

The Middle Spoon Desserterie & Bar Menu

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📍 1563 Barrington St, Halifax, NS B3J 1Z7, Canada

❖ Desserts

Sticky Toffee Pudding	CA\$12.49
Strawberry Shortcake Cheesecake	CA\$14.49
Peanut Butter Pie	CA\$12.49
Chocolate Brownie Pie	CA\$11.49
New York Cheesecake	CA\$14.49

❖ Sandwiches & Snacks

Fresh Lemon Biscuits (4)	CA\$7.99
Meatballs	CA\$13.99
Bacon And Avocado Melt	CA\$16.99
Charcuterie	CA\$25.99
Ham And Swiss	CA\$13.99

❖ Beverages

Soda	CA\$3.75
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Nestled in the heart of downtown Halifax, The Middle Spoon Desserterie & Bar on 1563 Barrington Street is one of those rare gems that masterfully blends indulgence, comfort, and a touch of elegance. For anyone with a sweet tooth or a craving for comfort bites, exploring **The Middle Spoon Desserterie & Bar Menu** feels like embarking on a delicious little adventure through layers of flavor and texture. Whether you're visiting for a post-dinner dessert, a light snack with friends,

or simply to unwind with something refreshing, this menu delivers satisfaction on every level - and then some.

Starting with the desserts, which are undeniably the stars of the show, The Middle Spoon has created a lineup that's both nostalgic and elevated. The **Sticky Toffee Pudding** is perhaps the crown jewel - rich, buttery, and irresistibly warm. Each bite feels like a comforting hug, soaked in toffee sauce that strikes the perfect balance between sweetness and depth. Then there's the **Strawberry Shortcake Cheesecake**, a crowd-pleaser that effortlessly merges two classic desserts into one harmonious creation. The creaminess of the cheesecake pairs beautifully with the freshness of the strawberries and the delicate crumble of shortcake. It's the kind of dessert that makes you pause mid-bite, close your eyes, and simply savor the moment.

The **Peanut Butter Pie** is another highlight of **The Middle Spoon Desserterie & Bar Menu**, especially for those who love that sweet-and-salty contrast. The smooth peanut butter filling, layered over a crumbly crust and topped with a drizzle of chocolate, delivers pure decadence without being overpowering. If you're more of a chocolate lover, the **Chocolate Brownie Pie** won't disappoint. Imagine a rich, gooey brownie baked into a flaky crust - every forkful dense with cocoa flavor and just the right amount of chewiness. Finally, no dessert menu would be complete without a **New York Cheesecake**, and The Middle Spoon's version nails the texture: firm yet creamy, simple yet deeply satisfying. It's classic comfort done with perfection, served in a way that feels both familiar and luxurious.

Of course, dessert may be the main attraction, but The Middle Spoon's savory offerings are equally inviting. Under the **Sandwiches & Snacks** section, you'll find a selection that complements the sweet dishes perfectly, making it easy to turn dessert night into a full dining experience. The **Fresh Lemon Biscuits (4)** are light, fluffy, and subtly citrusy - a refreshing start or side that pairs wonderfully with a coffee or soda. They carry that homemade charm, warm from the oven and lightly buttered, perfect for sharing or keeping all to yourself.

The **Meatballs** are hearty and comforting, seasoned just right and served in a way that feels rustic yet refined. They're ideal for anyone craving a savory bite before diving into dessert heaven. The **Bacon and Avocado Melt** stands out as a modern favorite - crispy bacon and creamy avocado balanced between perfectly toasted bread. It's rich but not heavy, satisfying but still leaves room for something sweet afterward. Then there's the **Charcuterie**, a wonderful choice if you're in the mood to snack and sip. With its mix of cured meats, cheeses, and accompaniments, it's a shareable delight that pairs beautifully with the bar's drinks. Lastly, the **Ham and Swiss** sandwich is simple but comforting, the kind of familiar flavor that feels like home - melty cheese, tender ham, and just the right crunch from the bread.

The beverage options at The Middle Spoon keep things refreshingly straightforward, with **Soda** offering the perfect crisp contrast to the richness of the food. While the menu focuses on desserts and light bites, the bar's drink list beyond this - from crafted cocktails to fine wines - complements the core menu seamlessly, making it an ideal spot for both a casual afternoon treat or a cozy evening indulgence.

What truly makes **The Middle Spoon Desserterie & Bar Menu** shine is how well it balances creativity with comfort. Each dish feels thoughtfully crafted, familiar yet with its own signature twist. The presentation is beautiful but never pretentious - the kind of food that looks great on your plate but, more importantly, tastes even better. Whether you're popping in for a quick dessert after dinner or spending a couple of hours catching up with friends, every option on the menu feels like it was made to make you linger just a little longer.

Beyond the food itself, there's something special about the way The Middle Spoon's menu encourages a sense of togetherness. Desserts like the Chocolate Brownie Pie or the Peanut Butter Pie are perfect for sharing, while the savory selections invite a "let's order a few and split them" kind of experience. It's the kind of menu that naturally sparks conversation - over which dessert is best, who gets the last bite of cheesecake, or whether the Sticky Toffee Pudding deserves its near-legendary reputation (spoiler: it does).

In the end, dining at The Middle Spoon Desserterie & Bar is more than just a meal - it's an experience of taste and texture, of sweet indulgence balanced with satisfying bites. The menu celebrates the joy of good food made with care and shared with warmth. From the melt-in-your-mouth desserts to the savory snacks that hit all the right notes, everything here tells a story of passion, quality, and comfort. So, if you ever find yourself strolling along Barrington Street in Halifax and craving something special, step inside The Middle Spoon. With a menu this thoughtfully crafted, you'll discover that indulgence doesn't have to be complicated - it just has to be delicious.