

DINNER MENU

5PM-CLOSE

FROM OUR KITCHEN WITH CARE,

Elizabeth & Kim

CHEESE & CHARCUTERIE BOARD 34

fennel salami, prosciutto, spanish chorizo, cendré de charlevoix,
4yr aged canadian cheddar, pickles, mustard, truffle butter, toasted baguette

APPETIZERS

SAVOURY MONKEY BREAD (V) 11

fior 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

shallot, 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

ORGANIC HEIRLOOM TOMATO SALAD (CN) 18

pine nuts, arugula, pickled red onion,
basil pesto

HONEY SALT MARKET 23

LOCAL SEASONAL PRODUCE | (V)(GF)

cucumber, red endive, carrots, asparagus,
radishes, crispy kale, sweet potato chips,
house made pickles, guacamole,
tzatziki, hummus

MAINS

ARCTIC CHAR (CN) 36

yukon territories, organic red wheat berries,
heirloom tomatoes, basil pesto

SEAFOOD PASTRY 38

Salmon, shrimp, mussels, white fish,
potatoes, peas, tarragon, saffron cream

GRILLED WILD KING SALMON (DF) 38

couscous tabbouleh, chickpea hummus,
cucumber tomato salad

ARROWTOOTH FLOUNDER 42

northern bc, asparagus, golden potatoes,
capers, lemon butter

CHICKEN PARM 36

fior di latte, parmigiano reggiano, basil,
spaghetti pomodoro

BACKYARD BURGER 27

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

CRISPY WAGYU BEEF 38

braised & fried, heirloom carrot, scallion,
cilantro, honey Szechuan glaze

RESERVE ANGUS STEAK 49

10oz striploin, roasted mushrooms, asparagus,
potatoes, red wine jus

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