



Honey Salt

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Starters

ITEM	PRICE
Beets and Ricotta pickled red beets, roasted gold beets, lemon ricotta, pumpkin seed brittle, pomegranate mollasses	\$15.00
Lemon Chicken Salad Gluten-free. Fresh mozzarella, avocado, field greens, sunflower seeds, chickpeas.	\$15.00
Elizabeth's Caesar Salad Tuscan kale, romaine, Parmesan, torn croutons. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs...	\$12.00
Grain Power Salad Vegan. Quinoa, beluga lentils, avocado, lemon vinaigrette.	\$14.00
Burrata and Heirloom Tomatoes Farm tomato, desert bloom arugula, toasted pistachios, minus 8 vinegar	\$17.00
The Mighty Kale Salad Gluten-free, vegetarian. Tuscan kale, cherry tomatoes, hearts of palm apples, grapes, Thai basil, crispy chickpeas, tom...	\$14.00
Tortilla Soup Gluten-free. Roasted chicken, avocado, sour cream, cilantro.	\$9.00

Shared

ITEM	PRICE
Desert Moon Mushroom Pizza Lion's mane & chestnut mushrooms, fresh mozzarella, fromage blanc, broccolini, pickled peppers.	\$16.00
Savory Monkey Bread Vegetarian. Fresh mozzarella and Parmesan cheese, pomodoro dipping sauce.	\$6.00
Sticky Iberico Pork Ribs Char-grilled, candied orange peel, pickled fresno, red onion, cilantro.	\$17.00
Calamari and Shrimp Shishito peppers, lemon, sriracha aioli.	\$16.00
Grandma Rosie's Turkey Meatballs Alta cucina tomatoes, caramelized onions, ricotta cheese.	\$12.00
Margherita Pizza Fresh mozzarella, tomato, basil, extra virgin olive oil.	\$14.00
Summerlin Crudite Gluten-free, vegan. Garden vegetables, shishito peppers, chickpea hummus, sumac, california olive oil, papadum	\$15.00
Grilled Octopus Romesco sauce, crispy potatoes, shishito peppers.	\$19.00

Plates

ITEM	PRICE
Buttermilk Fried Chicken Mac 'n cheese, coleslaw, hot sauce, honey	\$26.00
Caramelized Sea Scallops cauliflower, vanilla bean, truffle sauce	\$35.00
Duroc Pork Secreto grilled "secret cut", cheesy grits, braised red cabbage apple mostarda	\$28.00
Shrimp Scampi Linguine Garlic, calabrian chili, savoy spinach, sundried tomatoes white wine.	\$26.00

ITEM	PRICE
Scottish Salmon beech mushrooms, beluga lentil ragout, carrot top pesto Consuming raw or undercooked meats, poultry, seafood, shellfish...	\$28.00
Red Bird Farms Brick Chicken hatch chili mac n' cheese, broccoli, natural jus	\$26.00
Backyard Favorite Burger Aged cheddar, tomato jam, butter pickles, fries. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...	\$17.00
Farmhouse Meatloaf Bacon wrapped, caramelized onions, brussels sprouts mashed potatoes, tomato jam.	\$25.00
Charred Filet Mignon Asparagus, desert moon mushrooms, rosti potato peppercorn sauce Consuming raw or undercooked meats, poultry, seafood, s...	\$38.00
Steak Frites 12oz New York, french fries, shishito peppers. Make it surf & turf with add-on grilled shrimp! \$10 Consuming raw or un...	\$35.00
Roasted Branzino Shaved fennel, arugula, romesco sauce, charred lemon.	\$30.00

Sides

ITEM	PRICE
Grilled Asparagus Gluten-free, vegetarian. Lemon zest.	\$9.00
Lobster Mac 'N Cheese Cheesy breadcrumbs	\$22.00
Shishito Peppers Lemon, furikake	\$8.00
Charred Broccolini Gluten-free, vegetarian. Chili flakes.	\$7.00
Brussels Sprouts Gluten-free, vegetarian. Balsamic reduction.	\$8.00
French Fries Vegan. Herbs.	\$6.00
Mashed Potato Gluten-free, vegetarian. Yukon gold potatoes.	\$9.00
Mac 'n Cheese Vegetarian. Kale, hatch chili, bread crumbs.	\$9.00

