

Hot & Cold Cereals

Oatmeal with raisins, topped with brown sugar	\$4.95
Assorted cold cereals	\$4.95

Continental

\$11.95

Please choose two of the following:

Fruit salad, yogurt, cold cereal, muffin, toasted bagel or english muffin

Served with preserves and butter, coffee or tea and chilled fruit juice

Sides

One farm fresh egg with toast	\$5.95
Two farm fresh eggs with toast	\$6.95
Side of ham, sausage or bacon	\$4.95
Fresh fruit salad	\$5.95
Stewed prunes in citrus	\$4.95
Whole-wheat, white or cinnamon toast	\$2.75
English muffin	\$2.75
Freshly baked muffin	\$2.75
Toasted bagel and cream cheese	\$3.75
Side of homefried potatoes	\$3.75
Two slices of cheddar cheese	\$3.75

Beverages

2% Milk	Small	\$2.25	Large	\$3.75
Hot Chocolate				\$2.35
Freshly Brewed Coffee or Tea				\$2.75
Selection of Herbal Tea				\$2.95
Assorted Fruit Juices	Small	\$1.95	Large	\$3.75

Good Morning!

Travellers Breakfast \$12.95

Two farm fresh eggs with your choice of bacon, ham or sausage homefried potatoes, and toast with preserves

Farmers Omelette \$12.95

Three farm fresh eggs filled with diced ham, mushrooms, onions, peppers and grated cheese, served with homefried potatoes and toast

Eggs Benedict \$13.95

Two farm fresh eggs cooked to your preference on a toasted english muffin with choice of ham, bacon or spinach and tomato, topped with hollandaise sauce and served with homefried potatoes.

French Toast \$9.95

Dipped in cinnamon custard, grilled golden and served with syrup & butter

Children's French Toast \$6.95

(only 12 years and under)

Dipped in cinnamon custard, grilled golden and served with syrup and butter

Orchard French Toast \$10.95

Dipped in custard and coated with our muesli cereal, grilled crisp and served with syrup & butter

Very Berry French Toast \$11.95

Dipped in custard and grilled golden served with our own berry sauce and whipped cream

Valley Apple Pancakes \$10.95

Served with your choice of syrup, molasses and our own berry sauce

Children's Valley Apple Pancakes \$6.95

(only 12 years and under)

Served with your choice of syrup, molasses or our own berry sauce



Lunch Menu

What's in a name?

The name of the hotel was first suggested by the architect for this hotel project as he surveyed the site and commented on the beautiful old orchard growing on the lower slopes. The orchard remained, as did the name, in a tribute to the apple industry of the Annapolis Valley.

Welcome

We are known for our awe inspiring view

Our Acadian Dining Room (main dining room), Blomidon Room and Fireside Lounge offer unparalleled vistas of the Annapolis Valley, showcasing the Bay of Fundy, known for the highest tides in the world. To capture the beauty of this view, we host a webcam to show the power of the Bay of Fundy that can be seen above our sundeck. Our view looks into the Eastern section of the Annapolis Valley, or where the Bay of Fundy narrows into the Minas Basin.

Each day, 160 billion tons of seawater flow in and out of the Bay of Fundy during one tide cycle; more than the combined total for the flow of the world's freshwater rivers. Over a period of 2 to 3 hours around mid tide, the bore may progress upstream from one river into another for a distance of 20 or 25 kilometres. During this period the Fundy tide is flooding into the Minas Basin and its estuaries at its greatest rate. The bore forms as the rapid influx of tidal water encounters the restrictions created by sandflats, the outward flow of water in shallow channels, and the nearly flat upstream gradients. The restrictions cause the variety of water waves to compress into a leading front wave moving slower than the water pushing from behind. While the faster water from behind tries to move forward in its rush to find its level, it is forced to move upward to pass over the slower moving water below. A water wall builds and quickly spills over into the tumbling, churning wave front referred to as **the tidal bore**. Check for tide times at our Front Desk.

