

Halifax Seaport  
Farmers Market



Lockett Vineyards

Four Season's Farm

Boxing Rock

Fox Hill Cheese House

Big Spruce

24 Carrots Bakery

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.

Halifax Distilling Co.

Comeau Seafood

Jost Vineyards

Fisherman's Market

Propeller

Boates' Farm

Co

Riverview Herbs

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.

Nine Locks

Maritime Gourmet  
Mushroom Co

Garrison Brewery

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

Nova Scotia Spirit  
co

## A Global Twist on Local Elements

element 1

### appetizer

#### crab

14.00



Nova Scotia

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

#### spring rolls



12.00



China

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

#### scallop's BLT

18.00



Victorian era

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

balsamic bread

### soup

#### tomato soup



10.00



Netherlands

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

#### chowder

13.00



Nova Scotia

rich and creamy | salmon | haddock | mussels | scallop

### salad

#### caprese



13.00



Italy

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

balsamic vinaigrette

#### farmer's salad



14.00



France

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

vinaigrette

#### caesar

11.00



United States

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

#### beet

13.00



Ukraine

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

## 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**