



BRAXTON'S

BAR & GRILL

Soup & Salads

ALGONQUIN CHOWDER \$20

Salmon, clams, shrimp, mussels, scallop, bacon, scallions, dill oil, grilled sourdough

KALE CEASAR \$19

baby kale, romaine lettuce, parmesan cheese, focaccia croutons, house Caesar dressing

BEETS & WALNUTS GF \$20

Roasted local beets, pickled beans, maple walnut vinaigrette, charred cauliflower puree, fennel pollen, goats cheese, winter greens

HEIRLOOM TOMATO & BURRATA SALAD GF \$24

Black Hawaiian sea salt, vinaigrette, basil oil

Appetizers & Sharables

CHEESE & CHARCUTERIE \$28

Three local cured meats, two local cheeses, pickles, olives, preserves, local honey, pickles, mustard, grilled sourdough

OYSTERS SHUCKED GF 1/2 DZ \$28. 1 DZ \$50

Market fresh catch, House Mignonette, Valentina's lemon

MUSSELS \$22

White wine, soffritto, beurre monte, grilled sourdough

SEARED SCALLOPS GF \$24

Nova Scotia scallops, cauliflower puree, yuzu kosho butter, caperberries

KARAAGE CHICKEN \$20

Crispy chicken, pickled slaw, spicy Aioli, Kecap manis, toasted sesame seeds, furikake





Entrées

PICK YOUR STEAK *We proudly serve "Blue Dot" Beef*
Comes with green peppercorn jus, wild seasonal mushrooms, frites, tomato jam


STRIPLOIN 10oz \$45

RIB EYE 12oz \$62

THREE HOUR BRAISED SHORT RIB 7oz GF \$40
Potato & kale champ, seasonal vegetables .

ATLANTIC SALMON GF \$39
Charred scallion chimichurri, kale Colcannon, seasonal vegetables , herb oil

PAN ROASTED CHICKEN SUPREME GF \$38
Butternut squash puree, wild mushroom, seasonal vegetables, green peppercorn sauce

PAPPARDELLE AL LIMONE \$25 
Asparagus, peas, arugula, parmigiana, reggiano, fresh herb

Add Ons for Entrees


Two seared Scallops \$12


Shrimps 5pcs \$10

Butter Poached Lobster MP

Sides

Salmon 5oz GF \$12


French Fries, Gochujang Aioli  \$8

Sweet Fries, Gochujang Aioli  \$10

Mixed mushrooms, lemon pepper \$12

parsley  GF

Grilled Chicken Breast GF \$10

Seasonal Vegetables   \$12

Kale Caesar Salad  \$10

Sauteed broccolini, confit garlic oil, \$12

brown butter, lemon zest  GF

Desserts

CHOCOLATE CARAMEL TART \$16
White chocolate Ganache, sour cherry compote

CLASSIC CHEESECAKE \$16
Passionfruit sauce, whipped cream, freeze dried raspberry

WARM STICKY DATE & APPLE PUDDING \$16
Salted caramel, vanilla ice cream

FRESH FRUIT & BERRY BOWL \$15  GF

ICE-CREAM PER SCOOP \$5

 Vegetarian

GF Gluten Friendly



184 Adolphus Street, St. Andrew's, New Brunswick , E5B 1T7
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Monday to Sunday 5-9PM

