



on hollis

*Halifax Seaport
Farmers Market*

Four Seasons Farm

Fox Hill Cheese House

24 Carrots Bakery

Comeau Seafood

Fisherman's Market

Boates Farm

Riverview Herbs

Maritime Gourmet

Mushroom Co

The team at Elements on Hollis pride themselves on utilizing local, small business suppliers which in turn helps to support local agriculture and economy and has a positive impact on lowering the ecological footprint

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 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 locally inspired food menu offerings

Elements of Entertainment

Our private events, themed nights and wine socials are developed to showcase the elements of Nova Scotia
Come home to Elements on Hollis and experience

A Global Twist on Local Elements

*Halifax Distilling
Co.*

Luckett Vineyards

Boxing Rock

Big Spruce

Jost Vineyards

Propeller

Nine Locks

Garrison Brewery

*Nova Scotia Spirit
Co*

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

Lunch

elements **4** one

crab **14.00**
north shore crab cake | sriracha – lime remoulade | caper berries | pickled carrots & fennel slaw

spring rolls **12.00** 
confit chicken | fresh green mango | ponzu | green onions | carrots | toasted sesame

scallops **17.00**
harissa crust | dried fruit couscous | saffron cream

our inspirations

 *Nova Scotia*

 *China*

 *Israel*

elements **2** share

charcuterie **21.00**
cured meats | *Farmer's Market* pickled vegetables | euro style pate | triple crunch mustard | 24 Carrots crostini

 *Canada*

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

 *Switzerland*

-elements 1

soup of the day 9.00
Farmer's Market fresh ingredients | creative | home made

tomato soup  10.00
cream off heirloom tomatoes | focaccia crotons | tarragon cream

chowder 13.00
maritime seafood | rich and creamy | salmon | haddock | mussels | scallop

our inspirations

 Globally

 Globally

 Nova Scotia

-elements 2

caesar 11.00
romaine | homemade crouton | parmesan | bacon | creamy garlic dressing

 United States

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 | champagne herb vinaigrette

 France

spinach salad 14.00
fresh berries | annapolis valley apples | herb vinaigrette | spinach | granola | feta cheese

 Nova Scotia

“enhance any of our salads by adding grilled chicken, peppered salmon or garlic shrimp 6.00”

fish & chips 18.00
Keith's IPA battered haddock | hand cut fries | tartar

 Great Britain

mussels 16.00
chorizo | Fisherman's mussels | olives | peppers | rustic tomato sauce | **24 Carrots** sourdough

 Portugal

burger 18.00
locally sourced ground beef | bacon | garlic aioli | lettuce | tomato | *That Dutchman's* Gouda

 United States

club 17.00
crispy bacon | locally sourced chicken breast | garlic aioli | havarti | **24 Carrots** bread

 Canada

teriyaki shrimp  22.00
buckwheat soba noodles | broccoli | garlic sautéed shrimp | soy teriyaki glaze | toasted sesame | green onions

 Japan

-e b c 21.00
elements butter chicken | basmati rice | naan | pappadum | raita

 India

quinoa paella  20.00
garlic toasted quinoa | artichoke hearts | roasted red peppers | mix beans | roasted zucchini | cumin | smoked paprika | saffron | river view herbs

 Spain