

DINNER MENU

5PM - CLOSE

APPETIZERS

- WARM MIXED OLIVES** (GF)(VG)(DF) 9
honey, orange, thyme
- SWEET PEA & LOVAGE SOUP** (V) 9
crème fraiche, grilled olive bread
- STRAWBERRY BAKED BRIE** (V)(CN) 16
candied pecan crust, basil, baguette
- MALABAR MUSSELS** 🌱 12
salt spring island mussels, coconut curry broth, cilantro, toasted & torn brioche
- TOFINO FRY** (GF) 16
calamari, shrimp, sweet peppers, spicy japanese mayonnaise
- GARLIC SHRIMP** 🌱 17
white wine, herb butter, roasted garlic, toasted & torn brioche
- GRANDMA ROSIE'S TURKEY MEATBALLS** 15
tomato sauce, caramelized onion, herb ricotta cheese, torn brioche

FROM OUR KITCHEN WITH CARE,

Elizabeth & Kim

VEGETABLE FORWARD

- ELIZABETH'S CAESAR** (V) 14
kale, romaine, parmesan, croutons, black garlic dressing
- ROASTED CARROTS** (GF)(VG) 15
harissa, mint, cilantro, sunflower seeds, charred sweet pepper hummus
- CRISPY DUCK & WATERMELON SALAD** (GF)(DF) 16
arugula, raw carrot ribbons, cilantro, mint, pomegranate, fresno chili
- HEIRLOOM GRAIN TABOULI** (GF)(VG) 16
tomato, cucumber, peppers, kalamata olives & chickpea purée
- BURRATA & HEIRLOOM TOMATOES** (GF)(V) 19
crispy capers, basil, aged balsamic, planata extra virgin olive oil

MAINS

- RIGATONI PUTTANESCA** (V) 23
tomato, olives, capers, garlic, calabrian chili, parsley, parmesan
- FISH & CHIPS** (GF) 20
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon
- SCALLOP LINGUINE** 🌱 27
bc pink scallops, white wine, red pepper, parsley, grilled bread
- TANDOORI KING SALMON** (GF) 🌱 31
snap peas, beluga lentils, green chickpea purée, grilled lemon

- HARISSA ROASTED 1/2 CHICKEN** (GF) 33
maple hill farms organic chicken, charred broccolini, coriander raita, lemon
- BACKYARD BURGER** 23
substitute to our protein rich garden burger (VG)
cache creek natural beef, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries
- STRIPLOIN STEAK** (GF) 39
10oz AAA striploin, savoury herb butter, seasonal greens, herb roasted new potatoes
make it a surf n' turf with garlic shrimp +9 🌱

HONEY SALT MARKET 19

LOCAL SEASONAL PRODUCE | (VG)(GF)

local heirloom carrots, squash, broccolini, breakfast radish, sweet potato chips, pickled vegetables, tabouli salad, red pepper hummus & roasted cauliflower dip

CHARCUTERIE & CHEESE 21

genoa salami, capicola, prosciutto, brie, classic aged cheddar, bédicthin bleu, cranberry & hazelnut crisps (CN)

 **ocean wise**. A SUSTAINABLE CHOICE

SIDES

- TRUFFLE FRIES** (GF)(V) 10
parmesan, chives
- BLISTERED GREEN BEANS** (GF)(VG)(CN) 9
chunky tomato & almond 'romesco'
- HERB ROASTED NEW POTATOES** (GF)(VG) 9
yukon gold, fresh herbs, olive oil, more herbs!
- CHARRED BROCCOLINI** (GF)(V) 9
parmesan, lemon zest, fresh red chili
- MAC N' CHEESE** (V) 9
sharp cheddar cheese, kale, shishito peppers, ritz cracker crumble

(GF)=GLUTEN FREE, (DF)=DAIRY FREE, (CN)=CONTAINS NUTS, (V)=VEGETARIAN, (VG)=VEGAN