Sweet As Honey

ITEM	PRICE
Brookie Chocolate chip cookie meets fudge brownie, salted caramel chunk ice cream.	\$9.00
Key Lime Pie Brown butter graham crust, toasted meringue, candy lime zest	\$9.00
McConnell's Ice Cream Vanilla bean salted caramel chunk dutchman's chocolate seasonal sorbet	\$9.00
Society Chocolate and Banana Cake Caramelized bananas, milk chocolate mousse & dark chocolate glaze.	\$12.00
Vegan Brookie *VEGAN* chocolate chip cookie meets fudge brownie, vanilla non-dairy ice cream	\$9.00

ITEM	PRICE
Warm Bread Pudding drunk raisins, butterscotch chips, bourbon sauce, vanilla whipped cream	\$9.00
Starters	
ITEM	PRICE
Beets and Ricotta pickled red beets, roasted gold beets, lemon ricotta pumpkin seed brittle, pomegranate molasses	\$15.00
Summerlin Crudite Gluten free, vegan. Garden vegetables, shishito peppers, chickpea hummus, sumac, papadum	\$15.00
Green Goodness Juice Vegan. Salad in a glass: kale, apples, fennel, cucumber, celery, ginger.	\$8.00
Tortilla Soup Roasted chicken, avocado, sour cream, cilantro.	\$8.00
Avocado Toast and Green Goodness Juice Vegan. Pickled Fresno, cherry tomatoes, arugula, rustic bread.	\$15.00
Burrata and Heirloom Tomatoes Farm tomato, desert bloom arugula, toasted pistachios, minus 8 vinegar	\$17.00
Calamari and Shrimp Shishito peppers, lemon, sriracha aioli.	\$16.00
Grandma Rosie’s Turkey Meatballs Alta cucina tomatoes, caramelized onions, ricotta cheese.	\$12.00
Salad	
ITEM	PRICE
Elizabeth's Caesar Tuscan kale, romaine, Parmesan, torn croutons. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs...	\$12.00
Grain Power Vegan. Quinoa, beluga lentils, avocado, lemon vinaigrette.	\$14.00
The Mighty Kale Gluten free, vegetarian. Tuscan kale, cherry tomatoes, hearts of palm, apples, grapes Thai basil, crispy chickpeas, tom...	\$14.00
Lemon Chicken Gluten free. Fresh mozzarella, avocado, field greens, sunflower seeds chickpeas, lemon vinaigrette.	\$15.00
Pizza	
ITEM	PRICE
Margherita Vegetarian. Fresh mozzarella, tomato, basil, extra virgin olive oil.	\$14.00
Turkey Meatball Ricotta cheese, caramelized onions, local arugula shaved horseradish.	\$17.00
Desert Moon Mushroom Fresh mozzarella, fromage blanc, broccolini, pickled peppers	\$16.00
Plates	
ITEM	PRICE

Breakfast Poutine	\$15.00
Herb roasted potatoes, bacon gravy, cheese curds sunny side farm egg.	
Philly Cheese Steak Hoagie	\$16.00
Caramelized onions, mushrooms, "cheezy whiz", french fries.	
Seared Fish Tacos	\$15.00
Mahi mahi, cilantro slaw, jalapeno, avocado, salsa verde	
Lobster Mac 'N Cheese	\$22.00
Cheesy bread crumbs.	
Shrimp Scampi Linguine	\$26.00
Garlic, Calabrian chili, savoy spinach, sundried tomatoes.	
Bacon Grilled Cheese	\$15.00
Aged cheddar, rustic sourdough.	
Biloxi Buttermilk Fried Chicken Sandwich	\$15.00
Creamy slaw, House Durkee’s dressing, caesar salad.	
Backyard Favorite Burger	\$17.00
Aged cheddar, tomato jam, butter pickles, French fries. Consuming raw or undercooked meats, seafood, poultry or eggs may...	
Steak Frites	\$35.00
Grilled 10oz New York, french fries, shishito peppers. Consuming raw or undercooked meats, seafood, poultry or eggs may...	

