

2 DOORS DOWN FOOD+WINE

Halifax & Dartmouth DINE AROUND NOVA SCOTIA

February 1st-29th

3-Course Price Fix Menu \$40 per person



Appetizer

KALE CAESAR SALAD GFO/VO

ted hutton's kale, double smoked bacon, parmesan, lemon garlic aioli dressing,
fried capers, croutons

FARMERS MARKET SOUP GFO/VO

Inspired from the farms of nova scotia

2DD BUTTERMILK CALAMARI

flash fried calamari, red dragon sauce, green onion, sesame, hot honey



Main Course

add caramelized sea scallops to any main course \$12

COLD WATER SHRIMP CRUSTED LINE-CAUGHT HADDOCK

lemon confit potato, hutten family farm veg, cape breton mustard pickles,
caper beurre blanc

WILD MUSHROOM GNOCCHI GFO/V

maria's pantry hand-made potato gnocchi,
quattro formaggi sauce, pan-roasted maritime gourmet mushrooms, grilled zucchini,
winter greens, sweet peas, garlic kale chips

STEAK FRITES GFO (\$10 Surcharge)

prepared medium or above
reverse seared AAA striploin, hand-cut fries, truffle aioli,
peppercorn sauce, crimini mushrooms



Dessert

gluten free option available upon request

STICKY TOFFEE PUDDING

english toffee sauce, mulled wine poached pear, oat pecan crumble, whip cream

CHOCOLATE PEANUT BUTTER CHEESECAKE

ganache, salted caramel, candied virginia peanuts



Feature Cocktail

ROSEMARY IRISH WHISKEY SOUR \$11 with D/A menu \$13 w/o
buskers irish whiskey, rosemary syrup, lemon juice, rosemary sprig

ZERO PROOF WHISKEY SOUR \$9 with D/A menu \$11 w/o
hp juniper single malt zero proof whisky, lemon, honey syrup