



## LIGHTFOOT & WOLFVILLE

### SPRING FEATURES

#### BURGER WARS

*We're delighted to be participating in Burger Wars throughout the month of April!*

*Our "Blomidon Burger" is an Oklahoma style smash burger with Atlantic Wagyu beef patty, thinly sliced onions, Annapolis Fine Cheese Blomidon Brie, garlic mayo, house-made Tidal Bay mustard, shredded lettuce & a pickle - served with a side of fries.*

*\$18 for a single patty. +\$6 for an additional patty. Pair with a glass of Brut for \$10/glass.*

#### LIBRARY FLIGHT

*A curated flight of three winery-exclusive back vintages from our cellar "library"; released in ultra-limited quantities following an extended aging period to unlock their full potential. Ask us about our current library features!*

#### FRIED CHICKEN FRIDAY

*Fried Chicken Friday is back by popular demand! Join us Friday evenings (3-7 PM) for a fried chicken special and sparkling wine by-the-glass features.*

#### SUNDAY SIPS

*Join us Sunday afternoons (12-7 PM) and enjoy 50% off all bottles of wine served in-house, with the purchase of any food item from our spring Light Bites menu.*



## LIGHTFOOT & WOLFVILLE

### LIGHT BITES

<b>Olives &amp; Almonds (GF/DF/V)</b>	<b>10</b>
<i>Marinated olives, spiced Marcona almonds</i>	
<b>Oysters (GF/DF)</b>	<b>20</b>
<i>Atlantic oysters served on the half shell with lemon, mignonette &amp; hot sauce</i>	
<b>Arancini (3 pcs)</b>	<b>14</b>
<i>Fried mushroom risotto &amp; Ciro's mozzarella with herb mayo</i>	
<b>Antipasti Plate (GFA/DFA/VA)</b>	<b>15</b>
<i>Chickpea hummus, caponata, marinated feta, crudité &amp; pita</i>	
<b>Chicken Wings (GFA/DFA)</b>	<b>16</b>
<i>Confit chicken wings tossed in our house spice, served with blue cheese ranch and buffalo sauce</i>	
<b>Meatballs (3pcs)</b>	<b>16</b>
<i>Lightfoot Farms pork and beef meatballs with marinara, Ciro's asiago, &amp; garlic toast</i>	
<b>+ Make it a hoagie with a side of coleslaw</b>	<b>18</b>
<i>Meatballs served on a house-made hoagie bun topped with marinara and Ciro's mozzarella, herb mayo</i>	
<b>Seafood Chowder (GFA)</b>	<b>18</b>
<i>Classic cream based Nova Scotia seafood chowder with scallops, shrimp, haddock &amp; potato served with a molasses roll</i>	

### Charcuterie (GFA/DFA) **30**

*Lightfoot Farms x Ratinaud cured meats, pork rilette, local cheeses, Tidal Bay mustard, house-made preserves & pickles, daily bread*

### SANDWICHES

*All sandwiches served with a side of coleslaw*

<b>Doner Kebab (DFA)</b>	<b>18</b>
<i>Lightfoot Farm's spiced beef &amp; lamb, harissa herb yogurt, shredded lettuce, tomato, cucumber, red onion &amp; pickles on house-made focaccia</i>	
<b>Chicken Parm</b>	<b>18</b>
<i>Crispy fried chicken tenders, marinara, Ciro's mozzarella and herb mayo on house-made hoagie bun</i>	
<b>Mortadella (GFA)</b>	<b>18</b>
<i>Italian mortadella, Ciro's stracciatella, pistachio pesto, garlic mayo and chili crunch on house-made focaccia</i>	
<b>Vegetarian (DFA/VA)</b>	<b>17</b>
<i>Local winter vegetable caponata, marinated feta, winter greens, herb mayo, crispy shallots on house-made focaccia</i>	
<b>+ Add gluten free bun</b>	<b>4</b>

### DESSERT

<b>Tiramisu</b>	<b>10</b>
<i>Mascarpone sabayon, Anchored coffee soaked lady fingers, shaved chocolate</i>	



## LIGHTFOOT & WOLFVILLE

## WINE

### SPARKLING

6 oz. glass/btl.