Sides

ITEM	PRICE
Shishito Peppers	\$8.00
Lemon, furikake	
Grilled Asparagus	\$9.00
Gluten-free, Vegetarian. Lemon zest.	
Charred Broccolini	\$7.00
Gluten-free, Vegetarian. Chili flakes	
Brussels Sprouts	\$8.00
Gluten-free, Vegetarian. Balsamic reduction.	
French Fries	\$6.00
Vegan. Herbs.	
Mac 'N Cheese	\$9.00
Vegetarian. Kale, hatch chili, breadcrumbs.	

Sweet As Honey

ITEM	PRICE
Brookie	\$9.00
Chocolate chip cookie meets fudge brownie, salted caramel ice cream	
Key Lime Pie	\$9.00
Brown butter crust, meringue, candied lime	
McConnell's Ice Cream	\$9.00
Three scoops, choice of vanilla bean, salted caramel chunk, dutchman's chocolate or seasonal sorbet	
Society Chocolate and Banana Cake	\$12.00
Caramelized bananas, milk chocolate mousse, dark chocolate glaze	
Vegan Brookie	\$9.00
VEGAN chocolate chip cookie meets fudge brownie, vanilla non-dairy ice cream	

ITEM	PRICE
Warm Bread Pudding drunk raisins, butterscotch chips, bourbon sauce, vanilla whipped cream	\$9.00
Entrees	
Cheese Quesadilla Cheddar cheese, tortilla	\$9.00
Crispy Chicken Tenders French fries	\$9.00
Kind-of-a-big-deal Cheeseburger French fries	\$9.00
Mac and Cheese	\$8.00
Margherita Pizza Mozzarella cheese, tomato sauce	\$9.00
Pasta and Meatballs Turkey meatballs, pomodoro sauce, spaghetti	\$8.00
Sides	
Broccoli and Cheddar	\$4.00
Tater Tots	\$4.00
Break the Fast	
Greek Yogurt Parfait Gluten-free, vegan. Almond milk, berries, chia seeds, honey, granola	\$8.00
Farmers Fruit Bowl Gluten-free, vegan. Seasonal fruit, fresh berries, local mint, orange zest.	\$9.00
Monkey Bread Vegetarian. Brioche, bourbon caramel sauce.	\$9.00
Dutch Pancake caramel apple, pumpkin spiced cream cheese, candied pecans, whipped cream, vermont maple syrup	\$15.00
Chocolate Stuffed French Toast chocolate cream, coco crisp, whipped cream	\$15.00
Egg White Frittata Vegan, gluten-free. Savoy spinach, roasted tomato, fromage blanc, market greens.	\$15.00
Honey Salt Benedict Vegan. Wolfman's English muffin, poached eges, spinach, hollandaise. Consuming raw or undercooked meats, poultry, seaf...	\$14.00
Fried Chicken Benedict Biloxi fried chicken, poached eges, Wolfman's English muffin, spinach, hollandaise. Consuming raw or undercooked meats,...	\$19.00
Breakfast Poutine Herb roasted potatoes, bacon gravy, bacon, cheese curds, sunny side farm egg.	\$15.00
Breakfast Sandwich Fried eggs, applewood bacon, sriracha aioli, salted potato chips.	\$15.00

