

# SIGNATURE

**BO-NÉ SKILLET \*** **24.95** 

Sizzling butter-seared filet steak and sunny side up farm eggs, served on a cast-iron pan with tomatoes, caramelized onions, French fries, and toasted sourdough.

**TUSCAN CHICKEN MARGARITA** **18.95**

Butter-seared chicken breast served with roasted tomato-pepper relish, melted mozzarella, served with toasted sourdough.

**STEAK FRITES MELT \*** **24.95**

NY strip steak, caramelized onions, provolone, house green sauce, French fries, and sour-dough.

**CRISPY CHICKEN & WAFFLES** **18.95**

Southern crispy fried chicken breast served on a waffle with house slaw, drizzle of honey, and French fries.

**FARMER’S KISS MELT \*** **20.95** 

Hashbrown potatoes, honey-cured ham, brisket chunk, cheddar cheese, candied apple smoked bacon, sunny-side farm fresh eggs, and English muffin.

**GRILLED FAROE ISLAND SALMON \*** **22.95**

Herb seasoned cold water Salmon fillet, cilantro-lime couscous, roasted fiesta vegetables, chimichurri crema.

**SUNRISE FLATBREAD \*** **19.95** 

Thin crust pizza topped with mozzarella cheese, grilled steak, caramelized onion, farm fresh eggs, arugula, and Hot Honey and EVOO.

**CAPRESE ARUGULA FLATBREAD** **15.95**

Feta cheese, arugula, topped with tomatoes and EVOO.

\* Consuming raw or uncooked meats, poultry, or eggs may increase your risk of foodborne illness.

# SOUPS & SALADS

**SPECIAL SOUP OF THE DAY** **7**

**CREAMY POTATO SOUP** **7**

Topped with cheddar cheese, apple smoked bacon, chives

**POKE TUNA \*** **15.95**

Spring mix with poke tuna cubes tossed with fresh avocado, pickled cucumber, green onion, and sweet soy.

**PEPPERY DELIGHT**  **14.95**

Arugula tossed with cherry tomatoes, mixed nuts, feta cheese, with balsamic vinaigrette.

**CAESAR SALAD**  **12.95**

Crisp chopped romaine, parmesan cheese, croutons, and Caesar dressing.

Add grilled chicken (+5)

Cajun Grilled shrimp (+7)

**COBB SALAD \*** **12.95**

Romaine lettuce, apple smoked bacon, cherry tomatoes, avocado, English cumber, croutons, hard-boiled egg, feta cheese and choice of dressing.

Add grilled chicken (+5) or

Cajun grilled shrimp (+7)

**FRESH SEASONAL BERRY SALAD**  **14.95**

Baby field greens, assorted fresh berries, feta cheese, candied nuts, raspberry vinaigrette.

# SIDES

- Apple smoked bacon or Candied Apple smoked bacon (3) **\$5**
- Toast (White, Wheat, Sourdough, English Muffin, Biscuit) **\$3**
- Sausage (2) **\$5**
- Grilled Ham **\$5**
- Farm egg any style **\$2**
- HB Breakfast Potatoes **\$5**
- Hashbrown **\$5**
- Biscuit & Gravy **\$7**
- French Fries with cheese **\$7**
- Grits **\$4**
- Butter Croissant **\$5**
- Pancakes (2) **\$5**
- French Toast (2) **\$5**
- French Fries **\$5**
- Fresh Fruit **\$5**



# BURGERS

All burgers served with your choice of fries or fresh fruits.

**ALL-AMERICAN BURGER \*** **16.95**

Grilled Angus beef burger, American cheese, lettuce, tomato, pickles, house burger sauce.

**CLASSIC EMC (MEAT, EGG, CHEESE) \*** **15.95**

Sourdough grilled cheese, fried eggs, American cheese, and choice of bacon or sausage.

**SOUTHERN CHICKEN SANDWICH** **16.95**

Southern fried or grilled Cajun chicken breast with provolone, house slaw, and pickles on brioche buns.

**MUSHROOM SWISS BURGER \*** **17.95**

Grilled Angus beef burger, roasted mushrooms, caramelized onions, and Swiss cheese, on toasted brioche bun.

**SMOKED BRISKET SANDWICH** **18.95**

Smoked beef brisket, BBQ sauce, caramelized onions, cheddar cheese, pickles on toasted sourdough.

**HB BRUNCH BURGER \*** **19.95** 

Grilled Angus beef burger, hashbrowns potato, apple smoked bacon, fried egg, burger sauce, on toasted brioche bun.

Follow us  

 **Chef’s Choice by Honey Barrel**  
Marked with this icon – a must-try!

Each dish has been thoughtfully composed by our chef to highlight balance and flavor. We kindly ask that **NO SUBSTITUTIONS** be made.



