

2 Doors Down

Dine Around Nova Scotia

February 1st to March 15th, 2017

Prix Fix Menu

THE HOT POT

a daily soup creation for the winter months

“KALE! CAESAR” SALAD

winter kale | double smoked bacon | parmesan
lemon & garlic aioli dressing

CHARRED SUSTAINABLE OCTOPUS

parmesan polenta | pickled pepper sauce | crisp chick peas

@farrellferal DAILY PUB PIE

chef andrew's daily choice of a skillet baked british style pub pie
(served with a side garden salad)

BRAISED P.E.I. BEEF SHORTRIB

loaded mash | ted's veg | short rib reduction | crispy shallots

FISH & CHIPS RISOTTO

smoked haddock & leek risotto | westphalian ham | tartar gremolata
potato crusted haddock bits | fresh dill
(add sea scallops for \$7)

MY PAL TOFU

szechuan shiitake ragu | salt & pepper rice
crispy tofu | wonton chips

Plus any dessert from our sweet board!

3-Courses only \$35

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