



Halifax & Dartmouth

DINE AROUND NOVA SCOTIA 2022

Menu \$40 per person Optional 3 course wine pairing \$25



Our Famous Buttermilk Biscuits GFO



APPETIZER (Choose-1)

Cream of Field Tomato Soup

cheddar crostini GFO/VO

“Kale, Caesar!” Salad

local kale, double-smoked bacon, parmesan, lemon garlic aioli dressing, fried capers, croutons GFO/VO

Roasted Sweet Potato, Arugula, and Honeycrisp Apple Salad

pickled grapes, spiced pumpkin seeds, goat cheese, honey tarragon vinaigrette GFO/VO

Brandade Fritters

salt cod, potato, romesco aioli, microgreen salad GFO



MAIN PLATES (Choose-1)

Sweet Heat Korean Chicken

boneless buttermilk fried chicken, red dragon sauce, steamed rice, gai lan greens, kimchi garden slaw, sesame, green onion, hot honey

Brisket Stroganoff

braised beef brisket, button mushrooms, house “gravy”, sour cream, parsley, tagliatelle, cabbage fritter

Cauliflower Tikka Masala

masala spiced ragout of cauliflower, butternut squash, & chickpeas, cashew & raisin pilau, vegetable samosa, mango chutney, raita GFO/VO

Choucroute Garnie

Alsatian braised pork shoulder, roasted pork belly, sausage, sauerkraut, market potatoes, grainy mustard, gherkins GFO

Butter Roasted Salmon (\$3 surcharge)

zucchini, bell pepper, charred red onion, roasted tomato & parmesan risotto GFO



SWEETS (choose-1)

Daily Cheesecake OR Crème brûlée GFO

Sticky Toffee Pudding

spiced poached pear, english toffee sauce, chantilly cream, brown sugar crumble VO

