



honey S A L T
FOOD AND DRINK



DINE OUT LUNCH | \$36

MON-FRI 11AM-3PM

Wine Pairing (3oz pours) \$26

APPETIZER

MYCA FARMS MUSHROOM SOUP (V)

crispy oyster king, chervil oil

- or -

WINTER GREENS SALAD (CN)

crispy prosciutto, feta cheese, candied walnuts,
pickled beets, grainy mustard vinaigrette

- or -

KOREAN CRISPY CHICKEN BITES

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

tofu substitute available

SUPPLEMENT YOUR APPETIZER + \$8

TUXEDO MAC & CHEESE (V)

black truffle & aged cheddar

- or -

GRANDMA ROSIE'S TURKEY MEATBALLS

tomato sauce, caramelized onion, herb ricotta cheese

Mission Hill Estate Rosé

- or -

Culmina 'R&D' Sauvignon Blanc

MAIN

TOURTIÈRE QUEBECOIS

beef & pork savory pie, apple endive salad

- or -

GRILLED CHICKEN COBB SALAD (GF)

deviled eggs, avocado, feta cheese, smoked bacon,
heirloom tomatoes, green goodness dressing

- or -

BACKYARD BURGER

substitute to our protein rich garden burger (V)

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

SUPPLEMENT YOUR MAIN + \$12

GRILLED WILD KING SALMON (DF)

couscous tabbouleh, chickpea hummus,
cucumber tomato salad

Phantom Creek Rosé

- or -

Phantom Creek 'Petite Cuvee' Cabernet/Merlot/Petite Verdot

DESSERT

BROOKIE

chocolate chip cookie meets fudge brownie,
salted caramel ice cream

Have S'more Cocktail (1oz)

*bacardi rum, bols banana, galiano,
bitarome s'more bitters, shaved chocolate*