The background of the vista features the North mountain side of the Valley, Cape Blomidon with the Wolfville Dykelands and the Cornwallis River in front of the community of Port Williams. The town of Wolfville, named in 1830, originally known as Mud Creek, is home of Acadia University, founded in 1838. The town of Wolfville is the academic and cultural hub of the Annapolis Valley, an environment rich in arts, food, dining, history, heritage festivals and event.

Nearby is Grand Pré, a Unesco World Heritage site situated in the southern Minas Basin. The Grand Pré marshland and archaeological sites constitute a cultural landscape bearing testimony to the development of agricultural farmland using dykes and aboiteau wooden sluice system, started by the Acadians in the 17th century and further developed and still used today. This site is also inscribed as a memorial to the Acadian way of life and the deportation or expulsion of the Acadians that began in 1755.

As Nova Scotians we are proud to note that we are recognized for our world famous Digby scallops, mussels, haddock and of course, lobster. Enjoy!

Our Desserts & Speciality Coffees



Desserts

Chocolate Layered Cake 9
A decadent chocolate delight

Chocolate Mousse Torte 8
Delicious and Gluten Free

Apple Pie 7
*Topped with vanilla ice cream
or a slice of cheddar cheese*

Lemon Lavender Cheesecake 9
*White chocolate lemon cheesecake topped with
lavender fond and white chocolate shard.
Finished with purple-hued, white chocolate
drizzle*

Turtle Cheesecake 9
*Gluten Free Candied pecans, milk chocolate
chunks, vanilla cheesecake batter, topped with a
white fond, brownie cubes, pecans and chocolate
chunks, drizzled with chocolate and caramel*

Vanilla Crème Brûlée 9
*Succulent vanilla crème brûlée made of pure
ingredients. Topped with crunchy brown sugar*

Gelato & Liqueur 8
*Local Foxhill gelato accented with Port Williams
Barrelling Tide Distillery Haskap Liqueur*

Chocolate Chip Cookie 3
To eat in and enjoy or take away.

Speciality Coffees

*All served with a 4-6 oz. Hot Coffee,
Lemon Sugared Rim, Whipped Cream
and Cherry*

Monte Cristo 8
1 oz. Kahlua, ½ oz. Grand Marnier

Irish Cream 8
*1 oz. Bailey's Irish Cream,
2 oz. Brandy*

Spanish Coffee 8
1 oz. Brandy, 2 oz. Kahlua

Blueberry Tea 8
*1 oz. Grand Marnier,
2 oz. Amaretto Almond Liqueur*



Freshly Brewed Regular or Decaffeinated

Coffee & Tea 2.75
Herbal Tea 2.95

Espresso & Cappuccino

Espresso 3.25
Double Espresso 6.00
Cappuccino 4.25

*Thank you for dining with us.
It is a pleasure to serve you.*

*The Wallace & Staff Family
Serving our Valley in hospitality since 1972*

❧ **Entrées** ❧

- English Style Fish & Chips** 16
Flaky fillets of North Atlantic haddock battered and deep fried,
served with french fries and coleslaw
- Baby Beef Liver, Onions & Bacon** 18
Served with a vegetable medley and potato
(This dish available GF. Ask your server)
- Calypso Chicken** 17
Hawaiian seasoned deep fried and breaded strips of chicken breast
with coconut, sautéed vegetables in a spicy sweet Thai sauce
and presented on a bed of rice
(This dish available GF. Ask your server)
- Grilled Atlantic Haddock** 17
Breaded fillet of Atlantic Haddock served with lemon butter
with your choice of roasted potatoes or brown rice
(This dish available GF. Ask your server)
- Seafood Penne** 17
A mélange of seafood and vegetables tossed in a garlic cream sauce
and garnished with mussels



❧ **Starters** ❧

- Island Mussels** 11
Cultivated mussels simmered
in tomatoes, capers and chili
Or Classic white wine and garlic butter
(This dish available GF. Ask your server)
- Seafood Chowder** Cup 10
Salmon, haddock, baby shrimp and clams Bowl 12
in our rich creamy base
- Vegetable Spring Rolls** 11
Created in our kitchen from fresh vegetables and rice
noodles flavoured with ginger and soya sauce,
served with a sweet chili sauce and mango chutney
- Garlic Cheese Bread** 7
Flatbread baked with garlic butter topped with a blend of cheese
- Zucchini Coins** 9
Parmesan breaded fresh zucchini with buttermilk ranch dip
- Tuscan Bean & Kale Soup** 8
with sweet potatoes



