

## DINNER

4PM - CLOSE

*honey* **S A L T**  
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE

*Elizabeth & Kim*

## SHARED

### SAVORY MONKEY BREAD 7 <sup>V</sup>

fresh mozzarella & parmesan cheese, pomodoro

### SUMMERLIN CRUDITE 20 <sup>VG GF</sup>

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

### YELLOWTAIL CRUDO 26

shaved radish, cilantro, avocado, aguachile

### CRISPY CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

### BURRATA & FIGS 18 <sup>V GF</sup>

teardrop tomatoes, black mission figs arugula, hazelnut crunch, minus 8 vinegar

**ADD SHAVED DARK CHOCOLATE +2**

### GRANDMA ROSIE'S TURKEY MEATBALLS 16

alta cucina tomatoes, caramelized onion ricotta, sourdough

### GNOCCHI & ROASTED CAULIFLOWER 19

sugar snap peas, black truffle vinaigrette

### MARGHERITA PIZZA 16 <sup>V</sup>

fresh mozzarella, tomato, basil, extra virgin olive oil

### BURRATA PIZZA 20 <sup>V</sup>

shaved zucchini, basil pesto, parmesan cheese, sea salt

### CAPICOLA & HOT HONEY PIZZA 22

fresh mozzarella, pecorino, garlic, hot honey, scallions

### STICKY IBERICO PORK RIBS 19

char-grilled, candied orange peel, pickled fresno red onion, cilantro

## STARTERS

### SPRING TUSCAN BEAN SOUP 12 <sup>V GF</sup>

garlic parmesan crostini, olive oil

### GRILLED CHICKEN & SHAVED CAULIFLOWER 21 <sup>V</sup>

arugula, golden raisins, cashews champagne vinaigrette

### GRAIN POWER 16 <sup>VG GF</sup>

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

### ELIZABETH'S CAESAR\* 15

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

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

**ASK US ABOUT OUR NEXT FARM TABLE DINNER!**

## Dinner Plates

### LEMON RICOTTA PASTA 25

calamarata pasta, english peas bellweather farms ricotta, arugula, parmesan

### JIDORI BRICK CHICKEN 33

jalapeno cheddar grits, chow chow, pea tendrils

### GRILLED SCOTTISH SALMON\* 38

quinoa, tuscan kale, asparagus, shaved fennel lemon vinaigrette

### CAST IRON BRANZINO 40

roasted pee wee potatoes, blue lake beans, salsa verde

### BUTTERMILK FRIED CHICKEN 29

mac 'n cheese, coleslaw, hot sauce, honey

### LINGUINE & CLAMS 29

manila clams, white wine, garlic, chili flakes, olive oil

### CHICKEN CURRY 29 <sup>GF</sup>

seared chicken breast, stewed tomatoes potatoes, carrots, cauliflower, cilantro crispy chickpeas, basmati rice, papadum

### FARMHOUSE MEATLOAF 26

bacon wrapped, caramelized onions, tomato jam grilled asparagus, mashed potatoes

### STEAK FRITES\* 45 <sup>GF</sup>

10oz. creekstone new york strip loin, french fries red chimichurri

**MAKE IT SURF & TURF WITH ADD ON GRILLED SHRIMP +12**

### 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

### GRILLED ASPARAGUS 12 <sup>V</sup>

preserved lemon, chili flake, crispy shallots

### ROASTED BROCCOLI 12 <sup>VG, GF</sup>

orange, carrots, pistachio, mint, lemon oil

### CHARRED SUGAR SNAP PEAS 11 <sup>VG, GF</sup>

ponzu, togarashi, toasted sesame seeds

### MAC'N CHEESE 10 <sup>V</sup>

kale, hatch chili, breadcrumbs

### FRENCH FRIES 6 <sup>V</sup>

herbs

### SWEET POTATO FRIES 10 <sup>V</sup>

maple mustard, sea salt

(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
<b>CHAMPAGNE, VEUVE CLICQUOT BRUT</b>	<b>30</b>	<b>110</b>
<i>reims, france</i>		
<b>CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ</b>	<b>21</b>	<b>63</b>
<i>alsace, france</i>		
<b>MADRE PROSECCO BRUT</b>	<b>25</b>	<b>75</b>
<i>doc, it, nv</i>		

### WHITES & ROSÉS

	GLS	BTL
<b>RIESLING, DR. LOOSEN</b>	<b>16</b>	<b>60</b>
<i>bernkastel, germany</i>		
<b>ARNEIS BLANGE LANGHE, CERETTO</b>	<b>17</b>	<b>68</b>
<i>peidmont, italy</i>		
<b>SAUV BLANC, LE GRAND BALLON</b>	<b>17</b>	<b>60</b>
<i>loirre valley, france</i>		
<b>CHARDONNAY, STAGS LEAP</b>	<b>23</b>	<b>88</b>
<i>napa valley, california</i>		
<b>ROSÉ, COTES DES ROSES</b>	<b>18</b>	<b>68</b>
<i>longuedoc, france</i>		

### REDS

	GLS	BTL
<b>MALBEC, ANTIGAL UNO MENDOZA</b>	<b>15</b>	<b>56</b>
<i>mendoza, argentina</i>		
<b>COTES DU RHONE ROUGE, KERMIT LYNCH</b>	<b>16</b>	<b>48</b>
<i>southern rhone, france</i>		
<b>PINOT NOIR, SIDURI</b>	<b>18</b>	<b>68</b>
<i>williamete valley, oregon</i>		
<b>CAB SAUV, RESERVE RODNEY STRONG 2019</b>	<b>27</b>	<b>81</b>
<i>sonoma, california</i>		

## BEER

### ON TAP

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

### CANS & BOTTLES

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

## 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  
fresh, fruity charm*

## 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

