

# LUNCH MENU

MON - FRI: 11AM - 3PM

*honey* S A L T  
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE,

*Elizabeth & Kim*

## APPETIZERS

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|---|--|
| <b>MALABAR MUSSELS</b> 15<br>local mussels, cilantro, coconut curry broth, toasted & torn brioche   | <b>SPINACH &amp; ARTICHOKE DIP (V)</b> 19<br>creamy parmesan, warm pita & crudité vegetables   |
| <b>KOREAN CRISPY CHICKEN BITES (GF)</b> 16<br>buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, green onion<br><b>tofu substitute available</b> | <b>BURRATA ANTIPASTO PLATTER (V)</b> 23<br>olive tapenade, toy box tomatoes, shaved fennel, arugula, marinated artichokes, basil, focaccia bread, minus 8 ice wine vinegar |
| <b>GRANDMA ROSIE'S TURKEY MEATBALLS</b> 16<br>tomato sauce, caramelized onion, herb ricotta cheese, torn brioche  | <b>FLATBREADS</b>  |
| <b>TOFINO FRY (GF)</b> 18<br>humbolt calamari, shrimp, cherry tomatoes, spicy japanese mayonnaise   | <b>BURRATA (V)</b> 17<br>fresh tomato, basil, sea salt, tomato sauce   |
|   | <b>SICILIAN</b> 19<br>spicy capocollo, prosciutto, mushroom, burrata   |

## ON BREAD

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| <b>AVOCADO TOAST (DF)(VG)</b> 19<br>toasted sourdough, serrano chillies, pickled peppers, watermelon radish, green goodness juice | <b>BILOXI BUTTERMILK FRIED CHICKEN SANDWICH</b> 19<br>creamy slaw, durkee's dressing, brioche & a nice little salad   |
| <b>DUNGENESS CRAB ROLLS</b> 28<br>celery salad, salt & vinegar chips  | <b>BACKYARD BURGER</b> 25<br><i>substitute to our protein rich garden burger (V)</i><br>8oz, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries |

## VEGETABLE FORWARD

ADD TO ANY DISH: CHICKEN 6 | SHRIMP 8

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| <b>ELIZABETH'S CAESAR SALAD (V)</b> 15<br>kale, romaine, parmigiano reggiano, croutons, black garlic dressing           |
| <b>ARUGULA &amp; ARTICHOKE SALAD (GF)(CN)</b> 18<br>prosciutto, sundried tomato, manchego, hazelnuts, lemon vinaigrette |

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## HONEY SALT MARKET

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

## 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)

## LARGE PLATES

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| <b>MUSHROOM PAPPARDELLE (V)</b> 28<br>local mushrooms, roasted fennel, parmigiano reggiano, walnut basil pesto   |
| <b>GRILLED THAI SHRIMP SALAD (GF)(DF)(CN)</b> 28<br>rice noodles, shredded cabbage, cucumber, carrot, cilantro, green onion, peanut dressing                         |
| <b>*POKE BOWL (GF)(DF)</b> 23<br>bc albacore, cilantro-miso dressing, avocado, cucumber, orange, mixed grains  |
| <b>WEST COAST FISH &amp; CHIPS (GF)</b> 22<br>haida gwaii rockfish, durkee's slaw, tartar sauce, lemon   |
| <b>GRILLED SPRING SALMON (GF)</b> 34<br>roasted beets, snap peas, carrot horseradish puree, lemon butter sauce   |
| <b>63 ACRES "DELMONICO" RIBEYE (GF)</b> 48<br>10oz, smoked herb butter, arugula salad, truffle parmesan fries<br>+ add garlic shrimp \$12 + nova scotia lobster \$16 |

## 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