

DINNER MENU

5PM - CLOSE

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

— CHARCUTERIE & CHEESE 29 —

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

APPETIZERS

- SAVOURY MONKEY BREAD (V)** 8
three cheeses, pomodoro sauce
- PROSCIUTTOARUGULA SALAD (GF)(CN)** 21
artichoke, sundried tomatoes, manchego, hazelnuts, lemon vinaigrette
- STEAMED MUSSELS (DF)** 17
masala curry broth, cilantro, toasted brioche
- GARLIC SHRIMP** 18
white wine, herb butter, roasted garlic, torn brioche
- TOFINO FRY (GF)** 19
humboldt squid, shrimp, cherry tomatoes, spicy japanese mayonnaise
- GRANDMA ROSIE'S TURKEY MEATBALLS** 16
tomato sauce, caramelized onion, herb ricotta cheese
- KOREAN CRISPY CHICKEN BITES** 18
buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, scallion
tofu substitute available

VEGETABLE FORWARD

- SPINACH & ARTICHOKE DIP (V)** 20
creamy parmesan, pita, crudité vegetables
- *ELIZABETH'S CAESAR (V)** 15
kale, romaine, parmigiano reggiano, croutons, black garlic dressing
- 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 23

LOCAL SEASONAL PRODUCE | (V)(GF)

cucumber, red endive, radishes, roasted carrots & beets, artichoke, taro & sweet potato chips, house pickles, lemon dill ranch, guacamole, carrot horseradish dip

MAINS

63 ACRES "DELMONICO" RIBEYE (GF) 48

10oz, herb butter, arugula salad, truffle parmesan fries

63 ACRES NEW YORK STEAK (GF) 52

12oz grilled striploin, crispy brussels sprouts, potato puree, red wine jus

add: garlic shrimp \$12 / nova scotia lobster tail \$16

- FISH & CHIPS (GF)** 25
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon
- MISO ROASTED SPRING SALMON (GF)** 36
spinach gomaе, basmati rice, sesame sauce
- GRANVILLE ISLAND PASTA** 38
prawns, scallops, mussels, calabrian chili, garlic, scampi style sauce
- PAN ROASTED SCALLOPS (GF)** 41
watercress risotto, shaved parmesan, mushrooms, red wine jus
- NANA'S TIFFIN CHICKEN CURRY (CN)** 32
basmati almond rice, papadum, mint raita, mango chutney
- CHICKEN PARM** 36
burrata, parmigiano reggiano, basil, spaghetti pomodoro
- DRY AGED DUCK BREAST (GF)** 38
roasted carrots, potato puree, orange jus
- BACKYARD BURGER** 27
substitute to our protein rich garden burger (V)
8oz, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries

SIDES

- TRUFFLE FRIES (GF)(V)** 10
parmigiano reggiano, chives
- ROASTED CARROTS (V)** 11
lemon, dill, goat milk feta
- 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