ITEM	PRICE
BELT	\$17.00
Thick cut bacon, soft scrambled eges, arugula heirloom tomato, Parmesan cheese open-faced sourdough sandwich. Consuming...	
Steak and Eggs	\$21.00
Grilled 6 oz new york, sunny side up eggs, breakfast potatoes. Consuming raw or undercooked meats, poultry, seafood, sh...	
It's a Brunch Thing	
ITEM	PRICE
Green Goodness Juice	\$8.00
Gluten-free, vegan. Salad in a glass: Kale, apples, fennel, cucumber celery, lemon, ginger.	
Tortilla Soup	\$9.00
Roasted chicken, avocado, sour cream, cilantro	
Avocado Toast and Green Goodness Juice	\$15.00
Vegan. Pickled fresno, cherry tomatoes, arugula, rustic bread.	
Burrata and Heirloom Tomato	\$17.00
Vegetarian. Farm tomato, desert bloom arugula, toasted pistachios, minus 8 vinegar	
Elizabeth's Caesar Salad	\$12.00
Tuscan kale, romaine, Parmesan, torn croutons. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg...	
Grain Power Salad	\$14.00
Vegan. Quinoa, beluga lentils, avocado, lemon vinaigrette.	
Lemon Chicken Salad	\$15.00
Gluten-free. Fresh mozzarella, avocado, field greens, chickpeas, sunflower seeds.	
Bacon Grilled Cheese	\$15.00
Aged cheddar, rustic sourdough, choice of Caesar salad or tortilla soup. Consuming raw or undercooked meats, seafood, p...	
Biloxi Buttermilk Fried Chicken Sandwich	\$15.00
Creamy slaw, house durkee's dressing brioche bun, Caesar salad. Consuming raw or undercooked meats, seafood, poultry or...	
Backyard Favorite Burger (Regular)	\$17.00
Aged cheddar, tomato jam, butter pickle, fries. Consuming raw or undercooked meats, seafood, poultry or eggs may increa...	
Backyard Favorite Burger (“Kim’s Style” with a Farm Egg)	\$19.00
Aged cheddar, tomato jam, butter pickle, fries. Consuming raw or undercooked meats, seafood, poultry or eggs may increa...	

Pizza	
ITEM	PRICE
Margherita	\$14.00
Vegetarian. Fresh mozzarella, tomato , basil, extra virgin olive oil.	
Breakfast Pizza	\$17.00
Scrambled eggs, smoked bacon, broccolini, peppers, fromage blanc, fresh mozzarella.	

Sides	
ITEM	PRICE
Wheat Toast	\$5.00
Vegan.	
Breakfast Potatoes	\$5.00
Vegan.	
Applewood Smoked Bacon	\$5.00
Gluten-free.	

ITEM	PRICE
Chicken Apple Sausage	\$5.00
Eggs (2) Your Way Vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbor...	\$5.00
Sweet As Honey	
ITEM	PRICE
Brookie Chocolate chip cookie meets fudge brownie, salted caramel ice cream	\$9.00
Key Lime Pie Brown butter graham crust, toasted meringue, candy lime zest	\$9.00
McConnell's Ice Cream Three scoops, choice of: vanilla bean, salted caramel chunk, dutchman's chocolate, seasonal sorbet	\$9.00
Society Chocolate and Banana Cake Caramelized bananas, milk chocolate mousse, dark chocolate glaze	\$12.00
Vegan Brookie *VEGAN* chocolate chip cookie meets fudge brownie, vanilla non-dairy ice cream	\$9.00
Warm Bread Pudding Drunk raisins, butterscotch chips, bourbon sauce, vanilla whipped cream	\$9.00
Dinner Menu - Sides	
ITEM	PRICE
MASHED POTATO yukon gold potatoes	\$12.00
MAC'N CHEESE kale, hatch chili, parmesan bread crumbs	\$12.00
CHARRED BROCCOLINI chili flake5	\$10.00
GRILLED ASPARAGUS lemon zest	\$11.00
FRENCH FRIES herbs	\$7.00
Dinner Menu - Starters	
ITEM	PRICE
THE MIGHTY KALE SALAD cherry tomatoes, hearts of palm, apples, grapes, thai basil, cilantro, fresno chili, kaffir lime leaf, crispy chickpeas,...	\$18.00
ELIZABETH'S CAESAR SALAD tuscan kale, romaine, parmesan, torn croutons, black garlic dressing	\$17.00
BURRATA and MISSION FIGS SALAD shaved bartlett pears, pomegranate, young arugula, sunflower seed brittle, minus 8 vinegar	\$20.00
TUSCAN BEAN SOUP cannellini beans, tomato, kale, parmesan baguette	\$12.00
HONEYCRISP APPLE SALAD shaved & smoked apple, toasted almonds, arugula, humboldt fog cheese, chicharrones, maple vinaigrette	\$20.00

