair Trade Organic. 

COFFEE 2.25

Mexican Chiapas - Locally roasted, medium bodied and delicate, but with spicy flavors. Hints of sweet chocolate.

TEA 2.25

Orange Pekoe, Earl Grey

HERBAL TEA 2.50

Chamomille (caffeine free), Mint (caffeine free), Green

HOT CHOCOLATE 3.00

DESSERTS

Add french vanilla ice cream to any dessert for 2.00

APPLE CRISP

Baked apple crisp, served with French vanilla ice cream. 7.00

CLASSIC CREAM PIE

Tasty custard on a golden flaky crust with roasted coconut or sliced banana. 4.50

CHOCOLATE TORTE

Flour-less chocolate torte, berry coulis. 7.00

ROCKSTAR'S BAKLAVA

Traditional greek pastry of buttered phyllo, honey & crushed nuts. 5.00

WARM BREAD PUDDING

Raisin and apple baguette pudding with rum & butter hard sauce. 7.50

RICE PUDDING

Vanilla flavoured rice pudding with cinnamon. 3.00

JELL-O

Self Explanatory! 2.50