Bubbly White   Vidal Blanc/L'Acadie Blanc/Geisenheim/Ortega/New York Muscat, NV	11/43
Brut   Chardonnay, 2018	14/60
Brut Rosé   Pinot Noir/Pinot Meunier, 2021	14/60
Bubbly Rosé   L'Acadie Blanc/Geisenheim/Chardonnay/Pinot Noir/New York Muscat, NV	-/43
Small Lot Riesling Pétillant Naturel   Riesling, 2021 **	-/50

### WHITE

Flora   L'Acadie Blanc/Riesling/Siegenerbe/Ortega/New York Muscat, 2022	10/39
Ancienne Riesling   Riesling, 2020 **	14/60
Ancienne Chardonnay   Chardonnay, 2020 **	14/60
Tidal Bay   L'Acadie Blanc/Chardonnay/Riesling/Geisenheim/Siegenerbe, 2022 *	-/39
Terroir Series Riesling   Riesling, 2021 **	-/47
Terroir Series Scheurebe   Scheurebe, 2022 **	-/50
Terroir Series Chardonnay   Chardonnay, 2021 **	-/50
Terroir Sauvignon Blanc   Sauvignon Blanc, 2021 **	-/50

### ROSÉ

L&W Rosé   L'Acadie Blanc/Pinot Meunier/Geisenheim/Riesling, 2022	10/39
Small Lot Kékfrankos Rosé   Kékfrankos, 2021 **	-/47

### RED

Fauna   Petite Pearl/Marquette/Léon Millot/Marechal Foch/Frontenac Noir, 2021	10/39
Terroir Series Kékfrankos   Kékfrankos, 2021 **	12/50
Terroir Series Gamay   Gamay Noir, 2022 **	-/50
Small Lot Mystery Pinot   Pinot Noir, 2020 **	-/60
Ancienne Pinot Noir   Pinot Noir, 2021 **	-/60

### SWEET

Terroir Series Riesling Icewine   Riesling, 2021 **	-/60
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\* Certified Organic by Ecocert Canada , \*\* Certified Organic by Ecocert Canada & Biodynamic by Demeter Canada



## LIGHTFOOT & WOLFVILLE

### TASTING FLIGHTS (3 x 2 oz.)

#### SIGNATURE 16

*Three fresh, vibrant blends that express the Nova Scotia way of life*

- Flora '22 | *aromatic white blend*
- L&W Rosé '22 | *rosé blend*
- Fauna '21 | *medium-bodied red blend*

#### SPARKLING 18

*Three sparkling wines that highlight our coastal growing environment and tidal influence*

- Brut '18 | *traditional method Chardonnay*
- Brut Rosé '21 | *traditional method Pinot blend*
- Bubbly White NV | *charmat method aromatic blend*

#### WINEGROWER'S 20

*Three limited production, single vineyard wines from our organic and biodynamic estate vineyards*

- Ancienne Riesling '20 | *dry Riesling*
- Ancienne Chardonnay '20 | *oak-aged Chardonnay*
- Terroir Series Kékfrankos '21 | *medium-bodied red*

#### CIDER 6oz./btl.

##### L&W Farmhouse Cider '20 8/35

*Dry bottled fermented heritage blend 7% ABV*

### BEER

Church Brewing Co. Atlantic Lager 8

Church Brewing Co. 902 IPA 8

Church Brewing Co.  
Married to the Sea Porter 8

### CANS

Bubbly White (237 ml) 13

Bubbly Rosé (237 ml) 13

Sprizzi Limonata (355 ml) 9

Barkeep Melo Collins (237 ml) 12

Barkeep Espresso Martini (237 ml) 14

### NON-ALCOHOLIC

Anchored Coffee or Tea 3

San Pellegrino Soda 4

Goodmore Kombucha 6

Le Seltzer 6

*L&W Tides Members receive complimentary tasting flights (for member & a guest) and 10% retail discount - please notify your server if you are a L&W Tides Member!*