

THE BLACK CAULDRON

c h a r c u t e r i e & a p o t h e c a r y b a r

SMALL SHARE PLATES

DUCK PATE (GF OPTIONAL)

with Orange zest sauteed in white wine with Red Onion and Garlic,
served with Onion & Thyme Jam, Roasted Garlic & Baguette* - \$16

VEGAN PATE (V)(VG)(GF OPTIONAL)

Mushroom Walnut Pate | Truffle Oil | Tomato Jam | Roasted Garlic |
Sourdough Baguette* | \$12

BEET CROQUETTES (V)

Beetroot & Goat Cheese | fresh Apple | spicy Pumpkin dip | \$14

OIL N' VIN | PICK YOUR POISON (V)(GF OPTIONAL)

Ask your server for our current oil & vinegar options | Baguette* | \$7

OLIVES (GF)(V)(VG)

Hot truffle Kalamata | \$4

STUFFED PHYLLO PARCELS (V)

Feta | Spinach | Walnuts | Fig Jam | \$12

FEATURE DIP (V)(VG)(GF OPTIONAL)

Truffle Hummus | Baguette* | \$11

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- SUBSTITUTE FOR GLUTEN FREE CRACKERS (+\$3), BAGUETTE OR VEGAN SOURDOUGH BAGUETTE
 - (GF) GLUTEN FRIENDLY, (V) VEGETARIAN, (VG) VEGAN

SMALL SHARE PLATES

AUTUMN SOUP (V)(VG)(GF OPTIONAL)

Spicy Pumpkin and Sweet Potato Soup topped with crispy fried onions, red chili flakes and toasted Pumpkin seeds | \$12

*add Tiger Blue Cheese crumble (\$4.75)

QUINOA SALAD (GF)(V)(VG)

Fresh Kale | Roasted Butternut Squash | Quinoa | Roasted Red Onions | Dates | Pumpkin & Sunflower Seeds | Dijon Mustard & Maple Syrup Dressing | \$14

add Goat Cheese crumble - \$3

upgrade to a shareable salad for the table - \$25

HARVEST MOON BRIE PASTRY (V)

(recommended to be shared between 4 people)

Brie round topped with house-made Blackberry and Thyme jam baked in puff pastry | Candied Pecans | Blackberries | \$45

CHAR MEAT BITS (GF)

sautéed mixture of all charcuterie meats | \$6.5

SWEET POTATO ROUNDS (GF)

Parmi di Proscuitto | Aged Farmhouse Cheddar | Arugula | Balsamic reduction | \$9.5

VEGAN SWEET POTATO ROUNDS (GF)(V)(VG)

In-House made almond vegan cheese | Arugula | Balsamic reduction | \$9

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MODERN CHARCUTERIE

ROTATING FEATURE BOARD

Ask your server for our current feature

single \$17 | double \$34

THE HEDONISTIC BOARD

Aged farmhouse Cheddar | Blue Cheese | Duck Prosciutto | Wagyu Bresaola | Olives | Candied Pecans* | Borettane Onions | Onion & Thyme Jam | Candied Jalapeno Relish | Baguette*

single \$20 | double \$40

ROTATING CHEESE BOARD (V)

Rotating feature of 4 cheeses | Olives | Candied Pecans* | Pickled Red Onions | Fig jam | Maple Mustard | Baguette

single \$14 | double \$28

VEGAN MEZZE BOARD (V)(VG)

Truffle Hummus | Dolmadakia | Olives | Cherry Tomatoes | Cucumber | Vegan Pate | Tomato Jam | Sourdough Baguette

single \$15 | double \$30

THE PARTY BOARD (6 PEOPLE)

Tasting board for all meats, all cheeses, all preserves, mustards, truffle hummus, vegan pate, dolmadakias, assorted pickled items, nuts and olives | \$105

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 - (GF) GLUTEN FRIENDLY, (V) VEGETARIAN
 - FOR NUT ALLERGIES SPICED CHICKPEAS CAN BE SUBBED FOR PECANS

ADD ONS

CURED MEATS:

Duck Prosciutto	\$5.75
Wagyu Bresaola	\$6.75
Coppa	\$4
Prosciutto	\$3.5
Elk Goteborg	\$5

CHEESES:

Smoked Salmon Cheddar	\$3
Alpindon	\$3.5
Aged Farmhouse	\$4.5
Tiger Blue Cheese	\$4.75
Goat Cheese	\$3

PICKLES:

Red Onions	\$2
Borettane Onions	\$2.5
Beet Pickled Egg	\$3.5
Green Beans	\$3
Carrot	\$3.5
Calabrese Pepperoncinis	\$1.5

Our mission is to buy products as local to Nelson as possible and within British Columbia.

All of our cheeses and meats are sourced from trusted partner farms across BC. They are all produced without any hormones, antibiotics, or chemical feed additives.

DESSERT

CLASSIC DESSERT BOARD (V)

Vegan Carrot Cake | Cheesecake Brownie | Fresh Fruit |
Raspberry Coulis | \$22

CHOCOLATE LAVA CAKE (GF)

Chocolate Lava Cake | Fresh Fruit | Raspberry Coulis | \$13

BLACK SESAME ICE CREAM

Red Velvet Macaron | Almond Crumble | Fresh Mint | Raspberry
Coulis | \$11

CARROT CAKE (VG)(V)

Fresh Fruit | Raspberry Coulis | \$12

PUMPKIN CHEESECAKE BROWNIE

Fresh Fruit | Raspberry Coulis | \$12

All our desserts are made
locally by the wonderful
team at Epiphany Cakes