

Breakfast

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

YOGURT & GRANOLA BAR (V)

Greek yogurt, house made granola bar & honey. 10.00

MORNING AFTER POUTINE

Spiced home fries, chopped bacon, green onion, cheese curds, gravy & hollandaise. 12.00 | Top it off with a couple of eggs for 2.00.

LIL GREEDY

French Toast, Bacon, Sausage, Egg & Hollandaise. 10.50

2 EGGS ANY STYLE

Bacon, ham or sausage, toast & home fries. 8.00

BIG ARM

3 eggs, 3 toast, home fries, bacon, ham & sausage. 11.00

SWEET & SAVORY QUINOA BOWL

Medley of arugula, tomato, mango, guac, feta, bacon & sunnyside egg. 12.50

PANCAKES (V)

Triple stack layered with mixed berry yogurt cream. 10.00

FRENCH TOAST (V)

Sliced raisin apple honey baguette grilled golden with Aunt Jemima syrup and a dash of icing sugar. 6.50

FRESH FRUIT SALAD

Melon, cantaloupe, strawberries, blueberries & grapes. 5.00

REAL CANADIAN MAPLE SYRUP 2.50

TOAST SELECTIONS

Buttered with jam or marmalade.

White | whole wheat 1.50

English muffin 2.00

Sliced raisin apple honey baguette 2.00

Gluten Friendly 3.00

Omelettes

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

WESTERN

Green pepper, onion & ham. 8.25

CHEESE & MUSHROOM (V)

Canadian Swiss & mushrooms. 8.75

VEGGIE (V)

Bell peppers, mushroom & onion. 8.25

GREEK

Tomato, red onion, feta & olives 9.00

Handhelds

BREAKFAST CLUB

Fried egg, bacon, lettuce, tomato, mayo & cheddar, served with home fries. 11.50

THE CHEBUCTO

Fried egg, bacon, cheddar & tomato on English muffin, fruit salad. 9.00

THE MORNING DAGWOOD

Hard fried eggs, smoked ham, bacon, chorizo, caramelized onion, mayo & swiss cheese. 12.00

EGG BURRITO

Scrambled egg, bacon, guac, cheese and house made salsa rolled in wheat tortilla. Served with home fries. 11.50

BRUNCH BURGER

Grilled Angus patty, jack cheese, bacon, tomato guac & jalapeno hollandaise. 13.50

Eggs & Benny

Steam poached eggs on buttered English muffin with Armview hollandaise and home fries.

ORIGINAL

Local smoked ham & paprika. 12.00

COAST GUARD

Smoked salmon, red onion, capers & fresh dill. 15.00

GARDEN (V)

Grilled tomato & baby spinach. 11.00

CROQUETTE

Pan seared fish cakes, leek & white wine cream sauce. 14.50

SEÑORITA (V)

Fresh house made salsa & guacamole. 12.00

MUCHACHO

Sweet Williams chorizo sausage, diced tomato, red pepper & cilantro. 13.00

Sides & Odds

HOMESTYLE YOGURT SIDE 4.00 | + 1.00
BACON, SAUSAGE, HAM SIDE 5.00 | + 2.00

SMOKED SALMON 5.00

EGG 1.00

HOMEFRIES 3.50

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

Weekend Brunch

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

CHEF'S SOUP OF THE DAY
4.50

BABY SPINACH SALAD (V)
11.50

HORIATIKI (V)
11.00

CAESAR SALAD
10.50

HOUSE SALAD
9.00

HOUSE BURGER

6 ounces dressed with red onion, tomato & romaine. 11.00
-add bacon 2.00 add cheese 1.50

HADDOCK BURGER

Haddock loin with tomato, crisp lettuce & lemon dill tartar. 11.00

VEGGIE BURGER (V)

Lentil and black bean patty, lettuce, tomato, onion ring & garlic mayo. 11.00

CLUBHOUSE

13.50

BIGGIE BLT

10.00

FISH & CHIPS

Haddock large 16.00 medium 13.50 regular 10.50

Drinks

FRESHLY SQUEEZED ORANGE JUICE

A special treat, during brunch only.
lrg 4.25 | sml 3.50

CANNED BEVERAGES 2.00

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

JUICE 2.00

Apple, Cranberry, Pineapple, Tomato, Clamato, Orange

BOTTLED WATER

Aquafina, Perrier 2.50

SHIRLEY TEMPLE 3.00

MILK 2.00 | CHOCOLATE MILK 2.00

ROOTBEER FLOAT

Frothy CO2 headed classic 4.50

MILKSHAKE

4.50 -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 Certified 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

Mint (caffeine free), Green

HOT CHOCOLATE 3.00

FRESH SQUEEZED MIMOSA

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

ARMVIEW CAESAR

Breakfast Classic. Gin or vodka. 5.75



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

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! 3.00

BANANA SPLIT

French vanilla ice cream, strawberry, chocolate and pineapple sauce with whipped cream and cherries on top. 9.00

Kids Breakfast Menu

HOUSE MADE PANCAKE

Pancake, yogurt berry cream & 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 with syrup and home fries. 5.00

YOGURT & FRUIT

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, Holmestead Cheese, Java Blend Coffee Roasters,
Mike Oulton's Meats, Stonehearth Bakery, Sweet Williams Country Sausages, Boulangerie Le Vendeeenne, Riverview Herbs