

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 (VG)(GF) 17
myca farms mushrooms,
creamy black garlic ponzu sauce

SALT SPRING MUSSELS 18
chorizo, cider, garlic & herb butter, grilled baguette

GARLIC SHRIMP 19
toasted tomato bread, chilis, olive oil

TOFINO FRY (GF) (DF) 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 (V)

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 (V)(GF) 21
endive, frisee, golden currants, pink lady apples,
shaved celery, sherry dressing

HONEY SALT MARKET 23

LOCAL SEASONAL PRODUCE | (VG)(GF)

cucumber, red endive, radishes, roasted carrots,
crispy kale, broccolini, sweet potato chips, house pickles,
guacamole, chickpea hummus, ranch dip

MAINS

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

PAELLA MIXTA 44
shrimp, chicken thighs, mussels,
bomba rice, saffron, english peas

SHRIMP SCAMPI LINGUINE 38
mussels, shrimp, humbolt squid, basil,
pomodoro sauce

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

NOVA SCOTIA LOBSTER RISOTTO 46
brown butter, kabocha squash, sage, lemon

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

BEEF BOURGUIGNON 35
french style beef stew, roasted bone marrow,
potatoes, mushrooms, carrots, pearl onions

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 STRIPLOIN STEAK (GF) 49**

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

served with mashed potatoes, roasted mushrooms, grilled broccolini, 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