

Halifax Seaport
Farmers Market

Four Season’s Farm

Fox Hill Cheese House

Roselane Farms

Oulton’s Farm

24 Carrots Bakery

Comeau Seafood

Fisherman’s Market

Boates’ Farm

Getaway Farms

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”

Luckett Vineyards

Boxing Rock

Big Spruce

Halifax Distilling
Co.

Jost Vineyards

Propeller

Co

Nine Locks

Garrison Brewery

Nova Scotia Spirit

A Global Twist on Local Elements



appetizer

crab 12

north shore crab cake | mango & cabbage slaw | microgreens | radish | sweet n’ sour sauce



Thailand

Recommended wine: Mondavi Woodbridge Pinot Grigio, California **12**

chicken 10

secret recipe tandoori spice kebab | pickled onion | cilantro | mint chutney | papadum



India

Recommended wine: Jost Tidal Bay, Nova Scotia **15**

scallops 12

scallops from Comeau’s Seafood | Noggins Farm sweet corn | curry cauliflower | coconut cream



Sri Lanka

Recommended wine: Hardys Nottage Hill Chardonnay, Australia **10**

bruschetta 8

heirloom tomato | parmesan | 24 Carrots crostini | Boates’ apple cider reduction



Italy

Recommended wine: Pelee Island Reserve Pinot Noir, Ontario **14**

soup

hot n’ sour 13

N.S lobster dumplings | Maritime Gourmet mushrooms | Noggins Farm ginger | soy broth



China

Recommended wine: Ruffino Lumina Pino Grigio, Delle Venezie Italy **12**

chowder 12

rich and creamy | salmon | haddock | mussels | scallops



Nova Scotia

Recommended wine: Oyster Bay Chardonnay, Malborough New Zealand **15**

salad

garden 11

Farmers Market shoots and greens | radish | fennel | crispy shallots | Boates cider vinaigrette



France

Recommended wine: Siete Soles Sauvignon Blanc, Chile **9**

caesar 12

romaine | homemade croutons | parmesan | Annapolis Valley honey glazed bacon | creamy garlic dressing



United States

Recommended wine: Mondavi Woodbridge Sauvignon Blanc, California **12**

beet 13

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



Ukraine

Recommended wine: Mallee Rock Pinot Grigio, Southeast Australia **12**

share

charcuterie 19

Roselane Farm cured meats | Farmers Market pickled vegetables | euro style pate | apple-cranberry chutney | 24 Carrots Bakery sourdough



Canada

Recommended wine: Banfi Rosa Regale, Veneto Italy **13**

cheese 19

local cheese | complimenting condiments | spreads | 24 Carrots Bakery breads



Switzerland

Recommended wine: La Marca Prosecco, Veneto Italy **15**

element 2

entrees

beef 32

Oultons Farm beef tenderloin | coffee crust | bacon-cheddar mash | Jason's Maritime mushroom medley | café au lait sauce



Canada

Recommended wine: Caliterra Cabernet Sauvignon, Colchagua Valley Chile **13**

lamb 30

braised lamb shank | Farmers Market vegetables | caraway spätzle | Phone Box Red braised cabbage | apple slaw



Germany

Recommended wine: Lurton Piedra Negra Malbec, Mendoza Argentina **12**

salmon 26

Fisherman's Atlantic salmon | Spanish spice rub | charred carrots | rice pilaf | mango-red onion salsa | avocado crema



Mexico

Recommended wine: Kung Fu Girl Riesling, Washington **15**

chicken 26

farmed chicken supreme | Fox Hill ricotta gnocchi | smoked tomato cream | Maritime Gourmet mushrooms



Italy

Recommended wine: Oyster Bay Pinot Noir, Marlborough New Zealand **17**

stew 25

Fisherman's stew | mussels | salmon | scallop | haddock | basmati rice | spiced tomato coconut broth



Brazil

Recommended wine: Apothic White Blend, California **14**

noodle 21

egg noodle | tofu | green curry broth | Farmers Market vegetables | sweet | sour | spice | salt



Thailand

Recommended wine: Pelee Island Gewürztraminer, Ontario **10**

Please ask your server to see our dessert selection