

Local Inspired Contemporary Cuisine

cafe 1 0 1

Dinner

Beginnings

Lobster & Curry Soup

Comeau's lobster, sweet potato, tomato

10

Cafe 101 Chowder

Nova Scotia fish and shellfish, reduce cream, dill

8

Field

Local greens, caramelized onions, seasonal fruit, goats crumble, balsamic honey emulsion

8

Soft Caesar

Brioche infused in bacon, Romaine hearts, pancetta, asiago, lemon vinaigrette

8

Spinach

Spinach leaf, pineapple, cooked portabella, roasted red pepper, shallot buttermilk dressing, spiced pinenut brittle

8

Calamari

Sweet and sour, ginger, lime, jalapeno puree, cilantro

9

Sampler

Crab fritter, scallops, Acadian maple curry prawn, complementary garnishes

10

Pork Belly

Smoked & crisp, grilled Brie sourdough, basil, balsamic jam

9

Middles

Chicken

In house cherry smoked, tomato jam, smoked paprika, pappardelle, feta

20

Comeau's Scallop

Pan seared, lobster tabouli, grilled pita, mango tzatziki, cucumber gazpacho

23

Sambro Halibut

Butter poached, tomato confit, asparagus, creamed crab, bacon

25

2- Salmon Styles

Roasted, picodelgallo, cilantro pesto, beans
grilled, corn on the cob, asparagus, goat cheese biscuit

23

Seafood

Sambro Halibut, Comeau's scallops, prawns, yellow curry, fennel, orzo, naan bread

24

Ravioli

16-hour braised short rib, wild mushrooms, sundried tomato broth, asparagus ribbons, truffle flavor

19

Meadowbrook Pork Tenderloin

Pan-fried Cornbread, pulled pork shoulder, red chips, root beer reduction, apple herb salad

21

Rib Eye-8oz

Sous vide, portabella frits, smoked garlic aioli, BBQ pork belly

27

Very Late Breakfast

Striploin, Prawns in chipotle, chimichurri, fried egg potato triple-decker

27

Tortellini

Tuscan style, basil, vegetable broth, asiago, asparagus ribbon, tabouli, naan bread

19

Inspirations

Let the guys have a little fun, inspired creation by Nova Scotia's upcoming Chefs

Market Price