

BRUNCH

10AM-2:30PM

honey **SALT**
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

Break the Fast

MONKEY BREAD 15 ^V

"break bread for the table"
brioche, bourbon caramel sauce

WAGYU COUNTRY FRIED STEAK 25

crispy fried top round steak, creamy pepper gravy
breakfast potatoes

ADD SOFT SCRAMBLE EGG +\$4

BREAKFAST POUTINE 20

roasted yukon potatoes, smoky bacon gravy
cheese curds, fried egg

BANANA DUTCH BABY PANCAKE 18 ^V

bananas, vanilla pudding, whipped cream
graham cracker crumble, dark chocolate curls

BERRY TRES LECHES FRENCH TOAST 18 ^V

berry compote, whipped cream, tres leches glaze

HONEY SALT BENEDICT* 18 ^V

poached eggs, spinach, tomato, hollandaise
wolferman's english muffin

ADD BACON +3

FRIED CHICKEN BENEDICT* 23

biloxi fried chicken, poached eggs, spinach
hollandaise, wolferman's english muffin

BELT* 19

thick cut steak bacon, soft scrambled eggs, arugula
tomato, parmesan, lemon aioli, sourdough toast

BREAKFAST PIZZA* 19

scrambled eggs, smoked bacon, broccolini, peppers
fromage blanc, fresh mozzarella

HEALTHIER EATS

GREEN GOODNESS JUICE 10 ^{VG GF}

kale, apples, fennel, cucumber, celery
lemon, ginger

HONEY SALT GINGER SHOT 5 ^{VG GF}

ginger, lemon, honey

FARMERS FRUIT BOWL 10 ^{VG GF}

seasonal fruit, fresh berries, local mint, orange zest

MATCHA & COCONUT OVERNIGHT OATS 10 ^V

rolled oats, coconut milk, jade leaf matcha
raw honey, flaxseed

SUMMERLIN CRUDITE 20 ^{VG GF}

garden vegetables, shishito peppers, sumac
chickpea hummus, baba ghanoush
california olive oil, papadum

EGG WHITE FRITTATA 18 ^{VG GF}

spinach, roasted tomato
fromage blanc, market greens

BOTTOMLESS THERAPY

\$29 | (2 HOUR LIMIT)

BUBBLES

CHOICE OF:

orange mimosa | or | blood orange mimosa | or | classic bellini

HAIR OF THE DOG

CHOICE OF:

traditional bloody mary | or | bloody caesar | or | bloody maria
classic michelada | or | red snapper

IT'S A BRUNCH THING

SPRING TUSCAN BEAN SOUP 12 ^{V GF}

garlic parmesan crostini, olive oil

ELIZABETH'S CAESAR SALAD* 15 ^V

tuscan kale, romaine, parmesan, torn croutons
black garlic dressing

GRAIN POWER SALAD 16 ^{VG GF}

quinoa, beluga lentils, avocado, fennel, orange
dried cranberry, pomegranate, cucumber
lemon vinaigrette

ADD TOFU +5, GRILLED CHICKEN +10, SHRIMP +12, SALMON +15

LEMON CHICKEN SALAD 18 ^{GF}

grilled chicken breast, fresh mozzarella, avocado
field greens, chickpeas, sunflower seeds
lemon vinaigrette

AVOCADO TOAST & GREEN GOODNESS JUICE 18 ^{VG}

pickled fresno, cherry tomatoes, arugula, sourdough

ADD DESERT BLOOM FARM EGG* +4

BACON GRILLED CHEESE 17

aged cheddar & jack cheese, rustic sourdough
caesar salad

BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 18

creamy slaw, house durkee's dressing
brioche bun, caesar salad

BACKYARD FAVORITE BURGER* 19

vermont cheddar cheese, caramelized onion
spicy tomato jam

ADD DESERT BLOOM FARM EGG* +4

ADD APPLEWOOD SMOKED BACON +3

ADD AVOCADO +3

SIDES

BREAKFAST POTATOES 5 ^{VG}

APPLEWOOD SMOKED BACON 6 ^{GF}

THICK STEAK CUT BACON 8 ^{GF}

CHICKEN APPLE SAUSAGE 6

(V)VEGETARIAN-(VG)VEGAN-(GF)GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Wine

SPARKLING WINES --- GLS BTL

CHAMPAGNE, VEUVE CLICQUOT BRUT 30 110
reims, france

CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ 21 63
alsace, france

MADRE PROSECCO BRUT 25 75
doc, it, nv

WHITES & ROSÉS --- GLS BTL

RIESLING, DR. LOOSEN 16 60
bernkastel, germany

ARNEIS BLANGE LANGHE, CERETTO 17 68
peidmont, italy

SAUV BLANC, LE GRAND BALLON 17 60
loirre valley, france

CHARDONNAY, STAGS LEAP 23 88
napa valley, california

ROSÉ, COTES DES ROSES 18 68
longuedoc, france

REDS --- GLS BTL

MALBEC, ANTIGAL UNO MENDOZA 15 56
mendoza, argentina

COTES DU RHONE ROUGE, KERMIT LYNCH 16 48
southern rhone, france

PINOT NOIR, SIDURI 18 68
williamete valley, oregon

CAB SAUV, RESERVE RODNEY STRONG 2019 27 81
sonoma, california

Specialty Cocktails

GIMLET IN THE GARDEN 17

bombay dry gin, lime, basil simple syrup, cucumber

SPICY BUNNY 17

don julio blanco, carrot juice, lemon, agave, jalapeños

MIDNIGHT RAMBLER 17

bulleit bourbon, bitters, honey
orange peel, candied ginger

THE OLIVE BRANCH 17

olive oil infused absolute elyx
marinated olives, dry vermouth

THE DAME 17

grey goose strawberry & lemongrass vodka
blood orange, lime, aquafaba

FIG MULE 16

figenza fig vodka, cassis liqueur, ginger beer

HIBISCUS SOL 16

pisco, yellow chartreuse, lemon
grapefruit, hibiscus syrup

FEATURED COCKTAIL

SPRING FLING 18

*a playful blend of high west double rye
lemon, honey, and mint, kissed with
housemade mixed berry jam and
muddled blueberries for a burst of*



BEER

ON TAP

MINDHAZE | FIRESTONE | IPA 10
CUCKOO | CRAFTHAUS | DUNKEL LAGER 10
EVOCATION | CRAFTHAUS | SAISON 10

CANS & BOTTLES

BLUE MOON 8
COORS LIGHT 8
CORONA EXTRA 8
STELLA ARTOIS | BELGIAN PILSNER 8
HEINEKEN | NON ALCOHOLIC 7
WHITE CLAW | SELTZER 8

MOCKTAILS

GOLDEN GLOW 10

pineapple, lime, vanilla ginger
cream, and soda water

CHERRY LIME BREEZE 10

lime, simple, amarena cherry syrup

THE SICILIAN PUNCH 10

blood orange juice
fresh basil, soda, orange

