

THE
BLACK CAULDRON
Charcuterie & Apothecary Bar


B I T E S

Oil N' Vin (VG)

Ask Your Server For Our Current Selection |
 Baguette* | \$9
 Just Oil Add On | \$4

House Made Chips & Dip (VG)

Paprika & Garlic Corn Tortilla Chips | Vegan
 Cashew, Lime & Cilantro Dip
 \$15

Fried Fish Strips (GF)

Gluten Free cornflake crust | Herbs & Spices |
 House made tartar dip | White Fish | Lemon
 \$16

Seasonal Hummus (V, GF option)

Garlic Hummus topped with Kalamata Olives
 & Sundried Tomatoes | Grapefruit White
 Balsamic Drizzle | \$16
 Add on: Goat Cheese for \$4

Deep Fried Halloumi (V, GF)

Served with a Jalapeño, Garlic & Sundried
 Tomato Honey
 \$15

Cheesy Garlic Baguette (V)

Provolone Cheese | Garlic Butter | Baguette
 \$14

Shrimp Dip (GF option)

Cooked shrimps in a coconut, parmesan and
 creole spice dip. Served with baguette
 \$15

Loaded Flatbread

Lamb Prosciutto | Whipped Feta |
 Carmalized Onions | Cherry Tomatoes |
 Candied Walnuts | Mixed Greens | Black
 Cherry Balsamic Drizzle
 \$26.5

*Make it veggies by subbing Lamb for
 Kalamata Olives*

P L A T E S

Lemon Poppy Summer Salad

(GF, VG)

Mixed Local Greens | Cucumber | Radish |
 Spiralized Beets | Roasted Sunflower Seeds |
 Lemon Poppy Seed Dressing | \$15

Protein Add Ons

Housemade Falafels & Cashew dip | \$5
 Garlic Butter Seared Prawns | \$7
 Fried Halloumi | \$7.50

House Made Gnocchi (V)

Sweet Potato Gnocchi | Sundried Tomato Pesto |
 Spinach | Cherry Tomatoes | Toasted Seeds |
 \$19.50

Add Ons

Goat Cheese for \$4
 Garlic Butter Prawns for \$7

Oatmeal Stout Béchamel

Pasta

Bow Tie Pasta | Honey Ham | Onions |
 Garlic | Chestnut Mushrooms | Our Oatmeal
 Stout Béchamel | Topped with Greens &
 Feta | \$18.5

*Make Veggie by subbing Ham for Kalamata
 Olives*

Protein Add Ons

Garlic Butter Seared Prawns | \$7

I'll Be

Madammed Burger

"Our take on a Croque Madame"

Beef patty infused with a NBC
 "Blackheart" oatmeal stout | caramelized
 onion aioli | sliced honey ham | butter
 lettuce | sliced red onion | baby dill
 pickles | Gruyère cheese | Parmesan
 crusted brioche bun with a baked egg
 nestled inside | Served with our Cheesy
 Béchamel Sauce to Dip into
 Choice of side: Soup or Salad
 \$24.5

Vegetarian & GF options available. No vegan
 option.

B O A R D S

Most Boards Contain Nuts

The Classic

Aged Gouda | Goat Cheese | Beer & Orange
 Salami | Coppa | Pickled Red Onions |
 Candied Walnuts | Olives | Apricot Jam |
 Maple Mustard | Baguette
 single \$24 | double \$48

The Hedonistic

Aged Farmhouse Cheddar | Blue Cheese |
 Lamb Prosciutto | Elk Goteborg | Olives |
 Candied Walnuts | Pickled Red Onions |
 Smoked Zucchini Relish | Red Pepper Jelly |
 Baguette
 single \$28 | double \$56

Cheese Board (V)

Aged Gouda | Aged Farmhouse | Blue Cheese
 | Goat Cheese | Pickled Red Onions | Olives |
 Dark Chocolate | Red Pepper Jelly | Maple
 Mustard | Baguette
 single \$23 | double \$46

Persephone Board (VG)

Seasonal Hummus | Dolmadakia | Olives |
 Cherry Tomatoes | Cucumber | Housemade
 Falafels | Cashew Cilantro Dip | Candied
 Walnuts | Baguette
 single \$22 | double \$44

The Lost Souls

Your Choice of Two Single Boards On One
 Double Board

The Party!

Tasting board, get to sample it all!
 Half size (2-3 ppl) - \$75
 Full Size (4-6 ppl) - \$145

Extra Baguette / GF Sourdough

\$4.5

Vegetarian (V), Vegan (VG)

New Item **Gluten Free (GF),**

Food Created By Courtney Craig



SANDWICHES

Monday - Friday 3-5 pm
Saturday & Sunday 11-5 pm

Brie & Apple Baguette ^(V)

Triple Cream Brie | Apple | Canadian Maple
Mustard | Baguette | \$15

Coppa & Provolone Baguette

Coppa | Provolone | Red Pepper Jelly | Crispy
Pickled Red Onions | Arugula | Baguette |
\$18.5

Falafel Wrap

House made Falafels | Seasonal Hummus |
Pickled Red Onion | Cucumber | Cherry
Tomato | Spinach | \$17

Fish Finger Sandwich

House made Fish Strips | House Made Tartar
Sauce | Spinach | Sourdough bread
\$17.5

**Add Side Salad To Your
Sandwich for \$6**

**BUILD YOUR
OWN BOARD
OR
BAGUETTE**

\$4 starting price

Classic Dessert Board

Plant Based Dessert | Brownie | Fresh Fruit |
Mango Coulis | \$29

Deluxe Dessert Board

Try all desserts | \$45



WITCHING HOUR

Everyday 3-5 pm

Solo Baroness Burger

\$18 ^(V & GF options)

\$2 off All Bites



Cauldron Crafted Picklings:

500 ml mason jars

Pickled Carrots - \$10
Pickled Red Onions - \$10



ADD ONS

Cured Meats:

Lamb Prosciutto - \$6.5
Duck Salami - \$6
Coppa - \$5.5
Elk Goteborg - \$5.5

Cheeses:

Aged Gouda - \$4.5
Aged Farmhouse - \$5.5
Blue Cheese - \$6.5
Goat Cheese - \$4.5
Triple Cream Brie - \$5
Provolone - \$4.5

Diverse:

Pickled Red Onions - \$3
Candied Walnuts - \$3
Dolmadakias - \$3
Falafels - \$5

Sauces:

Smoked Zucchini Relish - \$3
Apricot Jam - \$3
Maple Mustard - \$3
Red Pepper Jelly - \$3

DESSERTS

Chocolate Ganache Cake ^(GF)

Buttercream Ganache | \$16

Vegan Carrot Cake

\$15

Clos du Soleil - Saturn 2018

Whispered Secret Vineyard, Keremeos, BC
Sweet Dessert Wine | 100% Sauvignon Blanc
1 oz \$4 | 2 oz \$7.5 | 3 oz \$10

Rotating Brownie

Ask your server | \$14

Our mission is to buy products as local to Nelson as possible & within BC.

All of our cheeses & meats are sourced from trusted partner farms across BC.

They are all produced without any hormones, antibiotics, or chemical feed additives

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