

LUNCH MENU

MON - FRI: 11AM - 3PM

honey SALT
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE,

Elizabeth & Kim

SMALL PLATES

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| MALABAR MUSSELS (DF)  15
local mussels, cilantro, coconut curry broth, toasted & torn brioche | CHEDDAR & TRUFFLE POTATO SKINS 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 | FLATBREADS |
| GRANDMA ROSIE'S TURKEY MEATBALLS 16
tomato sauce, caramelized onion, herb ricotta cheese, torn brioche | THE SICILIAN 19
spicy capocollo, prosciutto, mushroom, burrata |
| TOFINO FRY (GF) 18
calamari, shrimp, sweet peppers, spicy japanese mayonnaise | THE BURRATA (V) 17
gem tomatoes, basil, sea salt, rosie's tomato sauce |

ON BREAD

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| BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 19
creamy slaw, durkee's dressing, brioche & a nice little salad | AVOCADO TOAST (DF)(VG) 19
toasted sourdough, serrano chillies, pickled peppers, watermelon radish, green goodness juice |
| DUNGENESS CRAB ROLLS  23
celery salad, salt & vinegar chips | BACKYARD BURGER 23
<i>substitute to our protein rich garden burger</i> (V)
8oz, aged cheddar, tomato jam, lettuce, tomato, onion, french fries |

VEGETABLE FORWARD

ADD TO ANY DISH: CHICKEN 6 | SHRIMP 8

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| ELIZABETH'S CAESAR SALAD (V) 15
kale, romaine, parmesan, croutons, black garlic dressing | KIM'S ARUGULA & ARTICHOKE SALAD (GF) 18
prosciutto, sundried tomato, manchego, hazelnuts, lemon vinaigrette |
| BURRATA & HEIRLOOM TOMATOES (GF)(V) 20
basil, aged balsamic, planeta extra virgin olive oil | HEIRLOOM GRAIN TABOULI (GF)(VG) 18
tomato, cucumber, peppers, kalamata olives & chickpea purée |

LARGE PLATES

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| *POKE BOWL (GF)(DF)  23
bc albacore, cilantro-miso dressing, avocado, cucumber, orange, mixed grains | WEST COAST FISH & CHIPS (GF) 22
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon |
| RIGATONI PUTTANESCA (V) 25
tomato, olives, capers, garlic, calabrian chili, parsley, parmesan | |



- 21 - HONEY SALT MARKET

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

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| HARISSA CHICKEN (GF)(DF) 25
lipstick peppers, scallion, cilantro | PACIFIC SHRIMP (GF)(DF)  30
garlic, lime, chili flakes, sweet peppers |
| HERB GRILLED STEAK (GF)(DF) 28
shishito peppers, chimichurri | |



CHEF'S LUNCH FEATURE

ASK YOUR SERVER ABOUT OUR DAILY CREATIONS

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

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

 **ocean wise.** A SUSTAINABLE CHOICE