



DINE AROUND NOVA SCOTIA 2022 Halifax & Dartmouth Dine-in/Take-out

Menu 40 per person Optional 3 course wine pairing 25

Cocktail Feature

The Stopover 11 with menu 14 w/o

Maker's mark bourbon, absinthe, tamarind, coconut milk, ginger, lime, cinnamon



Our Famous Buttermilk Biscuits GFO



APPETIZER (Choose-1)

Cream of Field Tomato Soup

cheddar crostini GFO/VO

Rosé Mercator Vineyard Compass • Wolfville, NS

"Kale, Caesar!" Salad

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

Pinot Grigio Santa Margherita • Trentino, IT

Roasted Sweet Potato, Arugula, and Honeycrisp Apple Salad

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

Sauvignon Blanc Matua Vineyards • Marlborough, NZ

Salt Cod Fritters

pork scrunchions, pea-purée mustard pickle, balsamic, lemon

Prosecco Mionetto Presitge Brut DOC • Veneto, IT



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

Tempranillo Sueño Bodega La Magdalena • Castilla, ES

Brisket Stroganoff

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

Cabernet Sauvignon Liberty School • Paso Robles, USA

Cauliflower Tikka Masala

masala spiced ragout of cauliflower, butternut squash, & chickpeas, cashew & raisin pilau,

vegetable samosa, mango chutney, raita GFO/VO

Tidal Bay Lightfoot & Wolfville • Wolfville, NS

Choucroute Garnie

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

Mourvèdre Domaine Trelor • Trouillas, FR

Butter Roasted Salmon (\$3 surcharge)

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

Chardonnay Vega Sindoa • Navarra, ES



SWEETS

Choose Any Dessert From Our Pastry Menu

paired with either

Domaine De Grand Pre Ice Wine or Taylor Fladgate LBV Port

