

Classic BREAKFAST

CABOT'S BREAKFAST #1 \$12

One egg any style, choice of: ham, sausage, bologna, or bacon, served with home fries and toast

CABOT'S BREAKFAST #2 \$13

Two eggs any style, choice of: ham, sausage, bologna, or bacon, served with home fries and toast

CABOT'S BIG BREAKFAST \$17

Three eggs any style, choice of any TWO: ham, sausage, bologna, or bacon, served with home fries and toast

BREAKFAST SANDWICH \$13

One egg choice of ham or bacon, with cheddar cheese on a bagel or toast, and served with home fries

CABOT BREAKFAST SPECIAL \$16

Cape Breton Traditional Fish Cake & Bean Breakfast

Homemade fish cake, (salt cod, onions, bacon and potato) cooked to a golden brown, homemade molasses beans, 2 eggs any style, home fries and choice of homemade biscuit or toast



SOMETHIN' sweet

CLASSIC PANCAKES \$11

Three fluffy pancakes cooked golden brown

CINNAMON FRENCH TOAST \$11

Three slices dipped in an egg wash of cinnamon and vanilla cooked to a golden brown

\$3
ADD
ON'S

Choose from:
HAM
SAUSAGE
BOLOGNA
or BACON

DRINKS

TEA/COFFEE \$2.50

WHITE MILK \$2.50

CHOCOLATE MILK \$2.75

POP \$2.75

JUICE: APPLE,
ORANGE, TOMATO \$2.50

SIDES

EGG \$3.00

FISHCAKE \$5.00

HOME FRIES \$4.50

BAGEL \$3.50

TOAST \$3.00

COLD CEREAL \$4.50

HOT OATMEAL \$5.00

BEANS \$3.50

SLICED TOMATOES \$3.00

HAM, SAUSAGE,
BOLOGNA OR BACON \$5.50

START or SHARE

CREAMY HERBED TOMATO SOUP\$10

Tomato, basil, Italian seasoning, grated parmesan cheese and cream served with a tea biscuit

SEAFOOD CHOWDER \$18

Scallops, shrimp, haddock, clams, onion, potato and cream (lobster in season)

ONION RINGS \$9

Onion rings with ranch dressing for dipping

CHICKEN WINGS \$16

A dozen chicken wings (breaded or plain) and dipping sauce

MOZZA STICKS \$10

Half a dozen mozzarella sticks with marinara or ranch dressing

MUSSELS \$16

One pound of steamed mussels with garlic butter and lemon

CLASSIC CAESAR SALAD \$14

Romaine lettuce, bacon, homemade seasoned croutons, parmesan cheese and rich zesty garlic sauce

add chicken \$6

POUTINE \$10

Hand-cut fries, mozzarella cheese and homemade gravy



Lighter FARE

FISH-N-CHIPS

ONE PIECE\$14
TWO PIECE\$18

Panko-coated haddock, tartar sauce, coleslaw, lemon and hand-cut fries

CHICKEN FINGERS\$15

Chicken strips, dipping sauce and hand-cut fries

GRILLED CHEESE TRIO \$15

House special grilled cheese, tomato soup, and Caesar salad

CABOT CHICKEN CLUBHOUSE \$18

Toasted with lettuce, bacon, roasted chicken, tomato, mayo and hand-cut fries

CHICKEN AVOCADO CLUBHOUSE\$19

Toasted with roasted chicken, zesty guacamole, bacon, lettuce, tomato, mayo and hand-cut fries

FETTUCINE ALFREDO \$15

Fettucine, homemade garlic alfredo sauce and toasted garlic bread

CAJUN PASTA \$15

Penne, mushroom, roasted red peppers and cherry tomatoes in a Cajun sauce

MAC & CHEESE \$14

Creamy three-cheese sauce, pasta and toasted garlic bread

add chicken or shrimp \$6

PASTA... yum!