ITEM	PRICE
GRAIN POWER SALAD quinoa, beluga lentils, avocado, fennel, orange, pomegranate, lemon vinaigrette	\$18.00
LEMON CHICKEN SALAD fresh mozzarella, avocado, field greens, chickpeas, sunflower seeds, lemon vinaigrette	\$19.00
Dinner Menu - Shared	
ITEM	PRICE
GRANDMA ROSIE’S TURKEY MEATBALLS alta cucina tomatoes, caramelized onion, ricotta cheese	\$17.00
GRILLED OCTOPUS romesco sauce, crispy potatoes, shishito peppers	\$27.00
CALAMARI and SHRIMP shishito peppers, lemon, sriracha aioli	\$22.00
MARGHERITA PIZZA fresh mozzarella, tomato, basil, extra virgin olive oil	\$19.00
SAVORY MONKEY BREAD fresh mozzarella & parmesan cheese, pomodoro	\$8.00
SUMMERLIN CRUDITE garden vegetables, shishito peppers, sumac, chickpea hummus, california olive oil, papadum	\$22.00
DESERT MOON MUSHROOM fresh mozzarella, fromage blanc, broccolini, pickled peppers	\$22.00
Dinner Menu - Plates	
ITEM	PRICE
BUTTERMILK FRIED CHICKEN mac ‘n cheese, coleslaw, hot sauce, honey	\$35.00
FARMHOUSE MEATLOAF bacon wrapped, caramelized onions, tomato jam, broccolini, mashed potatoes	\$31.00
JIDORI CHICKEN BREAST farro succotash, pea shoots, shishito vinaigrette	\$36.00
BRAISED BEEF SHORT RIB Cauliflower puree, autumn vegetables, braising jus	\$44.00
STEAK FRITES grilled 12oz new york, shishito peppers, french fries	\$53.00
BACKYARD FAVORITE BURGER smoked relish, vermont cheddar cheese, roasted jalapeno aioli, french fries	\$22.00
SCOTTISH SALMON butter bean, english peas, smoked tomato	\$40.00
CHARRED FILET MIGNON asparagus, potato rosti, roasted squash chimichurri	\$48.00
VEGETABLE CURRY Vegan - carrots, cauliflower, cilantro, basmati rice, crispy chickpeas	\$24.00
SHRIMP SCAMPI LINGUINE garlic, calabrian chili, savoy spinach, white wine lemon, sundried tomatoes	\$34.00
STRIPED BASS Carrot puree, pumpkin seed pesto, watercress	\$38.00

ITEM	PRICE
DESERT MOON MUSHROOM (Dinner Menu - Plates) fresh mozzarella, fromage blanc, broccolini, pickled peppers	\$22.00
MARGHERITA PIZZA (Dinner Menu - Plates) fresh mozzarella, tomato, basil, extra virgin olive oil	\$19.00
ROASTED VEGETABLE PIZZA Vegan - broccolini, cauliflower, spinach, mushrooms, tomatoes, pickled red onions, cheese	\$19.00
LINGUINE POMODORO Vegan - alta cucina tomatoes, seasonal vegetables, basil	\$20.00

Sweet as Honey (Desserts)