❧ Salads Plus ❧

Farmers Market Frittata	14
Open faced omelette with sautéed onions, mushrooms, peppers and smoked ham with melted cheese, accompanied by homefries <i>(This dish available GF. Ask your server)</i>	
Spinach & Raspberry Salad	8
<i>Old Orchard Inn's signature salad</i>	
Garnished sweet and spicy pecans, red onions, sliced mushrooms, apples and crisp bacon, served with a raspberry vinaigrette <i>(This dish available GF. Ask your server)</i>	
Classic Caesar Salad	7
Crisp romaine lettuce tossed with herb croutons and smokey bacon bits in our garlic dressing, dusted with shredded parmesan cheese <i>(This dish available GF. Ask your server)</i>	
Watermelon Arugula Salad (GF)	7
With local feta cheese, mint and lime olive oil dressing	

Enhance your salad by adding

Chicken Breast **6** Shrimp **7**

*Gluten friendly (GF) and vegetarian (V) choices are available.
Please advise your server if you have allergies or special food requirements.
We do our very best to accommodate all dietary needs.*



❧ Wraps & Sandwiches ❧

You may substitute a salad for an extra 2

Bruschetta Chicken Wrap	15
Crisp breaded chicken brushed with a tomato basil mayo with shredded lettuce and served with french fries or skins <i>Add cheese & bacon to skins 4</i>	
Market Vegetable Wrap	15
Seasonal vegetables in a whole wheat wrap with mixed greens and cheese. Served warm, flavoured with a lemon hummus and accompanied with veggie sticks	
Mister Club	16
<i>Old Orchard Inn Classic</i>	
Wrap or Traditional toasted triple decker Sandwich with turkey, bacon, lettuce, mayonnaise and tomato. Served with potato skins and apple-cranberry chutney <i>Add cheese & bacon to skins 4</i>	
Deluxe Cheeseburger & Skins	16
Grilled local fresh ground sirloin and grilled onions, lettuce, tomato, mayonnaise, and pickle, served with, potato skins and sour cream <i>Add cheese & bacon to skins 4</i> <i>(This dish available GF. Ask your server)</i>	

❧ Sides ❧

Potatoes: Roasted or French Fried	5
Sweet Potato Fries	6
Potato Skins regular	6
<i>Add cheese & bacon to skins 4</i>	
Sautéed Mushrooms	4
Caramelized Onions	4





Old Orchard Inn

Our History

Old Orchard Inn truly is a landmark property in the Annapolis Valley. The hotel sits nestled in one of the many beautiful apple orchards of Greenwich, crowning the hill overlooking rolling landscapes of Cape Blomidon, and the Minas Basin. The Inn's location, within an hour of Halifax and close to major transportation routes, makes it a natural choice for a family vacation, meetings, conventions and events.

The Old Orchard Inn was completed in August 1972 and it has undergone major expansions over the years. It now features 101 deluxe guestrooms, 29 cabins (seasonal), an indoor pool and sauna, the Acadian Dining Room, Eau Spa, Rafters Barn for private events, and of course, the multi-functional conference centre that can accommodate groups of up to 600, Orchard Hall (opened June 2000), offering the finest and most up-to-date facilities in the province.

The 'stone' that features so prominently in the lobby, large open fireplace and other public areas, was quarried in White Rock in nearby Gaspereau Valley. Massive hand-hewn beams were gathered from several old barns in the area for use in the construction and antiques were collected to preserve local history while adding greatly to the rustic charm of the property. In the end, the result was a warm and welcoming atmosphere for all guests, from family groups to business travelers.

The Wallace family, who have owned and operated this facility since its inception, welcome you, our guests.



Dinner Menu

What's in a name?

The name of the hotel was first suggested by the architect for this hotel project as he surveyed the site and commented on the beautiful old orchard growing on the lower slopes. The orchard remained, as did the name, in a tribute to the apple industry of the Annapolis Valley.

