



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
Roasted Red Pepper & Tomato Soup		8
with crème fraîche		
Spinach & Raspberry Salad	Petite	7
<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		
Classic Caesar Salad		
Crisp romaine lettuce tossed with herb croutons and smokey bacon bits in our garlic dressing, dusted with shredded parmesan cheese	Petite	7
Kale Salad		
Torn kale and quinoa tossed in a sesame Hosin dressing with dried cranberries and toasted sunflower seeds	Petite	7
Enhance your salad by adding		
Chicken Breast	6	
Shrimp	7	

*Gluten friendly and vegetarian 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



<u>Desserts</u>		<u>Speciality Coffees</u>
Chocolate Layered Cake	9	<i>All served with a 4-6 oz. Hot Coffee, Lemon Sugared Rim, Whipped Cream and Cherry</i>
<i>A decadent chocolate delight</i>		
Chocolate Mousse Torte	8	Monte Cristo 8
<i>Delicious and Gluten Free</i>		<i>1 oz. Kahlua, 2 oz. Grand Marnier</i>
Apple Pie	7	Irish Cream 8
<i>Topped with vanilla ice cream or a slice of cheddar cheese</i>		<i>1 oz. Bailey's Irish Cream, 2 oz. Brandy</i>
Lemon Lavender Cheesecake	9	Spanish Coffee 8
<i>White chocolate lemon cheesecake topped with lavender fond and white chocolate shard. Finished with purple-hued, white chocolate drizzle</i>		<i>1 oz. Brandy, 2 oz. Kahlua</i>
Turtle Cheesecake	9	Blueberry Tea 8
<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>		<i>1 oz. Grand Marnier, 2 oz. Amaretto Almond Liqueur</i>
Vanilla Crème brûlée	9	Freshly Brewed
<i>Succulent vanilla crème brûlée made of pure ingredients. Topped with crunchy brown sugar</i>		Regular or Decaffeinated
Gelato & Liqueur	8	Coffee & Tea 2.75
<i>Local Foxhill gelato accented with Port Williams Barrelling Tide Distillery Haskap Liqueur</i>		Herbal Tea 2.95
Chocolate Chip Cookie	3	
<i>To eat in or take away.</i>		



*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 strips of chicken breast with 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 and grilled onions, served with mayonnaise, potato skins and sour cream
- Mister Club** 16
Old Orchard Inn Classic
Wrap or traditional toasted triple decker sandwich with turkey, bacon, lettuce and tomato. Served with potato skins and apple-cranberry chutney
- 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 choice of 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 steamed with a garlic shallot and parsley butter
- Zucchini Coins** 9
Parmesan breaded fresh zucchini with buttermilk ranch dip
- Calamari** 12
Lightly seasoned crisp calamari ring served with Sriracha aioli
- Smoked Fish Croquette** 12
Smoked haddock, salt cod combined with potatoes, onion and cream, breaded and accompanied by tzatziki 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 our 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)

* Shellfish Seafood Penne 26

Mussels, shrimp and scallops flashed in Pernod 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 breaded or seared and served with a corn, black bean and cilantro salsa

Suggested wine pairings: All Whites

Grilled Atlantic Haddock 22

Breaded fillet of Atlantic Haddock served with lemon butter sauce

Suggested wine pairing: Tidal Bay

Atlantic Poached or Planked Salmon 24

Poached in a citrus fish fumet or planked and served with a maple rum glaze

Suggested wine pairings: All Whites and Pinot Noir

*Chicken & Rösti 22

Chicken sautéed and simmered in a mushroom cream sauce and served with a Rösti potato

Suggested wine pairings: Nova 7, Tidal Bay

Chicken Havarti 22

Chicken Breast stuffed with local Foxhill Havarti Cheese with spinach and finished with an apricot jalapeño glaze

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

Suggested wine pairings: All Reds

Privateer's Striploin 36

Triple A 8oz centre cut, char-broiled to your preference, topped with shrimp and mussels

Suggested wine pairings: All Reds

Half Rack of Lamb 29

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

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

Pork Tenderloin 24

Bacon wrapped and brushed with Annapolis Valley honey, served with a Haskap liqueur sauce from our local Barrelling Tide distillery

Suggested wine pairings: All Reds and Whites

Fresh Atlantic Lobster Market Price

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

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

Suggested wine pairings: All Whites and Phone Box Red

