

Halifax Seaport  
Farmers Market

Four Season's Farm

Fox Hill Cheese House

24 Carrots Bakery

Comeau Seafood

Fisherman's Market

Boates' Farm

Riverview Herbs

Maritime Gourmet  
Mushroom Co



### Elements of Food

Our talented and award winning, multinational culinary team apply their worldly knowledge of flavor combinations, to the plentiful bounty of top quality ingredients. Ingredients harvested from the farms and oceans in and around our beautiful province.

### Elements of wine

Elements on Hollis features a Wine spectator, Award winning wine list showcasing both global and local offerings. Our local wines, spirits and craft beer selections pair perfectly with our local inspired menu offerings.

"Please advise your server of any allergies or dietary concerns you may have"

Lockett Vineyards

Boxing Rock

Big Spruce

Halifax Distilling  
Co.

Jost Vineyards

Propeller

Co

Nine Locks

Garrison Brewery

Nova Scotia Spirit  
co

## A Global Twist on Local Elements



### appetizer

#### crab

14.00

north shore crab cake | sriracha - lime remoulade | caper berries | pickled carrots & fennel slaw



Nova Scotia

#### spring rolls



12.00

confit chicken | fresh green mango | ponzu | green onions | carrots | toasted sesame



China

#### scallop's BLT

18.00

seared scallops | olive oil poached tomato | warm bacon vinaigrette | arugula | garlic aioli |



Victorian era

balsamic bread

### soup

#### tomato soup



10.00

heirloom tomato soup | dutch rusk | aged gouda | truffle oil | tarragon cream



Netherlands

#### chowder

13.00

rich and creamy | salmon | haddock | mussels | scallop



Nova Scotia

### salad

#### caprese



13.00

vine ripened tomatoes | low fat mozzarella | fresh basil | arugula | pickled onion | olive oil |

balsamic vinaigrette



Italy

#### farmer's salad



14.00

mixed greens | spinach | pickled beets | pears | green beans | goats cheese | toasted almond | herb

vinaigrette



France

#### caesar

11.00

romaine | homemade croutons | parmesan | bacon | creamy garlic dressing



United States

#### beet


13.00


4 ways | painted | pickled | chipped | pressed | Farmers Market goat cheese | arugula | Acadian Maple vinaigrette



Ukraine


## share


**charcuterie** **21.00**  *Canada*  
cured meats | Farmers Market pickled vegetables | euro style pate | triple crunch mustard | 24 Carrots  
crostini



**cheese** **22.00**  *Switzerland*  
local cheese | complimenting condiments | spreads | 24 Carrots Bakery breads | apple cranberry chutney






## entrees


**beef** **37.00**  *Canada*  
beef tenderloin | coffee crust | Yukon gold mash | Jason's Maritime mushroom medley | café au lait sauce

**rogan josh** **33.00**  *India*  
curry braised lamb shank | biriyani rice | mint and cucumber raita | crisp fried onions | papadum

**salmon**  **29.00**  *Italy*  
Fisherman's Atlantic salmon | pappardelle | spinach | garlic cream | green beans | sundried tomato | toasted almonds

**chicken** **28.00**  *Jamaica*  
jerk spiced chicken leg | beluga lentils | charred honey glazed carrots | ginger beer glaze with honey and lime

**tuna**  **30.00**  *Brazil*  
blackened tuna loin | quinoa paella | spiced tomato and coconut broth | fennel and green bean salad

**risotto** **23.00**  *Vatican City*  
barley | roasted maritime gourmet mushrooms | roasted butternut squash | crispy kale | river view herbs | parmesan | grape tomatoes | sautéed green peas

## sides

quinoa paella

garlic asparagus

sweet potato fries

fries

buttered veg

**Please ask your server to see our dessert selection**