Welcome

❧ Soups & Starter Salads ❧

Seafood Chowder	Cup	10
Salmon, haddock, baby shrimp and clams in our rich creamy base	Bowl	12
Tuscan Bean & Kale Soup		8
with sweet potatoes		
Spinach & Raspberry Salad		8
<i>Old Orchard Inn's signature salad</i>		11
Garnished sweet and spicy pecans, red onions, sliced mushrooms, apples and crisp bacon, served with a raspberry vinaigrette <i>(This dish available GF. Ask your server)</i>		
Classic Caesar Salad		7
Crisp romaine lettuce tossed with herb croutons and smokey bacon bits in our garlic dressing, dusted with shredded parmesan cheese <i>(This dish available GF. Ask your server)</i>		10
Watermelon Arugula Salad (GF)		7
With local feta cheese, mint and lime olive oil dressing		10

Enhance your salad by adding
Chicken Breast 6 Shrimp 7

*Gluten friendly (GF) and vegetarian (V) choices are available.
Please advise your server if you have allergies or special food requirements.
We do our very best to accommodate all dietary needs.*



Our Desserts & Speciality Coffees



Desserts

Chocolate Layered Cake	9
<i>A decadent chocolate delight</i>	
Chocolate Mousse Torte	8
<i>Delicious and Gluten Free</i>	
Apple Pie	7
<i>Topped with vanilla ice cream or a slice of cheddar cheese</i>	
Lemon Lavender Cheesecake	9
<i>White chocolate lemon cheesecake topped with lavender fond and white chocolate shard. Finished with purple-hued, white chocolate drizzle</i>	
Turtle Cheesecake	9
<i>Gluten Free Candied pecans, milk chocolate chunks, vanilla cheesecake batter, topped with a white fond, brownie cubes, pecans and chocolate chunks, drizzled with chocolate and caramel</i>	
Vanilla Crème brûlée	9
<i>Succulent vanilla crème brûlée made of pure ingredients. Topped with crunchy brown sugar</i>	
Gelato & Liqueur	8
<i>Local Foxhill gelato accented with Port Williams Barrelling Tide Distillery Haskap Liqueur</i>	
Chocolate Chip Cookie	3
<i>To eat in or take away.</i>	

Specialty Coffees

*All served with a 4-6 oz. Hot Coffee,
Lemon Sugared Rim, Whipped Cream
and Cherry*

Monte Cristo	8
<i>1 oz. Kahlua, 2 oz. Grand Marnier</i>	
Irish Cream	8
<i>1 oz. Bailey's Irish Cream, 2 oz. Brandy</i>	
Spanish Coffee	8
<i>1 oz. Brandy, 2 oz. Kahlua</i>	
Blueberry Tea	8
<i>1 oz. Grand Marnier, 2 oz. Amaretto Almond Liqueur</i>	



Freshly Brewed Regular or Decaffeinated

Coffee & Tea	2.75
Herbal Tea	2.95

Espresso & Cappuccino

Espresso	3.25
Double Espresso	6.00
Cappuccino	4.25

*Thank you for dining with us.
It is a pleasure to serve you.*

*The Wallace & Staff Family
Serving our Valley, in hospitality, since 1972*

Orchard Traditions

You may substitute a salad for an extra 2

Calypso Chicken 17

Hawaiian seasoned deep fried and breaded strips of chicken breast with coconut, sautéed vegetables in a spicy, with a hint of sweet, Thai sauce and presented on a bed of rice

Suggested wine pairings: All Whites, Phone Box Red & Merlot

Deluxe Cheeseburger & Skins 16

Grilled local fresh ground sirloin, grilled onions, lettuce, tomato, mayonnaise and pickle, served with potato skins and sour cream

Add cheese and bacon to skins 4

Mister Club 16

Old Orchard Inn Classic

Wrap or traditional toasted triple decker sandwich with turkey, bacon, lettuce, mayonnaise and tomato.

