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Honey Salt

Menu Prices — October 24, 2026

Honey Salt menu with prices in United States, updated November 2019: 213 items across 22 categories, prices from $4.00 to $53.00.

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Honey Salt Menu with Prices (United States)

Honey Salt menu with prices in United States, updated November 2019: 213 items across 22 categories, prices from $4.00 to $53.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/honey-salt

Menu categories: Starters · Shared · Plates · Sides · Sweet As Honey · Salad · Pizza · Entrees · Break the Fast · It's a Brunch Thing · Dinner Menu - Sides · Dinner Menu - Starters · Dinner Menu - Shared · Dinner Menu - Plates · Sweet as Honey (Desserts) · Brunch Menu - Break the Fast · Brunch Menu - It's a brunch thing · Lunch Menu - Sides · Lunch Menu - Plates · Lunch Menu - Starters · Lunch Menu- Pizza · Lunch Menu - Salads

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 — $26.00
Mac 'n cheese, coleslaw, hot sauce, honey

Caramelized Sea Scallops — $35.00
cauliflower, vanilla bean, truffle sauce

Duroc Pork Secreto — $28.00
grilled "secret cut", cheesy grits, braised red cabbage apple mostarda

Shrimp Scampi Linguine — $26.00
Garlic, calabrian chili, savoy spinach, sundried tomatoes white wine.

Scottish Salmon — $28.00
beech mushrooms, beluga lentil ragout, carrot top pesto Consuming raw or undercooked meats, poultry, seafood, shellfish...

Red Bird Farms Brick Chicken — $26.00
hatch chili mac n' cheese, broccoli, natural jus

Backyard Favorite Burger — $17.00
Aged cheddar, tomato jam, butter pickles, fries. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eg...

Farmhouse Meatloaf — $25.00
Bacon wrapped, caramelized onions, brussels sprouts mashed potatoes, tomato jam.

Charred Filet Mignon — $38.00
Asparagus, desert moon mushrooms, rosti potato peppercorn sauce Consuming raw or undercooked meats, poultry, seafood, s...

Steak Frites — $35.00
12oz New York, french fries, shishito peppers. Make it surf & turf with add-on grilled shrimp! $10 Consuming raw or un...

Roasted Branzino — $30.00
Shaved fennel, arugula, romesco sauce, charred lemon.

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

ITEM	PRICE
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**
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**

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

Sides

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

Sweet As Honey

ITEM	PRICE
Brookie Chocolate chip cookie meets fudge brownie, salted caramel ice cream	**$9.00**

ITEM	PRICE
Key Lime Pie Brown butter crust, meringue, candied lime	**$9.00**
McConnell's Ice Cream Three scoops, choice of vanilla bean, salted caramel chunk, dutchman's chocolate or 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**

Entrees

ITEM	PRICE
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

ITEM	PRICE
Broccoli and Cheddar	**$4.00**
Tater Tots	**$4.00**

Break the Fast

ITEM	PRICE
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**

ITEM	PRICE
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**
BELT Thick cut bacon, soft scrambled eges, arugula heirloom tomato, Parmesan cheese open-faced sourdough sandwich. Consuming...	**$17.00**
Steak and Eggs Grilled 6 oz new york, sunny side up eggs, breakfast potatoes. Consuming raw or undercooked meats, poultry, seafood, sh...	**$21.00**

It's a Brunch Thing

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

Pizza

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

Sides

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

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**