House SPECIALS

FISHCAKES & BEANS \$19

Made in-house - two salt cod fishcakes, molasses baked beans, tea biscuit and green chow

SEAFOOD CAESAR \$26

Romaine lettuce, bacon, homemade croutons, grated parmesan cheese, creamy garlic dressing, scallops and shrimp sautéed with garlic, wine, butter and steamed mussels

CABOT'S SIGNATURE SEAFOOD PASTA \$29

Penne, shrimp, haddock, scallops, mussels, creamy alfredo garlic sauce and garlic bread

PAN-FRIED HADDOCK DINNER \$20

Haddock fillet pan-fried to golden brown perfection. Served with seasonal vegetable, tartar sauce, lemon and choice of potato

FISHERMAN'S PLATTER \$30

Two pieces of deep-fried panko haddock, sautéed scallops and shrimp, with steamed mussels, seasonal vegetable, tartar sauce, garlic butter, lemon and choice of potato

STRIPLOIN STEAK \$29

10 oz AA charbroiled striploin topped with steakhouse garlic butter, seasonal vegetable, an onion ring and choice of potato

add shrimp & scallops \$15

TRADITIONAL LIVER AND ONIONS \$19

Tender calves liver, onions, bacon, seasonal vegetable and choice of potato

BURGERS & FRIES

CABOT BURGERS

6 oz charbroiled beef patty

CLASSIC \$19

Cheddar cheese, lettuce, tomato, onion and maple bacon on a toasted bun

WESTERN \$19

Cheddar cheese, an onion ring and sweet & smoky BBQ sauce on a toasted bun

P.B.B. \$19

Cheddar cheese, peanut butter and maple bacon on a toasted bun

HADDOCK BURGER \$19

Crisp seasoned haddock and in-house mango slaw on a toasted bun

BUTTERMILK CHICKEN BURGER \$19

Tender crusted chicken breast tenderized in buttermilk, tomato, greens and mayo on a toasted bun

all burgers are served with hand-cut fries

DESSERT

APPLE CRISP \$8

with caramel drizzle

POOR MAN'S PUDDING \$8

with ice cream

PIE OF THE DAY \$8

Homemade in-house

CHEESECAKE OF THE DAY \$10

ICE CREAM \$4.50

Craft & Local BEER

BRETON BREWING CO.

473ml \$10
330ml \$7

SELECTION INCLUDES:

Red Coat - Irish Red Ale
473ml

Island Time
473ml

Seven Years - Pale Ale
473ml/330ml

Black Angus - India Pale Ale
473ml/330ml

COORS LIGHT

341ml \$6

ALEXANDER KEITH'S INDIA PALE ALE

341ml \$6

More LIBATIONS

CIDER

Ask about our selection

473ml \$7.50

COOLERS

Mike's Hard Lemonade, Caesar

355ml \$6.50

SPIRITS

Gin, Rum Vodka, Scotch, Rye

1oz \$6

PREMIUM SPIRITS

1oz \$7-\$20

LIQUEURS

Amaretto, Kahlua, Bailey's Irish
Cream, or Grand Marnier

1oz \$7.50

with coffee add \$2.50

Red WINE

FOUNDER RED

750ml \$25
250ml \$10

Dry - Pairing: Grilled Meat, Pasta
Flavours: Black Cherry, Herb, Licorice

GREAT BIG FRIGGIN RED

750ml \$32

LI'L FRIGGER

200ml \$10

Dry - Pairing: Grilled Meat, Hamburger
Flavours: Caramel, Dark Fruit, Mocha

CEILIDH MARECHAL FOCH \$26

Dry
Pairing: Pasta, Cheese, Lamb, Pork
Flavours: Herb, Red Fruit, Rhubarb

White WINE

L'ACADIE PINOT GRIGIO

750ml \$25
250ml \$10

Medium Dry - Pairing: Seafood, Cheese
Flavours: Pear, Citrus, White Flower

TIDAL BAY

750ml \$32
250ml \$13

Medium Dry - Pairing: Shellfish, White Fish
Flavours: Apple, Citrus, Floral

L'ACADIE CHARDONNAY \$26

Dry
Pairing: Cheeses, Shellfish
Flavours: Apple, Citrus, White Flower