Served with potato skins and apple-cranberry chutney

Add cheese and bacon to skins 4

English Style Fish & Chips 16

Flaky fillets of North Atlantic haddock battered and deep fried, served with French fries and coleslaw

Baby Beef Liver, Onions & Bacon 18

Served with a vegetable medley and potato



Starters

Vegetable Spring Rolls 11

Created in our kitchen from fresh vegetables and rice noodles flavoured with ginger and soya sauce, served with a sweet chili sauce and mango chutney

Island Mussels 11

Cultivated mussels simmered in tomatoes, capers and chili

OR Classic white wine and garlic butter
(This dish available GF. Ask your server)

Zucchini Coins 9

Parmesan breaded fresh zucchini with buttermilk ranch dip

Calamari 12

Lightly seasoned crisp calamari rings served with a horseradish cocktail sauce

Garlic Cheese Bread 7

Flatbread baked with garlic butter topped with a blend of cheese

Sides

Potatoes: Roasted or French Fried 5

Sweet Potato Fries 6

Potato Skins regular 6

Add cheese & bacon to skins 4

Sautéed Mushrooms 4

Caramelized Onions 4



Entrées

All Entrées accompanied with choice of Roasted Potato or Brown Rice and our Chef's vegetable medley of local produce

You may substitute a salad for an extra 2

(* indicates where not applicable)

* Lobster, Shrimp, Mussels Penne 26

Mussels, shrimp and local lobster flashed in Pernod and simmered with roasted peppers and medley of fresh local vegetables with your choice: Tomato Compote or Garlic Cream Sauce

Served on penne noodles

Suggested wine pairing: Tidal Bay

Digby "World Famous" Scallops 26

Sea scallops seared and served with a saffron Remoulade

(This dish available GF. Ask your server)

Suggested wine pairings: All Whites

Grilled Atlantic Haddock 22

Breaded fillet of Atlantic Haddock served with lemon butter sauce

(This dish available GF. Ask your server)

Suggested wine pairing: Tidal Bay

Atlantic Planked Salmon 24

Cedar planked Salmon brushed with Nova Scotian maple & local Barrelling Tide's dark rum glaze

(This dish available GF. Ask your server)

Suggested wine pairings: All Whites and Pinot Noir

*Cajun Chicken Penne 22

Cajun spiced chicken sautéed with vegetables splashed with cream, tossed with penne noodles and parmesan cheese

Suggested wine pairings: Phone Box Red, Pinot Noir

Mediterranean Chicken 22

Breaded Chicken Breast stuffed with fire roasted vegetables, feta cheese and served with an olive oil sundried tomato cream

(This dish available GF. Ask your server)

Suggested wine pairings: All Whites and Pinot Noir



Entrées

BBQ Striploin 28

Triple A 8oz centre cut, seasoned with spices and smoked sea salt accompanied with our own onion rings

(This dish available GF. Ask your server)

Add mushrooms & Onions 6

Suggested wine pairings: All Reds

Privateer's Striploin 36

Triple A 8oz centre cut, charbroiled to your preference, topped with shrimp and mussels

(This dish available GF. Ask your server)

Add mushrooms & Onions 6

Suggested wine pairings: All Reds

Half Rack of Lamb 33

(Please note: 30 minutes cooking time)

Oven roasted one half rack of lamb spiced with Dijon and a herbed breadcrumb crust. Served with a red wine and mint sauce

(This dish available GF. Ask your server)

Suggested wine pairings: Dry Reds and Chateauneuf-du-Pape

Fresh Atlantic Lobster Market Price

Boiled in sea salted water until brilliant red, served with lemon drawn butter garnished with fresh Valley vegetables and potato

(This dish available GF. Ask your server)

Suggested wine pairing: Tidal Bay

*Vegan Stir Fry with Sesame & Tamari 22

Sautéed vegetables in sesame oil, ginger and garlic, enhanced with a tamari maple glaze and brown rice

(This dish available GF. Ask your server)

