

LUNCH MENU

MON - FRI: 11AM - 3PM

honey SALT
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE,

Elizabeth & Kim

APPETIZERS

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

GARDEN & GREENS

ADD TO ANY DISH: CHICKEN 9 | SHRIMP 16

- *ELIZABETH'S CAESAR SALAD (V)** 15
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 (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



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

ON BREAD

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



TOURTIÈRE QUEBECOIS 24
beef & pork savory pie, apple endive

LARGE PLATES

- 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

(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

EXPRESS LUNCH \$28

dine in only

ADD: old style pilsner (14oz) \$6
house red, or white wine (5oz) \$12

APPETIZER

CHOOSE ONE

- MUSHROOM BISQUE (V)**
crispy mushrooms, chives
- ELIZABETH'S CAESAR SALAD (V)**
black garlic dressing, croutons
- NICE LITTLE SALAD (V)(GF)**
greens, pumpkin seeds, tomatoes, goddess dressing

MAIN

CHOOSE ONE

- AVOCADO TOAST (V)**
sourdough, roasted gem tomato, serrano chillies, tomato jam
- WEST COAST FISH & CHIPS (GF)**
haida gwaii rockfish, fries, tartar sauce, lemon
- GRILLED CHICKEN SHAWARMA**
za'atar spice, hummus, cucumber tomato salad, pita bread
- BILOXI BUTTERMILK FRIED CHICKEN SANDWICH**
rosemary biscuit, creamy slaw, durkee's dressing

DESSERT

- BROOKIE**
chocolate chip cookie, brownie center