

DINNER MENU

5PM - CLOSE

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

CHARCUTERIE & CHEESE 23

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

APPETIZERS


CHEDDAR & TRUFFLE POTATO SKINS (GF) 17
smoked bacon, caramelized onion, sour cream, aged cheddar, winter black truffles

KOREAN CRISPY CHICKEN BITES (GF) 16
buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, green onion

GRANDMA ROSIE'S TURKEY MEATBALLS 16
tomato sauce, caramelized onion, herb ricotta cheese, torn brioche

TOFINO FRY (GF) 18
calamari, shrimp, sweet peppers, spicy japanese mayonnaise

MALABAR MUSSELS (DF)  15
local mussels, coconut curry broth, cilantro, toasted & torn brioche

GARLIC SHRIMP  18
white wine, herb butter, roasted garlic, toasted & torn brioche

VEGETABLE FORWARD

ELIZABETH'S CAESAR (V) 15
kale, romaine, parmesan, croutons, black garlic dressing

KIM'S ARUGULA & ARTICHOKE SALAD (GF) 18
prosciutto, sundried tomato, manchego, hazelnuts, lemon vinaigrette

HEIRLOOM GRAIN TABOULI (GF)(VG) 18
tomato, cucumber, peppers, kalamata olives & chickpea pur e

BURRATA & HEIRLOOM TOMATOES (GF)(V) 20
basil, aged balsamic, planata extra virgin olive oil

HONEY SALT MARKET 21

LOCAL SEASONAL PRODUCE | (VG)(GF)

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

PICKS & STICKS

SERVED WITH TABOULI SALAD & GRILLED LEMON

PACIFIC SHRIMP (GF)(DF) 30
garlic lime, chili flakes, sweet peppers


HARISSA CHICKEN (GF) (DF) 25
lipstick peppers, scallion, cilantro

HERB GRILLED STEAK (GF) (DF) 28
shishito peppers, chimichurri

MAINS


RIGATONI PUTTANESCA (V) 25
tomato, olives, capers, garlic, calabrian chili, parsley, parmesan

FISH & CHIPS (GF) 22
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon

CHINOOK SALMON 'CHOWDER'  36
fresh mussels, smoked bacon, potato, carrot, celery, creamy chowder broth

MAPLE HILL CHICKEN 34
roasted heirloom carrots, kale & roasted pepper mac n' cheese, truffle jus

BACKYARD BURGER 25
substitute to our protein rich garden burger (VG)
8oz, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries

STRIPLOIN STEAK (GF) 42
10oz AAA striploin, savoury herb butter, seasonal greens, truffle parmesan fries
make it a surf n' turf with garlic shrimp +9 

SIDES

TRUFFLE FRIES (GF)(V) 10
parmesan, chives

HERB ROASTED NEW POTATOES (GF)(VG) 10
yukon gold, fresh herbs, olive oil, more herbs!

CHARRED BROCCOLINI (GF)(V) 10
parmesan, lemon zest, fresh red chili

CRISPY BRUSSELS SPROUTS (V)(GF) 9
lemon, parmesan, crushed chili flakes

MAC N' CHEESE (V) 9
sharp cheddar cheese, kale, shishito peppers, ritz cracker crumble

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

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

