



6 OYSTERS ON THE HALF SHELL | \$10

2-COURSE MEAL (VEGAN) | \$20

Appetizer:

HERITAGE SALAD

Merlot-braised mushrooms, mixed greens, roasted cauliflower, fried shallots, seared lemon-olive oil dressing, toasted almonds, sliced apples

Entree:

ROASTED CAULIFLOWER & FARFALLE PASTA

Roasted cauliflower, red peppers, mushrooms, red onions, spinach, bowtie noodles, tomato sauce

2-COURSE MEAL | \$20

Appetizer: Choice of Salad

ELOTE CORN SALAD

Mixed greens, grilled corn, black beans, cherry tomatoes, feta, chipotle-lime vinaigrette, topped with crispy corn tortillas

or

HERITAGE SALAD

Merlot-braised mushrooms, mixed greens, roasted cauliflower, fried shallots, seared lemon-honey dressing, toasted almonds, sliced apples, Parmesan crisps

or

CAESAR SALAD

Bacon, romaine, croutons, Parmesan, house-made Caesar dressing

Entree:

CHORIZO & FARFALLE PASTA

Chorizo, roasted red peppers, mushrooms, red onions, spinach, bowtie noodles, buffalo cream sauce, Parmesan, served with garlic bread

3 APPETIZERS | \$30

HOUSE-MADE CHICKEN WINGS

1lb of locally-sourced chicken wings, fried golden and tossed in Pickford & Black spice, served with your choice of sauce: whiskey BBQ, sweet chili, buffalo, or ranch

ALL DRESSED MAC 'N' CHEESE

Three-cheese mac 'n' cheese, topped with all dressed potato chip gratin, served with garlic bread

FANCY FRIES

House-cut French fries, Parmesan, Pickford & Black spice, chives, citrus aioli drizzle

2 BURGERS, 2 BEERS | \$40

(Vegetarian/vegan options available)

Any 2 **GAHAN** or **AFTER HOURS SERIES**

20 oz draught beer

+

2 QUESO BURGERS

Aged local beef, Gahan Island Red Ale queso sauce, house "condo" sauce, brown sugar-candied bacon, shredded iceberg lettuce, crispy pickled onions, East Coast Bakery sesame seed Challah bun

FEBRUARY 1st-28th

1869 UPPER WATER ST. HALIFAX, NS.
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3-COURSE MEAL & BEVERAGE | \$50

Appetizer:

CRAB CAKES

Crispy breaded crab, corn and potato cakes, served with chipotle sour cream, chorizo jam, pickled onions

Entree:

PORCHETTA

Pork belly wrapped pork tenderloin, slow cooked and served with a mustard glaze, potato hash, cherry gastrique, crispy fried onions, seasonal vegetables

Choice of Dessert:

CHOCOLATE BROWNIE

Warm house-made brownie, chocolate sauce, whipped cream

MARY'S CARROT CAKE

Cinnamon-raisin cake, cream cheese icing

COFFEE CHEESECAKE

House-made coffee cheesecake, Oreo cookie crumble, chocolate drizzle

Choice of Beverage:

20oz DRAUGHT BEER

Any Gahan or After Hours Series Draught

or

5oz WINE

White

Lindeman's Bin 90 Fruity Moscato

Folonari Pinot Grigio

Les Jamelles Sauvignon Blanc

Grand Pre L'Acadie Blanc

Wolf Blass Yellow Label Chardonnay

ROSE

Folonari Pink Pinot Grigio

RED

Lindeman's Bin 99 Pinot Noir

Trapiche Reserve Cabernet Sauvignon

Folonari Valpolicella

Gabbiano Chianti

Don David Reserve Malbec

