



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

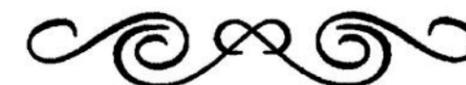
Sweet Potato Fries 6

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