ITEM	PRICE
SOCIETY CHOCOLATE and BANANA CAKE Caramelized bananas, milk chocolate mousse, dark chocolate glaze	\$17.00
BROOKIE “inspired by baked in brooklyn”, chocolate chip cookie meets fudge brownie, salted caramel chunk ice cream	\$12.00
MCCONNELL'S ICE CREAM Pint of ice cream, 3 scoops. Choice of vanilla bean, salted caramel chip or dutchman chocolate.	\$12.00
VEGAN BROOKIE vanilla non-dairy ice cream	\$11.00

Brunch Menu - Break the Fast

ITEM	PRICE
BELT thick cut bacon, soft scrambled eggs, arugula tomato, parmesan, lemon aioli, sourdough toast	\$22.00
BREAKFAST POUTINE herb roasted potatoes, bacon gravy, cheese curds, sunny side desert bloom farm egg	\$19.00
STEAK and EGGS grilled 6oz new york, sunny side up egg, breakfast potatoes	\$31.00
FRIED CHICKEN BENEDICT biloxi fried chicken, poached eggs, spinach, wolferman’s english muffin, hollandaise	\$26.00
BREAKFAST PIZZA scrambled eggs, smoked bacon, broccolini, peppers, fromage blanc, fresh mozzarella	\$22.00
HONEY SALT BENEDICT poached eggs, spinach, tomato, wolferman’s english muffin, hollandaise	\$19.00
EGGWHITE FRITTATA spinach, roasted tomato, fromage blanc, market greens	\$20.00
MONKEY BREAD brioche, bourbon caramel sauce	\$16.00
OVERNIGHT OATS chia seed, coconut milk, mango, pineapple, papaya	\$11.00
FARMERS FRUIT BOWL seasonal fruit, fresh berries, local mint, orange zest	\$12.00
GREEN GOODNESS JUICE salad in a glass: kale, apples, fennel, cucumber, celery, lemon, ginger	\$12.00

Brunch Menu - It's a brunch thing

ITEM	PRICE
BACKYARD FAVORITE BURGER smoked relish, vermont cheddar cheese, roasted jalapeno aioli, french fries	\$22.00
AVOCADO TOAST and GREEN GOODNESS JUICE pickled fresno, cherry tomatoes, arugula, rustic bread	\$22.00
BILOXI BUTTERMILK FRIED CHICKEN SANDWICH creamy slaw, house durkee’s dressing, caesar salad	\$20.00
BACON GRILLED CHEESE aged cheddar, rustic sourdough, caesar salad	\$19.00
ELIZABETH’S CAESAR SALAD tuscan kale, romaine, parmesan, torn croutons, black garlic dressing	\$17.00
GRAIN POWER SALAD quinoa, beluga lentils, avocado, fennel, orange, pomegranate, lemon vinaigrette	\$18.00
LEMON CHICKEN SALAD fresh mozzarella, avocado, field greens, chickpeas, sunflower seeds, lemon vinaigrette	\$19.00

Sweet as Honey (Desserts)

ITEM	PRICE
SOCIETY CHOCOLATE and BANANA CAKE Caramelized bananas, milk chocolate mousse, dark chocolate glaze	\$17.00
BROOKIE “inspired by baked in brooklyn”, chocolate chip cookie meets fudge brownie, salted caramel chunk ice cream	\$12.00
VEGAN BROOKIE vanilla non-dairy ice cream	\$11.00
MCCONNELL'S ICE CREAM Pint of ice cream, 3 scoops. Choice of vanilla bean, salted caramel chip or dutchman chocolate.	\$12.00

Lunch Menu - Sides

ITEM	PRICE
CHARRED BROCCOLINI chili flakeS	\$10.00
FRENCH FRIES herbs	\$7.00
GRILLED ASPARAGUS lemon zest	\$11.00
MAC’N CHEESE kale, hatch chili, parmesan bread crumbs	\$12.00

Lunch Menu - Plates

ITEM	PRICE
BILOXI BUTTERMILK FRIED CHICKEN SANDWICH creamy slaw, house durkee’s dressing, caesar salad	\$20.00
PASTRAMI REUBEN SANDWICH rye bread, swiss cheese, sauerkraut, thousand island, caesar salad	\$22.00

