

Weekend Brunch

BABY SPINACH SALAD
13.75

GREEK SALAD
13.75

CAESAR SALAD
13.75

CLUBHOUSE
16.50

BLT
13.00

HOUSE BURGER

Two beef patties, with red onion, tomato, lettuce & Armview Burger sauce. 14.50
-add bacon 2.50 add cheddar 1.50

HADDOCK BURGER

Haddock loin with tomato, lettuce & tartar. 14.50

VEGGIE BURGER

Lentil and black bean patty, lettuce, tomato, onion ring & garlic mayo. 14.00

FISH & CHIPS

Haddock ▶ 3 piece 20.50 ▶ 2 piece 16.50 ▶ 1 piece 12.25

Drinks

FRESHLY SQUEEZED ORANGE JUICE

A special treat, during weekend brunch only. lrg 5.75 sml 4.50

CANNED BEVERAGES 2.85
Pepsi, Diet Pepsi, 7-Up, Gingerale, Rootbeer, Iced Tea

JUICE 2.85
Apple, Cranberry, Pineapple, Tomato, Clamato, Orange

RED BULL 5.00

PROPELLER GINGER BEER 5.00

PROPELLER LEMONADE 5.00

SHIRLEY TEMPLE 5.00

BOTTLED WATER 2.85
Aquafina, Montellier Sparkling

ROOTBEER FLOAT 5.00
Frothy CO2 headed classic

MILKSHAKE 5.75

-Spike it up with a shot from the bar. + 4.00

COFFEE 3.10

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



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

TEA 3.10

Orange Pekoe, Earl Grey

HERBAL TEA 3.30

Mint (caffeine free), Green, Chamomile

HOT CHOCOLATE 3.50

MILK 2.50 • **CHOCOLATE MILK** 2.75

FRESH SQUEEZED MIMOSA

The perfect brunch drink - Prosecco & OJ.
10.00 Pitcher 40.00

CLASSIC CAESAR

Gin or vodka. 6.15

Desserts

Add french vanilla ice cream to any dessert for 2.00

WARM APPLE CRISP

Baked apple crisp, served with French vanilla ice cream. 8.50

CLASSIC CREAM PIE

Tasty custard on a golden flaky crust with roasted coconut or sliced banana. 5.00

CHOCOLATE TORTE

Flour-less chocolate torte, berry coulis. 8.00

BAKLAVA

Traditional Greek pastry of buttered phyllo, honey & crushed nuts. 6.00

WARM BREAD PUDDING

Raisin and apple baguette pudding with rum & butter hard sauce. 8.50

RICE PUDDING

Vanilla flavoured rice pudding with cinnamon. 3.50

JELL-O

Self Explanatory! 3.50

BANANA FOSTER to SHARE

Fresh sauteed bananas in rum & butter hard sauce and walnuts, served with French Vanilla ice cream. 12.00

Kids Breakfast Menu

HOUSE MADE PANCAKE

Buttermilk pancake, fresh berries & home fries. 6.00

NUTELLA STUFFED FRENCH TOAST

Served with home fries. 9.00

EGG ANY STYLE

Single egg any style with bacon, ham or sausage, toast & home fries. 6.00

The Armview Chef and Cooks proudly prepare the best ingredients from our local suppliers. Here's a few...
Cosman & Whidden Honey, Ashmeg Seafood, Holmestead Cheese, Java Blend Coffee Roasters,
Mike Oulton's Meats, Getaway Farm, Boulangerie Le Vendeeenne, Rudi's Hot Sauce

Breakfast

FISH CAKES & EGGS

Fish cakes, over easy eggs, home fries, baked beans & red tomato chow. 14.50

2 EGGS ANY STYLE

Bacon, ham or sausage, toast & home fries. 11.50

BIG ARM

3 eggs, 2 toast, home fries, bacon, ham & sausage. 15.75

BIG COUNTRY

2 eggs scrambled, 2 pancakes, 2 pork sausage & smoked ham. Served with home fries. 14.00

Substitute home fries for

• House salad 3.00 • Fruit salad 6.00

DENVER OMELET

3 eggs, smoked ham, peppers, onions, mushrooms, cheddar & mozza, side house salad. 14.00

PANCAKES

Buttermilk pancakes topped with fresh berries. 11.00

CRÈME BRÛLÉE FRENCH TOAST

Two pieces of french toast with a dark rum caramel sauce, fresh berries & two slices of bacon. 12.00

REAL CANADIAN MAPLE SYRUP 2.50

LIL GREEDY

Apple raisin French toast, bacon, sausage & a soft poached egg topped with hollandaise & a maple drizzle, served with home fries. 12.50

BREAKFAST TACOS

Scrambled egg, bacon, guacamole, house made salsa & cheddar & mozza. 16.00

COAST TOAST

Cold smoked salmon on buttered belge toast, 2 over easy eggs, guacamole, goat cheese, capers, red onion & fresh dill. 19.00

Bowls

MORNING AFTER POUTINE

Spiced home fries, chopped bacon, green onion, cheese curds, gravy & hollandaise. 13.00 • Top it off with a couple of eggs for 4.00

GOURMANDE

Bacon, smoked ham & sausage, sauteed onions & peppers, home fries, cheddar & mozza, topped with two over easy eggs, gravy & hollandaise. 15.50

CHICKEN & BISCUIT

Southern fried chicken thigh topped with 2 poached eggs, country chicken gravy, buttermilk chive biscuit, home fries & hot honey. 20.00

SWEET & SAVORY QUINOA

Medley of arugula, tomato, mango, guac, feta, maple drizzle, bacon & sunnyside egg. 14.50

RANCHERO

Two eggs over easy, salsa, guac, home fries, black beans, chorizo, jalapeno, feta & tortilla. 15.50

Handhelds

BREAKFAST CLUB

Fried eggs, bacon, lettuce, tomato, mayo & cheddar, served with home fries. 13.00

THE CHEBUCTO

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

THE MORNING DAGWOOD

Hard fried egg, smoked ham, bacon, chorizo, caramelized onion, mayo, swiss cheese & home fries. 15.00

EGG BURRITO

Scrambled eggs, bacon, guac, cheddar & mozza, house made salsa all wrapped in a white tortilla. Served with home fries. 14.00

BRUNCH BURGER

Two beef patties, fried egg, jack cheese, bacon, tomato, guac, jalapenos & hollandaise on an English muffin. Served with home fries. 15.50

Eggs Benny

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

ORIGINAL

Local smoked ham & paprika. 14.75

COAST GUARD

Smoked salmon, red onion, capers & fresh dill. 18.00

LOBSTER BENNY

Atlantic lobster, garlic butter & tarragon. mkt

SEÑORITA

Fresh salsa & guacamole. 14.50

MUCHACHO

Chorizo sausage, diced tomato, red pepper & cilantro. 15.50

Sides & Odds

BACON, SAUSAGE, HAM SIDE 6.00 / + 2.50

SMOKED SALMON 6.00

EGG 2.00

HOME FRIES 4.00

BAKED BEANS 3.00

HOMESTYLE GREEK YOGURT SIDE 4.00

CHEESE 1.50 - 2.00

Med Cheddar, Swiss, Danish Blue, Local Goat, Parm, NS Feta, Monterey Jack

FRUIT

Strawberry, Blueberry, Grapes 5.00

FRESH FRUIT SALAD SIDE 7.50 / + 6.00

Melon, Cantaloupe, Pineapple, Strawberries, Blueberries & Grapes

TOAST SELECTIONS

Buttered with jam or marmalade.

White / Whole Wheat 2.00
Rye 2.50

Gluten Friendly 3.50
English Muffin 2.25