

Welcome to Between the Bushes Restaurant

BEVERAGES

Blueberry Smoothie	10 oz.	3.95
	12 oz.	4.95
Blueberry Breeze		2.95
Soda pop		1.50
Fruit juices		1.50
Ice tea with Lemon		1.50
Milk		1.50
Coffee		2.25
Tea		1.50
Herbal teas		1.50
Perrier		1.75

Alcoholic beverages are available - we are fully licensed.

DESSERT

Compliment your meal with a fine dessert.

Please ask your server about today's selections or refer to the dessert menu on your table.



Nova Agri Group of
companies



Indicates
Vegetarian Choice



Proud Member of
Taste of Nova Scotia



Indicates
Gluten Free

Please inform your server of any food allergy concerns.

The foundation on which great cuisine is based is the ingredients themselves. As a member of Taste of Nova Scotia, we are committed to supporting local producers using fresh seasonal ingredients. We hope you enjoy your dining experience in our relaxed atmosphere with cuisine that is created on the premises from start to finish.

Bon Appétit
Chef Steve Riley



"Taste the Country Magic"

Serving local fare and fresh produce that highlight the seasons is what we do best at Between the Bushes Restaurant. Our one-of-a-kind "Field to Fork" program further celebrates local producers and provides our guests with an opportunity to taste and learn more about where their food comes from.

SOUP

SOUP OF THE DAY

Homemade soup prepared daily from fresh ingredients.

Ask your server for details.

5.95 Bowl - 3.95 Cup

SEAFOOD CHOWDER

A blend of haddock, scallops, shrimp, and salmon in a rich, creamy seafood broth.

8.95 Bowl - 6.95 Cup

SALAD



BETWEEN THE BUSHES HOUSE SALAD

Fresh, local, mixed greens, brie cheese, croutons & grapes with our own

blueberry poppy seed dressing.

8.50 ~ Side 3.95

BTB CAESAR SALAD

Crisp Romaine lettuce, homemade croutons, and bacon bits, combined with our own Caesar dressing and topped with

parmesan cheese and lemon slice.

8.50 ~ Side 3.95



SPINACH SALAD

Tender baby spinach mixed with mushroom, bacon bits, and a sweet onion Dijon dressing topped with grated Swiss cheese.

8.75 ~ Side 3.95



CURRIED CLUB SALAD

Slices of chicken, bacon, tomato, and cheese, over mixed greens, topped with a spicy curry dressing and sprinkled with

apricots and almonds

9.95 ~ Side 4.50

Add chicken to any of the above salads

3.50

DAILY FEATURES

Some items contain nuts

ASK YOUR SERVER FOR DETAILS ABOUT

TODAY'S PASTA

10.95

TODAY'S QUICHE

10.95

TODAY'S SANDWICH

7.95



BAKED SWEET POTATO WEDGES

with chipotle mayo
6.50

SANDWICHES



SMOKED PULLED PORK

Pork smoked, then slow roasted until it falls off the bone. Served on a home-style bun with our own blueberry BBQ sauce & cheese
8.75

CHICKEN SALAD

Diced chicken breast mixed with red and green peppers and mayo on your choice of white or whole wheat bread
6.90

BACON, LETTUCE & TOMATO

Crisp bacon and lettuce with sliced tomato and mayo on your choice of white or whole wheat bread
6.95

ROAST PORK LOIN

Tender pork loin served on our house baked bread with our own blueberry BBQ sauce & cheese
8.75



BETWEEN THE BUSHES

TRIPLE DECKER CLUBHOUSE
Crisp bacon, sliced chicken breast, tomato, lettuce, mayo and cheddar cheese on your choice of white or whole wheat bread
9.50

BTB

BRUNCH CROISSANT
Scrambled egg, bacon, & cheese in a toasted croissant served with mixed greens
9.50

WRAPS



VEGETARIAN

Julienne of fresh vegetables, grated cheddar cheese, and Greek mayo wrapped in a soft tortilla
6.75

CURRIED CHICKEN SALAD

Cubed chicken breast, apricots, red onion, and almonds mixed in a curried mayo and wrapped in a soft tortilla
7.50

Add a cup of soup, side salad, OR side sweet potato wedges for 3.50

ENTRÉES

Garnished with Country Magic® Condiments
Some items contain nuts

VEGETARIAN

POTATO LASAGNA

Layers of mashed potato, sweet potato, and corn tortilla served on lentil cream sauce then topped with sautéed julienne of vegetables.
11.50



BEEF, CHICKEN, PORK

SZECHWAN STIR FRY

Your choice of pork, chicken, or vegetables in a spicy Szechwan sauce with a julienne of vegetables, served on brown & wild rice.
10.95

CHICKEN QUESADILLA

Cubed chicken breast mixed with a blend of cheeses and spices, wrapped in a soft tortilla, then grilled and served with tomato & cilantro salsa and mixed greens.
11.50

BETWEEN THE BUSHES GRILLED BEEF PLATTER

Two 1/4 lb. ground beef patties on a home-style bun with our own blueberry BBQ sauce, topped with bacon and cheese, served with mixed greens.
11.50

CHICKEN A LA KING

Chicken, mushrooms, and peas in a cream sauce, over flakey pastry served with seasonal greens.
10.95

SEAFOOD



NOVA SCOTIA FISH CAKES

A combination of haddock, salt cod, potatoes and herbs; sautéed golden brown and served with a bacon, lettuce, and tomato salad with caper aioli.
10.95



HADDOCK LOIN

Baked until moist and flakey, drizzled with basil oil and served with Country Magic® local potatoes, seasonal greens, and caper aioli.
10.95

SEAFOOD CRÊPE

A mixture of scallops and shrimp in a rich cream sauce, topped with a blend of cheeses, baked golden brown, and served with mixed greens.
11.50

To substitute baked sweet potato wedges for any salad add \$2.00