

DINNER MENU

5PM - CLOSE

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

CHARCUTERIE & CHEESE 28

bresaola, venison salami, coppa, hot smoked pepperoni, island brie, blue benedictine, aged cheddar, grapes, quince, mustard, house made focaccia, hazelnut crisps (CN)

APPETIZERS

- SPINACH & ARTICHOKE DIP (V)** 19
creamy parmesan, warm pita, crudité vegetables
- KOREAN CRISPY CHICKEN BITES (GF)** 16
buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, green onion
tofu substitute available +\$2
- GRANDMA ROSIE'S TURKEY MEATBALLS** 16
tomato sauce, caramelized onion, herb ricotta cheese, torn brioche
- TOFINO FRY (GF)** 18
humbolt calamari, shrimp, cherry tomatoes, 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, parmigiano reggiano, croutons, black garlic dressing
- ARUGULA & ARTICHOKE SALAD (GF) (CN)** 18
prosciutto, sundried tomatoes, manchego, hazelnuts, lemon vinaigrette
- BURRATA ANTIPASTO PLATTER (V)** 23
olive tapenade, toy box tomatoes, shaved fennel, arugula, marinated artichokes, basil, focaccia bread, minus 8 ice wine vinegar

HONEY SALT MARKET 21

LOCAL SEASONAL PRODUCE | (V)(GF)

red endive, roasted carrots & beets, asparagus, snap peas, radishes, plantain & sweet potato chips, house made pickles, lemon dill ranch, guacamole, spicy carrot horseradish dip

MAINS

63 ACRES PREMIUM BC STRIPLOIN 84

SERVES 2 AS A MAIN COURSE OR 4 WITH OTHER DISHES TO ENJOY

14 oz cut, roasted farm vegetables, tobacco onions, smoked mashed potatoes, chimichurri, green peppercorn jus + nova scotia lobster \$16

- MUSHROOM PAPPARDELLE (V)** 28
local mushrooms, roasted fennel, parmigiano reggiano, walnut basil pesto
- FISH & CHIPS (GF)** 22
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon
- GRILLED SPRING SALMON (GF)** 34
roasted beets, snap peas, carrot, horseradish puree, lemon butter sauce
- PAN ROASTED HALIBUT (GF)** 39
sweet corn succotash, asparagus, red peppers, smoked potato puree

- BILOXI BUTTERMILK FRIED CHICKEN (GF)** 28
3pc, durkee's slaw, smoked mashed potatoes, hot n' spicy honey
- MAPLE HILL CHICKEN** 34
roasted heirloom carrots, truffle mac n' cheese, natural pan jus
- BACKYARD BURGER** 25
substitute to our protein rich garden burger (V)
8oz, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries
- 63 ACRES "DELMONICO" RIBEYE (GF)** 48
10oz, smoked herb butter, arugula salad, truffle parmesan fries
+ **add** garlic shrimp \$12 + nova scotia lobster \$16

SIDES

- TRUFFLE FRIES (GF)(V)** 10
parmigiano reggiano, chives
- SMOKED MASHED POTATOES (GF)(V)** 10
butter & fresh herbs
- GRILLED ASPARAGUS (GF)(VG)** 11
lemon zest, crushed red chilies
- STEAMED SNAP PEAS (GF)(V)** 10
roasted sesame sauce
- CRISPY BRUSSELS SPROUTS (V)(GF)** 10
lemon, parmigiano reggiano, crushed chili flakes
- TUXEDO MAC & CHEESE (V)** 14
black truffle & aged cheddar cheese

*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