

# HONEYCOMB GRILL

dinner

## small plates

|   |             |
|---|-------------|
| <b>MUSSELS &amp; FRITES</b>   | <b>\$20</b> |
| white wine, fresh herbs, curry frites, roasted garlic aioli                                       |             |
| <b>POKE BOWL</b>  | <b>\$19</b> |
| yellowfin tuna, cucumber, jalapeño, scallions, avocado, pickled ginger, sambal aioli, wonton chip |             |
| <b>LAMB MEATBALLS</b>   | <b>\$16</b> |
| harissa, tomato sauce, kalamata olives, feta, warm flatbread                                      |             |
| <b>CAULIFLOWER STEAK</b>  | <b>\$12</b> |
| romesco, cilantro chimichurri, country crouton crumble  |             |
| <b>BREAD PLATE</b>  | <b>\$5</b>  |
| assortment of locally made bread & rolls, butter  |             |
| <b>INTENT TO DINE</b>   | <b>\$2</b>  |
| seasoned popcorn GF / VE  |             |

## soup & salad

|   |                |
|---|----------------|
| <b>SOUP OF THE DAY</b>  | <b>\$4/\$8</b> |
| cup or bowl   |                |
| <b>BISON CHILI</b>  | <b>\$15</b>    |
| roasted chilies, kidney and black beans, tomatillos, heirloom tomatoes, sour cream, cheddar cheese, housemade cornbread muffin        |                |
| <b>GRAIN BOWL</b>   | <b>\$13</b>    |
| quinoa, farro, chick peas, couscous, lentils, parsley, arugula, feta, wood fired seasonal vegetables, balsamic reduction, pepitas V   |                |
| <b>CHOPPED</b>  | <b>\$12</b>    |
| brussels sprouts, kale, cabbage, feta, crumbled bacon, baby heirloom tomatoes, green beans, cucumber, avocado, shallot vinaigrette GF |                |
| <b>MIXED GREENS</b>   | <b>\$8</b>     |
| heirloom tomatoes, cucumber, balsamic vinaigrette GF / VE   |                |

## add ons

|                |            |  |                        |            |  |              |             |
|----------------|------------|--|------------------------|------------|--|--------------|-------------|
| <b>CHICKEN</b> | <b>\$6</b> |  | <b>STEELHEAD TROUT</b> | <b>\$8</b> |  | <b>STEAK</b> | <b>\$10</b> |
|----------------|------------|--|------------------------|------------|--|--------------|-------------|

## flatbreads

|                      |             |
|----------------------|-------------|
| <b>WINTER MARKET</b> | <b>\$14</b> |
| daily special        |             |

## desserts

|  |             |
|--|-------------|
| <b>TRIPLE BERRY CHEESECAKE</b>                                 | <b>\$10</b> |
| fresh berries GF / V   |             |
| <b>CHOCOLATE PUDDING</b>                                       | <b>\$10</b> |
| Joni's puppy chow, peanut butter, whipped cream, pretzel rod V |             |
| <b>LOCAL HONEY &amp; LAVENDER PANNA COTTA</b>                  | <b>\$10</b> |
| honeycomb candy, blueberry compote GF                          |             |

## entrées

|  |                       |
|--|-----------------------|
| <b>MARKET STEAK</b>  | <i>chef's special</i> |
| <b>BISON BURGER</b>  | <b>\$19</b>           |
| 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  |                       |
| <b>STEELHEAD TROUT</b>   | <b>\$25</b>           |
| garlic yogurt, chick peas, cucumber, fire roasted tomatoes, fresh herbs, pomegranate molasses, sumac vinaigrette GF                                |                       |
| <b>REDBIRD CHICKEN</b>   | <b>\$24</b>           |
| half chicken, wood fired vegetables, baby kale, country croutons, lemon and thyme jus  |                       |
| <b>SEARED DUCK BREAST</b>  | <b>\$30</b>           |
| butternut squash, watercress, housemade duck confit, pickled red onion, fruit & nut vinaigrette GF   |                       |
| <b>BEEF SHORT RIB RAGU</b>   | <b>\$25</b>           |
| fire roasted tomato sauce, garganelli, basil, pecorino   |                       |

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

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