

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
- BAKED BRIE "WHEEL" (V)(CN)** 22
hazelnut granola, cranberry & berry compote, sourdough toast
- 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

- 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
- SHORT RIB PAPPARDELLE** 32
red wine braised short rib, mushrooms, english peas, garlic cream sauce
- CHICKEN PARM** 36
burrata, parmigiano reggiano, basil, spaghetti pomodoro
- PRIMROSE BC PORK CHOP (GF)** 36
double cut chop, watercress apple salad, mashed potato, apple lemon mostarda
- BRAISED BEEF SHORT RIB** 38
mashed potatoes, crispy brussels sprouts, red wine sauce
- NANA'S TIFFIN CHICKEN CURRY (CN)** 32
basmati almond rice, papadum, mint raita, mango chutney
- BACKYARD BURGER** 27
substitute to our protein rich garden burger (V)
8oz, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries
- 63 ACRES NEW YORK STEAK (GF)** 48
10oz grilled striploin, herb butter, arugula salad, truffle parmesan fries
add: garlic shrimp +16 / nova scotia lobster tail +22

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