ITEM	PRICE
SHRIMP SCAMPI LINGUINE garlic, calabrian chili, savoy spinach, white wine lemon, sundried tomatoes	\$34.00
BACON GRILLED CHEESE aged cheddar, rustic sourdough, caesar salad	\$19.00
SEARED FISH TACOS mahi mahi, cilantro slaw, avocado, roasted salsa	\$20.00
BACKYARD FAVORITE BURGER smoked relish, vermont cheddar cheese, roasted jalapeno aioli, french fries	\$22.00
STEAK FRITES grilled 12oz new york, shishito peppers, french fries	\$53.00
BREAKFAST POUTINE herb roasted potatoes, bacon gravy, cheese curds, sunny side desert bloom farm egg	\$19.00
LOBSTER ROLL fennel, celery, tarragon, lemon aioli, salted potato chips	\$35.00

Lunch Menu - Starters

ITEM	PRICE
AVOCADO TOAST and GREEN GOODNESS JUICE pickled fresno, cherry tomatoes, arugula, rustic bread	\$22.00
BURRATA and MISSION FIGS SALAD shaved bartlett pears, pomegranate, young arugula, sunflower seed brittle, minus 8 vinegar	\$20.00
HONEYCRISP APPLE SALAD shaved & smoked apple, toasted almonds, arugula, humboldt fog cheese, chicharrones, maple vinaigrette	\$20.00
TUSCAN BEAN SOUP cannellini beans, tomato, kale, parmesan baguette	\$12.00
GRANDMA ROSIE’S TURKEY MEATBALLS alta cucina tomatoes, caramelized onion, ricotta cheese	\$17.00
SUMMERLIN CRUDITE garden vegetables, shishito peppers, sumac, chickpea hummus, california olive oil, papadum	\$22.00
CALAMARI and SHRIMP shishito peppers, lemon, sriracha aioli	\$22.00
GREEN GOODNESS JUICE salad in a glass: kale, apples, fennel, cucumber, celery, lemon, ginger	\$12.00

Sweet as Honey (Desserts)

ITEM	PRICE
BROOKIE “inspired by baked in brooklyn”, chocolate chip cookie meets fudge brownie, salted caramel chunk ice cream	\$12.00
SOCIETY CHOCOLATE and BANANA CAKE Caramelized bananas, milk chocolate mousse, dark chocolate glaze	\$17.00
MCCONNELL'S ICE CREAM Pint of ice cream, 3 scoops. Choice of vanilla bean, salted caramel chip or dutchman chocolate.	\$12.00
VEGAN BROOKIE vanilla non-dairy ice cream	\$11.00

Lunch Menu- Pizza

ITEM	PRICE
MARGHERITA PIZZA fresh mozzarella, tomato, basil, extra virgin olive oil	\$19.00
DESERT MOON MUSHROOM fresh mozzarella, fromage blanc, broccolini, pickled peppers	\$22.00
TURKEY MEATBALL PIZZA ricotta cheese, tomato, caramelized onions, arugula, shaved horseradish	\$22.00

Lunch Menu - Salads

ITEM	PRICE
THE MIGHTY KALE SALAD cherry tomatoes, hearts of palm, apples, grapes, thai basil, cilantro, fresno chili, kaffir lime leaf, crispy chickpeas,...	\$18.00
TUNA POKE BOWL black rice, edamame, tofu, pickled ginger, avocado radish, sesame seeds, ponzu	\$23.00
LEMON CHICKEN SALAD fresh mozzarella, avocado, field greens, chickpeas, sunflower seeds, lemon vinaigrette	\$19.00
GRAIN POWER SALAD quinoa, beluga lentils, avocado, fennel, orange, pomegranate, lemon vinaigrette	\$18.00
ELIZABETH'S CAESAR SALAD tuscan kale, romaine, parmesan, torn croutons, black garlic dressing	\$17.00