

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

ON BREAD

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| AVOCADO TOAST (VG) 19
toasted sourdough, serrano chillies, pickled peppers, watermelon radish, green goodness juice | BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 19
creamy slaw, durkee's dressing, brioche & a nice little salad |
| DUNGENESS CRAB ROLLS 28
celery salad, salt & vinegar chips | BACKYARD BURGER 25
<i>substitute to our protein rich garden burger</i> (V)
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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| *ELIZABETH'S CAESAR SALAD (V) 15
kale, romaine, parmigiano reggiano, croutons, black garlic dressing | |
| ARUGULA & ARTICHOKE SALAD (GF)(CN) 18
prosciutto, sundried tomato, manchego, hazelnuts, lemon vinaigrette | |

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HONEY SALT MARKET

LOCAL SEASONAL PRODUCE | (V)(GF)

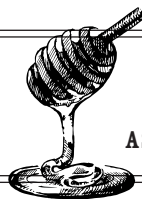
red endive, roasted carrots & beets, asparagus, snap peas, radishes, plantain & sweet potato chips, house made pickles, lemon dill ranch, guacamole, spicy carrot horseradish dip

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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| MUSHROOM PAPPARDELLE (V)(CN) 28
local mushrooms, roasted fennel, parmigiano reggiano, walnut basil pesto |
| GRILLED THAI SHRIMP SALAD (GF)(DF)(CN) 28
rice noodles, shredded cabbage, cucumber, carrot, cilantro, green onion, peanut dressing |
| *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 |
| GRILLED SPRING SALMON (GF) 34
roasted beets, snap peas, carrot horseradish puree, lemon butter sauce |
| 63 ACRES "DELMONICO" RIBEYE (GF) 48
10oz, smoked herb butter, arugula salad, truffle parmesan fries |



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