

DINNER MENU

5PM - CLOSE

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

CHARCUTERIE BOARD 31

truffle salami, corsican coppa, prosciutto, beef bresaola, baguette, honey butter, cornichon, pickles

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

BLUE CRAB DIP 28
toasted baguette, cajun spice, cheddar cheese

GARLIC SHRIMP 18
white wine, herb butter, baguette

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

CHEESE FONDUE BREAD BOWL 39

aged cheddar & gruyere cheese, sourdough, apples, grapes, new potatoes, crispy mushrooms, pork sausage

GARDEN & GREENS

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

BURRATA SALAD (CN)(V) 21
shaved zucchini, roasted pine nuts, frisée, heirloom tomatoes, basil pesto

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

GRILLED WILD KING SALMON 38
couscous tabbouleh, chickpea hummus, cucumber tomato salad

FRASER VALLEY RAINBOW TROUT 34
sauce vierge, tomatoes, olives, capers, lemon, new potatoes

SHRIMP SCAMPI LINGUINE 36
garlic, calabrian chili, spinach, sundried tomato

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

BC WILD HALIBUT (CN) 42
pan fried, roasted myca farm mushrooms, gnocchi, basil pesto

CHICKEN PARM 36
fior di latte, parmigiano reggiano, basil, spaghetti pomodoro

GRILLED ALBERTA LAMB RIBS 39
spice rubbed, za'atar roasted pita bread, zucchini, heirloom tomatoes, yogurt herb sauce

BACKYARD BURGER 27
substitute to our protein rich garden burger (V)
aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries

**10oz PRIME HOLSTEIN
NEW YORK STRIPLION STEAK (CN) 49**

**16oz ANGUS RESERVE AAA
RIBEYE STEAK (CN) 56**

served with heirloom tomato & pesto salad, grilled zucchini, new potatoes, red wine jus
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