

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) 11
foir di latte, parmesan, cheddar cheese, 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

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

GARDEN & GREENS

***ELIZABETH'S CAESAR (V)** 16
kale, romaine, parmigiano reggiano, croutons, black garlic dressing

CHARCOAL ROASTED GOLDEN BEETS (V) 18
goat's feta cheese, spiced pumpkin seeds, mint, goddess dressing

BURRATA SALAD (CN)(V) 21
shaved fennel, frisee, kalamata olives, roasted gem tomatoes, candied hazelnut, pomegranate vinaigrette

MAINS

BC SPRING SALMON 36
potato gnocchi, charcoal roasted beets, snap peas, lemon brown butter

SHRIMP & SCALLOP SCAMPI LINGUINE 38
garlic, calabrian chili, spinach, sundried tomato

PACIFIC BLACK COD 38
ginger miso glaze, heirloom squash puree, charred cherry tomato

ROASTED MUSHROOM CARBONARA 34
spaghetti, smoked bacon, poached egg, lemon zest, black pepper

PAN ROASTED SCALLOPS & PORK BELLY 39
roasted fennel, heirloom carrots, 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, frisee 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

(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