Suggested wine pairings: All Whites and Phone Box Red



White Wines



By the Bottle

Seyval Blanc • Gaspereau Vineyards • Nova Scotia	32.00
<i>Citrus Peach Pear Medium</i> Suggested pairings: Seafood Chicken	
L'Acadie Blanc Atlantic Tide • Luckett Vineyards • Nova Scotia	42.00
<i>Floral Apricot Herb Medium Dry</i> Suggested pairings: Lobster Scallops Chicken	
Nova 7 • Benjamin Bridge • Nova Scotia	49.00
<i>Sparkling Citrus Floral Tropical Medium</i> Suggested pairings: Scallops Mussels	
L'Acadie Blanc • Domaine De Grand Pré • Nova Scotia	37.00
<i>Lightly buttery grapefruit acidity Full</i> Suggested Pairings: White meat Seafood	
Tidal Bay • Jost • Nova Scotia	37.00
<i>Apple Citrus Floral Medium Dry</i> Suggested Pairings: White meat Seafood	
Chardonnay • Lindemans Bin 65 • Australia	34.00
<i>Citrus Tropical Vanilla Dry</i> Suggested pairings: Chicken Seafood	
Pinot Grigio • Mezza Corona • Italy	37.00
<i>Medium bodied honeyed flavours</i> Suggested pairings: Seafood Fish	
Reisling Organic • Peter Mertes Landlust • Germany	39.00
<i>Floral Melon Honey Medium</i> Suggested pairings: Salads Seafood Pasta	

Sparkling

Sparkling Water • Perrier		3.00
Sparkling Cider • Molson Canadian		7.75
Zonin Prosecco • Medium Dry • Italy	750mL	36.00
Yellowtail Bubbles • Medium Dry • Australia	750mL	34.00

By The Glass	5 oz.	8 oz.	Litre
<i>Our Featured Wine • Ask your server</i>	7.00	9.00	
Chablis • Jost • Nova Scotia • Medium	7.50	9.75	34.00
Sauvignon Blanc • Jackson-Triggs, ON • Medium	9.25	10.75	43.00
Chardonnay • Nottage Hill • Australia • Dry	8.25	10.25	43.00
White Zinfandel • USA • Rosé • Sweet to Dry	8.25	10.25	44.00
L'Acadie Pinot Grigio • Jost, NS • Medium	8.25	10.25	38.00
Tidal Bay • Jost ,NS • Medium Dry	10.25	12.75	

Red Wines



By the Bottle

Lucie Kuhlman • Gaspereau Vineyards • Nova Scotia	36.00
<i>Cherry Raspberry Smoky Dry</i> Suggested pairings: BBQ Beef	
Maréchal Foch • Domaine De Grand Pré • Nova Scotia	37.00
<i>Cherry Raspberry Strawberry Dry</i> Suggested pairings: Beef	
Phone Box Red • Lockett Vineyards • Nova Scotia	46.00
<i>Herb Ripe Berry Spice Dry</i> Suggested pairings: Lamb Beef	
Cabernet Sauvignon • Yellow Label Wolf Blass • Australia	46.00
<i>Eucalyptus Jammy Vanilla Dry</i> Suggested pairings: Lamb Pasta Beef	
Merlot • Carmen Reserva • Chile	32.00
<i>Plum Red Fruit Spice Dry</i> Suggested pairings: Chicken Pork Vegetarian	
Pinot Noir • Lindemans Bin 99 • Australia	32.00
<i>Cherry Earthy Ripe Berry Dry</i> Suggested pairings: Chicken Pork Fish	
Shiraz • Black Opal • Beringer-Blass • Australia	37.00
<i>Blackberry Pepper Spice Dry</i> Suggested pairings: Beef	
Chateauneuf-du-Pape • La Fiole, Père Anselme • France	79.00
<i>Musty Spice Earthy Dry</i> Suggested pairings: Beef All meals	
Las Hermanas Organic • Bodegas Luzon • Spain	34.00
<i>Red Berries Spice Rich Dry</i> Suggested pairings: Lamb Beef	

By The Glass	5 oz.	8 oz.	Litre
<i>Our Featured Wine • Ask your server</i>	7.00	9.00	
Cabernet Foch • Jost, NS • Medium Dry	7.50	9.75	34.00
Cabernet Sauvignon • Jackson-Triggs, ON • Dry	9.25	10.75	44.00
Shiraz • Nottage Hill, Australia • Dry	9.25	10.75	44.00
Merlot • Carmen Reserva, Chile • Dry	8.50	10.25	
Millot Marechal Foch • Jost, NS • Dry	8.25	10.25	38.00