

# HONEYCOMB GRILL *lunch*

## *small plates*

**MUSSELS & FRITES** \$20  
white wine, fresh herbs, curry frites,  
roasted garlic aioli

**POKE BOWL** \$19  
yellowfin tuna, cucumber, jalapeño,  
scallions, avocado, pickled ginger,  
sambal aioli, wonton chip

**LAMB MEATBALLS** \$16  
harissa, tomato sauce, kalamata olives,  
feta, warm flatbread

**CAULIFLOWER STEAK** \$12  
romesco, cilantro chimichurri,  
country crouton crumble

**BREAD PLATE** \$5  
assortment of locally made bread  
& rolls, butter

**INTENT TO DINE** \$2  
seasoned popcorn **GF / VE**

## *soup & salad*

**SOUP OF THE DAY** \$4/\$8  
cup or bowl

**BISON CHILI** \$15  
roasted chilies, kidney and black beans, tomatillos,  
heirloom tomatoes, sour cream, cheddar cheese,  
housemade cornbread muffin

**GRAIN BOWL** \$13  
quinoa, farro, chick peas, couscous, lentils, parsley,  
arugula, feta, wood fired seasonal vegetables, balsamic reduction,  
pepitas **V**

**CHOPPED** \$12  
brussels sprouts, kale, cabbage, feta, crumbled bacon,  
baby heirloom tomatoes, green beans, cucumber, avocado,  
shallot vinaigrette **GF**

**MIXED GREENS** \$8  
heirloom tomatoes, cucumber, balsamic vinaigrette **GF / VE**

## *add ons*

**CHICKEN** \$6 | **STEELHEAD TROUT** \$8 | **STEAK** \$10

## *flatbreads*

**WINTER MARKET** \$14  
daily special

## *sandwiches*

**BISON BURGER** \$19  
grilled red onion, white cheddar cheese, tomato,  
romaine lettuce, Honeycomb fry sauce, brioche bun,  
house dill pickle, fries or mixed greens salad  
  
add bacon \$3 | add fried egg \$3 | add avocado \$3

## *brunch*

**AVOCADO TOAST** \$14  
whole wheat toast, goat cheese,  
avocado, grapefruit, castelvetroano  
olives, hard boiled eggs, fresh herbs,  
watercress **V**

**PORK CHILE VERDE** \$15  
2 fried eggs, tomatillos, cilantro,  
sour cream, yukon potatoes,  
sourdough toast

**KIMCHI REUBEN** \$16  
housemade kimchi, pastrami, gruyere, russian dressing,  
toasted marble rye, fries or mixed greens salad

**WARM TURKEY CLUB** \$15  
pecan smoked shoulder bacon, lemon tarragon aioli,  
swiss cheese, romaine lettuce, tomato, toasted sourdough,  
fries or mixed green

**FIRE ROASTED VEGETABLE SANDWICH** \$14  
eggplant, piquillo peppers, artichoke hearts, provolone cheese,  
roasted garlic aioli, arugula, balsamic, toasted ciabatta,  
fries or mixed greens **V**

## *desserts*

**TRIPLE BERRY** \$10  
**CHEESECAKE**  
fresh berries **GF / V**

**CHOCOLATE PUDDING** \$10  
Joni's puppy chow, peanut butter,  
whipped cream, pretzel rod **V**

**LOCAL HONEY & LAVENDER** \$10  
**PANNA COTTA**  
honeycomb candy, blueberry compote **GF**

**V** vegetarian option / **VE** vegan option / **GF** gluten free option

Parties of 6 or more are subject to an added gratuity of 18%.