

COCKTAILS

POMEGRANATE MARGARITA 12
tequila, lemon, lime, pomegranate juice

CINNA MULE 12
gin, port, cranberry, ginger beer, lemon

PINK LEMONADE 14
casamigos blanco, deep eddy lemon

SWEET AUTUMN 13
sailor jerry, st. germaine, pom juice, cinnamon

GREEN TOX 13
hs green goodness, vodka, lemon

MOSC-ITO 13
vodka, light rum, pear, ginger beer, mint

MIDNIGHT RAMBLER 12
bulleit bourbon, bitters, honey, orange peel

BEEES KNEES 12
gin, limoncello, honey

BLOOD ORANGE FIZZ 13
syltbar prosecco, grand marnier, blood oj

HS NEGRONI 12
gin, campari, antica forumla vermouth, orange

GARDEN MULE 12
vodka, cucumber, basil, ginger beer

SMOKED CRANBERRY 14
lola mezcal, lemon, apple, ginger, cranberry

Mock-tails

POMEGRANATE SWEET TEA 5
oolong tea, pom juice, simple syrup

THE SICILIAN PUNCH 5
blood orange juice, fresh basil, soda, orange peel

COOL AS A CUCUMBER 5
cucumber, mint, cucumber soda

WINES BY THE GLASS

PROSECCO, SYLTBAR fruili, italy 13

SPARKLING, DOMAINE STE. MICHELLE columbia valley 10

MOSCATO, BRANDINI piedmont italy 12

RIESLING, CHATEAU ST MICHELLE columbia valley, wa 9

SAUV BLANC, SILVERADO napa valley, ca 12

SAUV BLANC, MT. BEAUTIFUL n canterbury, nz 13

CHARDONNAY, MONSTABLE languedoc, france 9

CHARDONNAY, COMPLICATED napa, ca 11

CHARDONNAY, LANDMARK sonoma, ca 13

PINOT GRIGIO, VALLAGARINA trentino, italy 9

PINOT GRIS, J VINEYARD california 9

ROSE, LISTEL sable de camargue, france 9

ROSE, DOMAINE STE. MICHELLE columbia valley 12

RED BLEND, 7 MOONS lodi, ca 10

PINOT NOIR, MONTSABLE languedoc, france 9

PINOT NOIR, HIGHER GROUND monterey, ca 11

PINOT NOIR, MEIOMI central coast, ca 14

MALBEC, TRAPICHE mendoza, argentina 11

MERLOT, EDUCATED GUESS napa valley, ca 13

CAB SAUV, WILLIAM HILL central coast, ca 10

CAB SAUV, STORYPOINT sonoma valley, ca 12

CAB SAUV, LOUIS MARTINI napa valley, ca 20

HOUSE MADE SANGRIA
RED OR WHITE
9/18

SUDS

ON TAP

TAILWAGGER, BIG DOGS 7

PILSNER, SCRIMSHAW 7

PIZZA PORT SWAMIS 7

2 SEASONAL ROTATORS M.P.

CANS/BOTTLES

PBR 3 * ALL DAY

BLUE MOON 7

FIRESTONE WALKER 805 7

MILLER LITE & HIGH LIFE 3 * ALL DAY

SIERRA NEVADA PALE ALE 7

BALLAST POINT SCULPIN IPA 7

REKORDELIG CIDER *GF 8

ESTRELLA DAMM *GF 8

STELLA ARTOIS 7

GUINNESS 9

SEASONAL OFFERINGS M.P.

Happy Hour

Daily 3pm- 6pm
In bar and lounge
½ off all wines, beers and
specialty cocktails

WINE WEDNESDAY

½ off all bottles of wine

D I N N E R



STARTERS

HARVEST TOAST 10

delicata squash, bellwether farms ricotta, pepitas
pomegranate seeds

BEETS & GOAT CHEESE 15

roasted & pickled beets, purple haze goat cheese
sherry reduction, tangerine oil

AHI TUNA POKE* 16

avocado, radish, wonton chips

SWEET POTATO SOUP 8

spiced pecans, chives

NEW ENGLAND FRY 15

ipswich clams & calamari, blistered shishito
piquillo aioli

TURKEY MEATBALLS 10

alta cucina tomatoes, caramelized onions
bellwether farms ricotta

MARGHERITA FLATBREAD 12

mozzarella, tomato sauce, basil, extra virgin olive oil

TURKEY MEATBALL FLATBREAD 14

tomato sauce, basil, caramelized onions

PROSCIUTTO FLATBREAD 14

bellwether farms ricotta, grilled pears
pomegranate seeds, basil

honey S A L T
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE, *Elizabeth & Kim.*

Salad

LEMON CHICKEN SALAD 13

tom's greens, roasted chicken, mozzarella, sunflower seeds
chickpeas, avocado

ELIZABETH'S CAESAR 11

tuscan kale, romaine, parmesan, multigrain croutons
add chicken +5
add scottish salmon* +12

GRAIN POWER 12

red and white quinoa, beluga lentils, avocado
shaved fennel, radish, citrus vinaigrette
add chicken +5
add scottish salmon* +12

SEARED AHI TUNA SALAD* 21

wasabi pea and ginger crust, bloomsdale spinach, asian pear
sea beans, miso vinaigrette

SIDES - 7

ROASTED BRUSSELS SPROUTS

GRILLED BROCCOLINI

CAULIFLOWER STEAK

HEIRLOOM ROASTED CARROTS

FRENCH FRIES

MAC N' CHEESE

SMASHED FINGERLING POTATOES

Plates

PAN ROASTED RED SNAPPER* 28

sunchoke, wild mushrooms, lemongrass broth

GRILLED SCOTTISH SALMON* 26

roasted fennel, beets, apples, mustard vinaigrette

HEIRLOOM POTATO GNOCCHI 21

wild mushrooms, farm egg, herb bread crumbs

CARAMELIZED SEA SCALLOPS* 33

cauliflower, vanilla bean, truffle sauce

CHICKEN CURRY 21

english peas, carrots, raita, basmati rice

MARY'S FREE RANGE BRICK OVEN CHICKEN BREAST 24

mac n' cheese, kale, anaheim peppers, natural jus

CAST IRON PORK TENDERLOIN* 24

grilled pears, shaved brussels sprouts
pomegranate mostarda

FARM HOUSE MEATLOAF 24

tomato jam, parsnip puree, caramelized onions
brussels sprouts

12 HOUR BRAISED SHORT RIB 27

polenta, caramelized parsnips, heirloom carrots

CHARRED FILET MIGNON* 36

smashed fingerling potatoes, caramelized onion
braised kale, house steak sauce

FOR FUTURE FARM TABLE AND SPECIAL EVENTS VISIT:
WWW.HONEYSALT.COM