

DINNER MENU

5PM - CLOSE

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

CHARCUTERIE & CHEESE 31

genoa salami, coppa, soppressata, aged cheddar, blue cheese, manchego, grapes, stone ground mustard, grilled sourdough

APPETIZERS

- SAVOURY MONKEY BREAD (V)** 10
three cheeses, pomodoro sauce
- CRISPY FRIED & ROASTED MUSHROOMS (V)(GF)** 17
myca farms mushrooms, creamy black garlic ponzu sauce
- STEAMED MUSSELS** 18
white wine, garlic herb butter, fries
- GARLIC SHRIMP** 18
white wine, herb butter, grilled sourdough
- TOFINO FRY (GF)** 19
humboldt squid, shrimp, sweet peppers, spicy japanese mayonnaise
- GRANDMA ROSIE'S TURKEY MEATBALLS** 18
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

GARDEN & GREENS

- *ELIZABETH'S CAESAR (V)** 16
kale, romaine, parmigiano reggiano, croutons, black garlic dressing
- WATERMELON FETA SALAD (V)** 18
watercress, spiced pumpkin seed, mint, lime vinaigrette
- SUMMER BURRATA SALAD (V)(GF)** 20
grilled peaches, heirloom & charred gem tomatoes, basil vinaigrette

HONEY SALT MARKET 23

LOCAL SEASONAL PRODUCE | (V)(GF)

cucumber, red endive, radishes, roasted carrots, crispy kale, snap peas, sweet potato chips, house pickles, guacamole, chickpea hummus, green goddess dip

MAINS

- BC SPRING SALMON** 36
potato gnocchi, snap peas, mint, lemon brown butter
- SHRIMP & SCALLOP SCAMPI LINGUINE** 38
garlic, calabrian chili, spinach, sundried tomato
- PACIFIC BLACK COD** 38
ginger miso glaze, sweet corn puree, charred cherry tomato
- ROASTED MUSHROOM CARBONARA** 34
spaghetti, smoked bacon, poached egg, lemon zest, black pepper

- PAN ROASTED SCALLOPS & PORK BELLY** 39
roasted corn, charred cabbage, mashed potatoes, cider jus
- BRAISED BEEF SHORT RIB** 39
mashed potatoes, roasted mushrooms, red wine sauce
- CHICKEN PARM** 36
fior di latte, parmigiano reggiano, basil, spaghetti pomodoro
- BACKYARD BURGER** 27
substitute to our protein rich garden burger (V)
aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries

63 ACRES NEW YORK STEAK (GF) 48

10oz grilled striploin, herb butter, watercress salad, truffle parmesan fries

add: garlic shrimp +16 / nova scotia lobster tail +22

SIDES

TRUFFLE FRIES (GF)(V) 11
parmigiano reggiano, chives

CRISPY BRUSSELS SPROUTS (V)(GF) 11
lemon, parmigiano reggiano, crushed chili flakes

TUXEDO MAC & CHEESE (V) 15
black truffle & aged cheddar