

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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|---|-----------|--|-----------|
| SAVOURY MONKEY BREAD (V)
three cheeses, pomodoro sauce | 8 | PROSCIUTTO ARUGULA SALAD (GF)(CN)
artichoke, sundried tomato, manchego,
hazelnuts, lemon vinaigrette | 20 |
| CHICKEN NOODLE SOUP
pulled chicken, cavatappi pasta | 11 | GRANDMA ROSIE'S TURKEY MEATBALLS
tomato sauce, caramelized onion,
herb ricotta cheese | 16 |
| STEAMED MUSSELS (DF)
masala curry broth, cilantro,
toasted brioche | 16 | KOREAN CRISPY CHICKEN BITES
buttermilk fried, gochujang glaze,
rice wine pickles, sesame seeds, scallions
tofu substitute available | 17 |
| TOFINO FRY (GF)
humboldt squid, shrimp, cherry tomatoes,
spicy japanese mayonnaise | 19 | | |

ON BREAD

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| AVOCADO TOAST (VG)
toasted sourdough, serrano chillies,
pickled peppers, watermelon radish,
green goodness juice | 20 | BILOXI BUTTERMILK
FRIED CHICKEN SANDWICH
rosemary biscuit, creamy slaw,
durkee's dressing, a nice little salad | 20 |
| DUNGENESS CRAB ROLLS
house brioche, celery salad,
salt & vinegar chips | 29 | BACKYARD BURGER
<i>substitute to our protein rich garden burger</i> (V)
8oz, aged cheddar, tomato jam, lettuce, tomato,
onion, truffle parmesan fries | 25 |

VEGETABLE FORWARD

ADD TO ANY DISH: CHICKEN 9 | SHRIMP 14

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| SPINACH & ARTICHOKE DIP (V)
creamy parmesan, pita,
crudité vegetables | 19 |
| *ELIZABETH'S CAESAR SALAD (V)
kale, romaine, parmigiano reggiano,
croutons, black garlic dressing | 15 |
| BURRATA ANTIPASTO PLATTER (V)
olive tapenade, toy box tomatoes,
shaved fennel, arugula, marinated
artichokes, basil, focaccia bread,
minus 8 ice wine vinegar | 23 |

TOURTIÈRE QUEBECOIS 24
beef & pork, apple watercress salad,
tomato jam



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

LARGE PLATES

GRILLED THAI SHRIMP SALAD (GF)(DF)(CN) **28**
rice noodles, shredded cabbage, cucumber,
carrot, cilantro, scallions, peanut dressing

***POKE BOWL** (GF)(DF) **24**
bc albacore, cilantro-miso dressing,
avocado, cucumber, orange, mixed grains

WEST COAST FISH & CHIPS (GF) **23**
haida gwaii rockfish, durkee's slaw,
tartar sauce, lemon

MISO ROASTED SPRING SALMON (GF) **36**
spinach gomaе, basmati rice, sesame sauce

SHORT RIB PAPPARDELLE **32**
red wine braised short rib, mushrooms,
english peas, garlic cream sauce

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



(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