



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, halibut 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
fond, brownie cubes, pecans and chocolate
chunks, drizzled with chocolate and caramel.*

Chocolate Chip Cookie 3
To eat in or takeaway.

Matcha Blackberry Cheesecake 9
*Matcha green tea cheesecake on top of a
chocolate graham base, complimented by a
delicious blackberry mousse, topped with a
chocolate shard and dusted with matcha & sugar.*

Gelato & Liqueur 8
*Local Foxhill gelato accented with Port Williams
Barrelling Tide Distillery Haskap Liqueur, the
berry of long life and good vision.*

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*

Our Regular Beverages

Freshly Brewed

Regular or Decaffeinated

Regular Coffee & Tea 2.75
Herbal Tea 2.95



*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

You may substitute a salad for an extra 2

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 roast or french fried potato	
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 brown rice	
Grilled Atlantic Haddock	19
Breaded fillet of Atlantic Haddock served with lemon butter sauce with your choice of roasted potatoes or brown rice	
Shellfish 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 steamed with a garlic shallot and parsley butter		
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
Baguette baked with garlic butter topped with a blend of cheese		
Zucchini Coins		9
Parmesan breaded fresh zucchini with buttermilk ranch dip		
Valley Chicken Vegetable Soup		8
Prepared with fresh ingredients. The traditional style with our Chef's flair		



Salads Plus

Farmers Market Frittata 14
Open faced omelette with sautéed onions, mushrooms, peppers and smoked ham with melted cheese, accompanied by homefries

Spinach & Raspberry Salad Petite 7
Old Orchard Inn's signature salad
Garnished sweet and spicy pecans, red onions, sliced mushrooms, apples and crisp bacon, served with a raspberry vinaigrette

Classic Caesar Salad Petite 7
Crisp romaine lettuce tossed with herb croutons and smokey bacon bits in our garlic dressing, dusted with shredded parmesan cheese

Enhance your salad by adding
Chicken 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 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

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
Old Orchard Inn Classic
A toasted triple decker with turkey, bacon, lettuce and tomato, served with potato skins and apple-cranberry chutney

Deluxe Cheeseburger & Skins 16
Grilled local fresh ground sirloin and grilled onions, served with our own sauce, potato skins and sour cream

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

