

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) 11
foir di latte, parmesan, cheddar cheese, pomodoro sauce | STEAMED MUSSELS 18
white wine, garlic herb butter, fries |
| MUSHROOM BISQUE (V) 14
grilled baguette, crispy mushrooms, herb butter | GRANDMA ROSIE'S TURKEY MEATBALLS 17
tomato sauce, caramelized onion, herb ricotta cheese |
| CRISPY FRIED & ROASTED MUSHROOMS (GF) (V) 17
myca farms mushrooms, creamy black garlic ponzu sauce | KOREAN CRISPY CHICKEN BITES 17
buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, scallions
tofu substitute available |
| TOFINO FRY (GF) 19
humboldt squid, shrimp, sweet peppers, spicy japanese mayonnaise | |

ON BREAD

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| AVOCADO TOAST (V) 26
sourdough, roasted gem tomato, serrano chillies, tomato jam, poached eggs, real good green juice | BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 21
rosemary biscuit, creamy slaw, durkee's dressing, a nice little salad |
| GRILLED CHICKEN SHAWARMA 23
za'atar spice, hummus, cucumber tomato salad, pita bread | BACKYARD BURGER 25
<i>substitute to our protein rich garden burger</i> (V)
aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries |

(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

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

ADD TO ANY DISH: CHICKEN 9 | SHRIMP 16

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| *ELIZABETH'S CAESAR SALAD (V) 15
kale, romaine, parmigiano reggiano, croutons, black garlic dressing | |
| CHARCOAL ROASTED GOLDEN BEETS (M) 18
goat's feta cheese, spiced pumpkin seeds, mint, goddess dressing | |
| BURRATA SALAD (V)(CN) 20
shaved fennel, frisee, kalamata olives, roasted gem tomatoes, candied hazelnut, pomegranate vinaigrette | |
| 63 ACRES STEAK SALAD (GF) 26
5oz new york strip, heirloom beets, blue cheese, pickled red onion | |

LARGE PLATES

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| GRILLED THAI SHRIMP SALAD (GF)(DF)(CN) 29
rice noodles, shredded cabbage, cucumber, carrot, cilantro, scallions, peanut dressing |
| *POKE BOWL (GF)(DF) 24
bc albacore, cilantro-miso dressing, avocado, cucumber, orange, mixed greens, black rice |
| WEST COAST FISH & CHIPS (GF) 24
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon |
| BC SPRING SALMON 36
potato gnocchi, charcoal roasted beet, snap peas, lemon brown butter |
| 63 ACRES NEW YORK STEAK (GF) 48
10oz grilled striploin, frisee salad, truffle parmesan fries |
| ADD:
garlic shrimp + 16
nova scotia lobster tail + 22 |