

**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

**BLUE CRAB DIP** 28  
torn brioche, cajun spice, cheddar cheese

**GARLIC SHRIMP** 18  
white wine, herb butter, torn brioche

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

**HONEY SALT MARKET 23**

LOCAL SEASONAL PRODUCE | (VG)(GF)

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

**MAINS**

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

**FRASER VALLEY RAINBOW TROUT (GF)(DF)** 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

**100z PRIME HOLSTEIN  
NEW YORK STRIPLOIN STEAK (CN) (GF) 49**

**160z ANGUS RESERVE AAA  
RIBEYE STEAK (CN) (GF) 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