

LUNCH | MON - FRI: 11AM - 3PM

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

Appetizers

SAVOURY MONKEY BREAD (V)	12
fior di latte, parmesan, cheddar cheese, pomodoro sauce	
MYCA FARMS MUSHROOM BISQUE (V)	14
torn brioche, herb butter	
CRISPY FRIED & ROASTED MUSHROOMS (GF) (DF)(VG)	18
myca farms mushrooms, creamy black garlic ponzu sauce	
TOFINO FRY (GF)(DF)	20
humboldt squid, shrimp, sweet peppers, spicy japanese mayonnaise	
GRANDMA ROSIE'S TURKEY MEATBALLS	17
tomato sauce, caramelized onion, herb ricotta cheese	
KOREAN CRISPY CHICKEN BITES	19
buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, scallions	
TOFU SUBSTITUTE AVAILABLE (V)	

Garden & Greens

ADD TO ANY DISH: CHICKEN 9 SHRIMP 16	
*ELIZABETH'S CAESAR SALAD (V)	17
kale, romaine, parmigiano reggiano, croutons, black garlic dressing	
PROSCIUTTO & BURRATA (GF)	22
pomegranate, red endive, gala apples, roasted garlic & sherry vinaigrette	
GRILLED CHICKEN COBB SALAD (GF)	26
deviled eggs, avocado, feta cheese, smoked bacon, heirloom tomatoes, green goddess dressing	
HONEY SALT MARKET 24 LOCAL SEASONAL PRODUCE (V)(GF) crispy mushrooms, roasted beets & heirloom carrots, cucumber, red endive, radishes, sweet potato chips, house made pickles, guacamole, tzatziki, hummus	

On Bread

AVOCADO TOAST (V)	26
sourdough, roasted gem tomato, serrano chillies, tomato jam, poached eggs, real good green juice	
GRILLED CHICKEN SHAWARMA (DF)	25
za'atar spice, hummus, cucumber tomato salad, pita bread	
BILOXI BUTTERMILK	23
FRIED CHICKEN SANDWICH	
brioche bun, creamy slaw, durkee's dressing, a nice little salad	
BACKYARD BURGER	25
aged cheddar, bacon, tomato jam, L.T.O., french fries	
substitute to our garden patty (V)	
add egg +2	
BEEF KOFTA KEBAB	28
harissa spiced, grilled tomato, cucumber salad, red onion, tzatziki, pita bread	

Large Plates

WEST COAST FISH & CHIPS (GF) (DF)	27	CHICKEN PARM	36	*POKE BOWL (GF) (DF)	24
haida gwaii rockfish, durkee's slaw, tartar sauce, lemon		fior di latte, parmigiano reggiano, spaghetti pomodoro, basil		bc albacore tuna, mango, avocado, cucumber, black rice, wakame seaweed, pickled radish, roasted sesame seed. cilantro miso dressing	
GRILLED WILD KING SALMON (GF)	36	RESERVE ANGUS STEAK (GF)	49		
roasted butternut squash, braised red endive, sweet grass lemon butter sauce		10oz striploin, garlic butter, roasted mushrooms, truffle fries			
		ADD: GARLIC SHRIMP + 16			

30 IN 30

READY IN 30 MINUTES

FOR \$30

DINE IN ONLY

Appetizer

CHOOSE ONE

MYCA FARMS MUSHROOM BISQUE (V)
fresh herbs

ELIZABETH'S CAESAR SALAD (V)
black garlic dressing, croutons

NICE LITTLE SALAD (V) (GF)
greens, pumpkin seeds, tomatoes, goddess dressing

Main

CHOOSE ONE

AVOCADO TOAST (V) (DF)
sourdough, roasted gem tomato, serrano chillies, tomato jam

WEST COAST FISH & CHIPS (GF) (DF)
haida gwaii rockfish, fries, tartar sauce, lemon

GRILLED CHICKEN SHAWARMA
za'atar spice, hummus, cucumber tomato salad, pita bread

Dessert

BROOKIE
chocolate chip cookie, brownie center