

DINNER

4PM - CLOSE

honey SALT
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE
Elizabeth & Kim

SHARED

SAVORY MONKEY BREAD 7 V

fresh mozzarella & parmesan cheese, pomodoro

SUMMERLIN CRUDITE 20 VG GF

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

YELLOWTAIL CRUDO* 26

citrus ponzu, pickled ginger, chili flakes

CRISPY CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

FIGS & STRACCIATELLA CHEESE 18 V GF

black mission figs, persimmons, toasted pistachios
shaved dark chocolate, arugula, apple
minus 8 vinaigrette

GRANDMA ROSIE’S TURKEY MEATBALLS 16

alta cucina tomatoes, caramelized onion
ricotta, sourdough

MARGHERITA PIZZA 16 V

fresh mozzarella, tomato, basil, extra virgin olive oil

TRUFFLE PIZZA 20 V

organic mushrooms
truffled cheese sauce, whipped ricotta
broccolini, chili flakes

CAPICOLA & HOT HONEY PIZZA 22

fresh mozzarella, pecorino, garlic, hot honey, scallions

STARTERS

MARY’S ROASTED ORGANIC CHICKEN SOUP 12 GF

root vegetables, chickpeas, turmeric broth, basil puree

LOBSTER COBBSTER 33 GF

maine lobster, romaine lettuce, kale, avocado
bacon, tomatoes, green goddess dressing

GRAIN POWER 17 V GF

quinoa, beluga lentils, shaved vegetables
avocado, pomegranate, pumpkin seeds
super food 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

GOAT CHEESE “GNOCCHI” 25 V

goat cheese dumplings, butternut squash puree
organic mushrooms, kale, sunflower seeds

SHRIMP SCAMPI LINGUINE 29

marinated tomatoes, bloomsdale spinach
calabrian chili, garlic confit, basil, white wine

ROASTED JIDORI CHICKEN 33

roasted peewee potato salad , english peas
green goddess aioli

GRILLED SCOTTISH SALMON* 38

orzo insalata, roasted red pepper, cucumber
sunflower seeds, mint, sesame vinaigrette

CAST IRON BRANZINO 42 GF

crispy artichoke, heirloom cherry tomato
persian cucumber, dill yogurt
lemon oregano vinaigrette

BUTTERMILK FRIED CHICKEN 29

mac ‘n cheese, coleslaw, hot sauce, honey

CHICKEN CURRY 29 GF

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

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

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

BACKYARD FAVORITE BURGER* 21

vermont cheddar cheese, caramelized onion
tomato jam

ADD DESERT BLOOM FARM EGG* +4

ADD APPLEWOOD SMOKED BACON +3

ADD AVOCADO +3

SIDES

BLISTERED

BRUSSELS SPROUTS 12 V GF

granny smith apple, creamy atomic horseradish

ROASTED BROCCOLINI 12 V GF

green goddess aioli, furikake seasoning

MAC’N CHEESE 10 V

kale, hatch chili, breadcrumbs

FRENCH FRIES 6 V

herbs

SWEET POTATO FRIES 10 V

maple mustard, sea salt

MASHED POTATO 10 V,GF

yukon gold potatoes

(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
CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ	16	60
alsace, france		
MADRE PROSECCO BRUT	18	72
veneto, Italy		
CHAMPAGNE, VEUVE CLICQUOT BRUT	30	110
reims, france		

WHITES & ROSÉS

	GLS	BTL
SAUV BLANC, LE GRAND BALLON	12	48
loire valley, france		
RIESLING, DR. LOOSEN	14	56
bernkastel, germany		
ARNEIS BLANGE LANGHE, CERETTO	15	60
piedmont, Italy		
CHARDONNAY, AU BON CLIMAT	16	62
santa barbara, california		
ROSÉ, VILLA SPARINA	11	44
piedmont, Italy		

REDS

	GLS	BTL
MALBEC, ANTIGAL UNO MENDOZA 	13	52
mendoza, argentina		
COTES DU RHONE ROUGE, KERMIT LYNCH	15	60
southern rhone, france		
PINOT NOIR, ROCO	17	69
willamette valley, oregon		
CAB SAUV, RESERVE RODNEY STRONG	19	76
sonoma, california		
CABERNET SAUVIGNON, CAYMUS	32	125
napa, california		

Specialty Cocktails

GOLDEN ORCHARD SPRITZ 15

madre prosecco, disaronno, ginger ale

APPLE PIE MARTINI 14

apple cinnamon infused vodka
lemon, honey, apple cider

MIDNIGHT RAMBLER 17

bulleit bourbon, bitters, honey
orange peel, candied ginger

THE DAME 18

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

FEATURED COCKTAIL

AUTUMN EMBER 16

smoky, spiced, and irresistibly smooth —

producer mezcal, sweet vermouth

spiced agave, campari

for a fiery sip, that captures

the warmth and glow of autumn

BLACK SATIN MANHATTEN 18

minden mills rye whiskey, liquor 43, fernet branca

CRANBERRY PUMPKIN MARGARITA 16

el mexicano reposado, cointreau
cranberry juice, pumpkin spice syrup, lime

AUTUMN SANGRIA GLASS 15 CARAFE 45

cabernet sauvignon, brandy
cranberry juice, all spice

ESPRESSO MARTINI FLIGHT | \$21

Available for \$15 between 5-6pm on weekdays

PUMPKIN SPICE

sobieski vanilla vodka
pumpkin spice, espresso

REPOSADO ROAST

mexicano reposado, kahlua
cointreau, espresso

HONEY SALT CARAJILLO

licor 43, kahlua, espresso
whipped cream cream

BEER

ON TAP

ABLE BAKER BREWING | ATOMIC DUCK IPA 10
ABLE BAKER BREWING | NEVADA AMBER ALE 10
ABLE BAKER BREWING | EL PATO LOCO LAGER 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 | NA

HARVEST CIDER 10

apple cider, pumpkin spice syrup, lemon

THE SICILIAN PUNCH 10

blood orange juice

SPINDRIFT SPARKLING 5

lemon, lime, or grapefruit