

LUNCH

11:30AM-4PM

honey **SALT**
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim



STARTERS

SUMMERLIN CRUDITE 20 ^{VG GF}

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

SPRING TUSCAN BEAN SOUP 12 ^{V GF}

garlic parmesan crostini, olive oil

AVOCADO TOAST &

GREEN GOODNESS JUICE 18 ^{VG}

pickled fresno, cherry tomatoes, arugula, sourdough add desert bloom farm egg* +4

CRISP CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

GRANDMA ROSIE'S TURKEY MEATBALLS 16

alta cucina tomatoes, caramelized onions ricotta, sourdough

BURRATA & FIGS 18 ^{V GF}

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

ADD SHAVED DARK CHOCOLATE +2

Salad

GRAIN POWER 16 ^{VG GF}

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

ELIZABETH'S CAESAR* 15 ^V

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

GRILLED CHICKEN & SHAVED CAULIFLOWER 21 ^V

arugula, golden raisins, cashews, champagne vinaigrette

LEMON CHICKEN 18 ^{GF}

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

ADD TOFU +5, GRILLED CHICKEN +10,

SHRIMP* +12, SALMON* +15

JUICE

GREEN GOODNESS JUICE 10 ^{VG GF}

salad in a glass: kale, apples, fennel, cucumber, celery lemon, ginger

HONEY SALT GINGER SHOT 5 ^{VG GF}

ginger, lemon, honey

PIZZA

BURRATA &

SHAVED ZUCCHINI 20 ^V

basil pesto, parmesan cheese sea salt

MARGHERITA 16 ^V

fresh mozzarella tomato, basil, extra virgin olive oil

CAPICOLA &

HOT HONEY 22

fresh mozzarella, pecorino garlic, scallions

Plates

GRILLED CHICKEN SHAWARMA 19

za'atar spice, hummus, cucumber, tomato pickles, pita bread, greek yogurt tahini dressing

TUNA POKE BOWL* 24

black rice, edamame, tofu, pickled ginger, avocado radish, sesame seeds, ponzu, sriracha aioli

SPICY SHRIMP TACOS 18

jicama slaw, avocado, roasted salsa, cilantro

LOBSTER ROLL 31

fennel, celery, tarragon, lemon aioli, salted potato chips

LINGUINE & CLAMS 29

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

LEMON RICOTTA PASTA 25 ^V

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

CHICKEN CURRY 29 ^{GF}

stewed tomatoes, potatoes carrots cauliflower, cilantro, crispy chickpeas basmati rice, papadums

BACON GRILLED CHEESE 17

aged cheddar & jack cheese, rustic sourdough caesar salad

BILOXI BUTTERMILK

FRIED CHICKEN SANDWICH 18

creamy slaw, house durkee's dressing, 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

GRILLED ASPARAGUS 12 ^V

preserved lemon, chili flake, crispy shallots

ROASTED BROCCOLI 12 ^{VG GF}

orange, carrots, pistachio, mint, lemon oil

CHARRED SUGAR SNAP PEAS 11 ^{VG GF}

ponzu, togarashi, toasted sesame seeds

MAC'N CHEESE 10 ^V

kale, hatch chili, breadcrumbs

FRENCH FRIES 6 ^V

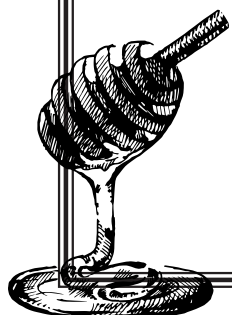
herbs

SWEET POTATO FRIES 10 ^V

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

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
fresh, fruity charm*



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

