

Brunch and Dinner 7 Days a Week!

OPEN DAILY 8:30am to 8:30pm

Ask us about catering, private parties & event space!

info@honeyeateryandsocialclub.com

(208) 930-1514

Honey

Eatery

Starters & Snacks

Devils on Horseback

bacon dates, almonds & blue cheese **\$7.49**

Honey Truffle Deviled Eggs

whipped egg, shallot, black truffle **\$6.99**

Avocado Toast

grain bread with avocado, jicama, preserved lemon, Aleppo pepper, sea salt & seeds **\$7.49**

Hearth Pretzel with Warm Beer Cheese-Pepper Dip

baked cheddar, peppers, beer & cream cheese with a warm baked pretzel **\$12.99**

Buffalo Cauliflower \$11.99

crispy fried with black n' blue seasoning, giardiniera, house hot sauce & cauliflower puree

Sweeter

Buttermilk Waffle

butter, honey & whipped cream **\$9.99**

add berries +\$1.99 add cookie butter +\$1.99

Fat Elvis French Toast

maple peanut butter, candied bacon, banana **\$12.99**

Brûléed Yogurt Parfait

layered fruit & granola with honey crust **\$6.99**

Doughlicious Lemon Bread (2)

with raspberry jam & cream cheese frosting **\$5.99**

Cocoa Dusted Potato Donuts (6)

hazelnuts, Nutella fudge & whipped cream **\$6.49**

Honey Buns

cast iron rolls with honey butter & sea salt **\$7.49**

All Day Breakfast

Hearty Breakfast

two eggs, two country sausage, two bacon, toast & crispy red potatoes Full **\$13.99** Petite **\$11.99**

Three Cheese Omelet (add any meat, chili or chopped veggies to any omelet +\$1 each)

with three cheeses, toast & crispy red potatoes **\$11.99**

Breakfast Burrito

Grilled tortilla with scrambled eggs, sweet potatoes, avocado, jicama & hatch chile aioli **\$12.99**

add brisket +\$5.99 enchilada style +\$2.99

Chorizo Hash

grilled chorizo, sweet potato, onion, fennel & summer squash with pickled chilies & chorizo aioli **\$14.99**

Classic or Veggie Benedict

toasted English muffin, poached eggs*, applewood ham or veggies, hollandaise* and potatoes **\$13.99**

Honey Fried Rice

Jasmine rice fried with ham, celery, peas, onion, soy & kimchi, with pork belly & poached eggs* **\$14.99**

Breakfast Poutine

Sausage gravy, 5 cheeses, candied bacon & green onions over fries, topped with sunny eggs **\$12.99**

Baked Cheddar Grits & Shrimp

slow baked grits with cheddar, poached egg*, sausage, chilies, shrimp & bacon jam **\$14.99**

B.N.G.

classic, baked in house, buttermilk biscuits with sausage-pepper gravy **\$8.99**

Buddha Bowl

marinated grains with a poached egg*, mushroom confit, feta, greens, pickled & roasted veggies **\$13.99**

add eggs and potatoes for +\$3.99

Specialties

Sub a half salad for side for \$4.99

***Our Burger**

grilled NW beef on house bun, beer cheddar, bacon jam, mustard, smoked mayo with side choice **\$13.89 Add egg +\$1**

Roast Brisket Sando

slow roasted beef brisket on a Doughlicious hoagie with grilled onions, wild mushrooms & hatch chile mayo **\$14.49**

Honey Fried Chicken add a waffle for +\$2.99

double crispy fried chicken with warm red potato salad, local honey, jalapenos & coleslaw **\$17.89**

Planked Steelhead

soy-honey brined steelhead with a lentil salad, curry mayo, cucumber yogurt and stone fruit chutney **\$18.49**

Southern Fried Chicken Sandwich

fried chicken on a Doughlicious bun with red pepper-pimento cheese, lettuce, honey mustard & pickles with side **\$13.99**

Cast Iron Mac n' Cheese add pork & chilies +\$3.99

four cheeses, cream & noodles baked with topping **\$12.99**

Kalbi Shortribs

marinated, cross-cut ribs, grilled with fried rice, vegetable sunomono, honey chile & poached eggs **\$19.99**

Moroccan Chickpeas

slow cooked chickpeas, olives, raisins, cilantro, chiles, poached eggs* with flatbread **\$14.99**

Chef Justin's Mixto Frito

Crispy fried brisket, pork belly, chicken, potatoes, shishito peppers, cauliflower tossed in a sweet mojo with avocado, corn, huitlacoche sour cream & cilantro **\$17.99**

Soup & Salad

Roasted Corn Succotash Soup

corn & jalapeno fritter, summer squash cup **\$4.79/bowl \$6.99**

4th Street Chili

hearth oven beef/pork chili & spice cup **\$3.79/bowl \$6.99**

Honey Caesar

gem lettuce, manchego, biscuit croutons, capers, in creamy nettle garlic dressing **\$11.99**

Tomato-Corn Salad

From Jackson Farms with tomatoes, watermelon, burrata, corn, sunflower shoots, smoked black pepper and green goddess dressing **\$12.79**

Warm Spinach Salad

roasted mushrooms, red peppers, pinenuts & spinach in sherry shallot dressing, with goat cheese & fried shallots. **\$12.79**

add steelhead +\$9, or grilled shrimp +\$7 to any salad

*Notice: consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.