



honey **S A L T**  
FOOD AND DRINK



**DINE OUT LUNCH | \$39**

**MON- FRI 11AM-3PM**

*Wine Pairing ( 3 oz pours ) \$21*

**APPETIZER**

**BUTTERNUT SQUASH SOUP (CN) (V)**

honey crisp crackers, hazelnut olive oil

- or -

**CHARCOAL ROASTED GOLDEN BEETS (V)**

goat's feta cheese, spiced pumpkin seeds,  
mint, goddess dressing

- or -

**KOREAN CRISPY CHICKEN BITES**

buttermilk fried, gochujang glaze,  
rice wine pickles, sesame seeds, scallion

**tofu substitute available**

**SUPPLEMENT YOUR APPETIZER + \$6**

**TUXEDO MAC & CHEESE (V)**

black truffle & aged cheddar

*Culmina 'R&D' Sauvignon Blanc*

- or -

*Mt. Boucherie 'Reserve' Pinot Noir*

**MAIN**

**TOURTIÈRE QUEBECOIS**

beef & pork savory pie, apple endive salad

- or -

**POKE BOWL (GF) (DF)**

bc albacore, cilantro-miso dressing, avocado,  
cucumber, orange, mixed greens, black rice

- or -

**BACKYARD BURGER**

*substitute to our protein rich garden burger (V)*

aged cheddar, tomato jam, lettuce, tomato, onion, fries

**SUPPLEMENT YOUR MAIN + \$10**

**BC SPRING SALMON**

potato gnocchi, charcoal roasted beet,  
snap peas, lemon brown butter

*Cedar Creek Pinot Gris*

- or -

*Mission Hill 'Estate' Cabernet/Merlot*

**DESSERT**

**BROOKIE**

chocolate chip cookie meets fudge brownie,  
salted caramel ice cream

*Pie Oh My Cocktail*

*bacardi spiced, galliano, lemon juice, apple juice, vanilla syrup*