# HONEY BARREL

BREAKFAST & GRILL

## CLASSICS

### THE SUNRISE PLATTER \* 12.95

Two fresh eggs your way, choice of apple smoked bacon or sausage, HB breakfast potatoes and choice of toast.

### GOLDEN PANCAKE STACK 12.95

2 fluffy buttermilk pancakes, choice of apple smoked bacon or sausage, HB breakfast potatoes, whipped butter, served with maple syrup or honey.

Make it Ultimate Stack for (+3)

### HONEY BARREL FRENCH TOAST 13.95

2 grilled French toast dipped in Crème brûlée batter, choice of apple smoked bacon or sausage, HB breakfast potatoes, whipped butter, served with maple syrup or honey.

Make it Ultimate Stack for (+3)

### MYRTLE SHRIMP & GRITS 21.95

Sautéed shrimp with spicy sauce, over stone-ground cheese grits, andouille sausage, roasted peppers, onions, corn, tomato, scallions, with sourdough.

### THE LUMBERJACK FEAST \* 17.95

A breakfast lover's dream: 2 fresh eggs any style, HB breakfast potatoes, apple smoked bacon or sausage, 2 pancakes or 2 French toast, whipped butter, served with maple syrup or honey.

### COASTAL HARVEST BOWL \* 17.95

A hearty base of breakfast potatoes or grits, sautéed spinach, topped with two fresh eggs your way, cheddar cheese, apple smoked bacon or sausage, fresh avocado, and pickled onions.

### SMOKY BRISKET HASH \* 22.95

Tender smoked brisket chunks mixed with caramelized onions, and HB breakfast potatoes, topped with sunny-side fresh eggs, candied apple smoked bacon, melted cheddar, and green onions.

## SWEETS

### BERRY FRENCH TOAST 15.95

French toast topped with seasonal berries, powdered sugar, and maple syrup or honey

### BELGIAN WAFFLE 14.95

Waffle topped with sweet-whipped cream cheese, macerated berries, whipped butter, maple syrup or honey

### BANANA FOSTER CREPES 16.95

Soft French crepes filled with sweet-whipped cream cheese, topped with caramelized bananas, chocolate drizzle whipped cream, cinnamon-sugar dust

### LEMON RICOTTA PANCAKES 15.95

Fluffy griddle cakes made with ricotta and fresh lemon, layered with whipped ricotta, blueberry compote, whipped cream, and maple syrup or honey.

## OMELETS

All omelets made with three large farm fresh eggs, served with choice of HB potatoes, fresh fruits, or toast.

### VEGGIE LOVER \* 13

Roasted red peppers, mushrooms, sautéed spinach, roasted tomatoes, caramelized onions.

Add cheese for (+1)

### CHEESE TRIO \* 13.95

Provolone, cheddar, mozzarella, microgreens garnish

### SEAFOOD EXTRAVAGANZA \* 18.95

Shrimps, scallops, cheddar cheese, roasted red peppers, mushrooms, spinach, roasted tomatoes, peppery arugula.

### PHILLY STEAK \* 17.95

Sliced steak, with sautéed mushrooms, onions, peppers, and mozzarella cheese.

### BUILD YOUR OWN OMELET \* 15.95

Your choice of 4 toppings:

Apple smoked bacon, candied apple smoked bacon, ham, sausage, brisket chunk, andouille sausage, chicken, potatoes, onions, mushrooms, spinach, roasted red peppers, tomatoes, American cheese, cheddar, Swiss, mozzarella, feta, provolone

Add extra ingredients (+1 each)

 Chef's Choice by Honey Barrel  
Marked with this icon – a must-try!

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An 18% gratuity can be applied to parties of six (6) or more.

## TOASTS

### AVOCADO TOAST 13.95

Toasted sourdough topped with cream cheese, sliced avocado, everything bagel seasoning, roasted tomato, and fresh micro herbs.

Add egg \*(1) your way (+2)

### SMOKED SALMON TOAST \* 17.95

Toasted sourdough, dill cream cheese, smoked salmon, capers, tomatoes, pickled onions, and fresh chives.

Add egg \* (1) your way (+2)

### GRILLED SHRIMP TOAST 17.95

Cajun grilled shrimp, with roasted tomato, provolone cheese, topped with fresh arugula, on toasted sourdough.

Add egg \* (1) your way (+2)

### THE WILD FOREST TOAST 16.95

Sourdough toast layered with creamy mushrooms, candied apple smoked bacon, with fresh arugula.

Add egg (1) your way (+2)

### GARLIC HUMMUS TOAST 15.95

Garlic-chick pea hummus, baby field greens, roasted tomato, imported olives, balsamic drizzle, on toasted sourdough.

Add egg (1) your way (+2)

## BENEDICTS

All benedicts served with HB potatoes or choice of fresh fruits.

### CLASSIC ROYALE\* 15.95

Poached fresh eggs, grilled ham, on toasted English muffin with hollandaise sauce and fresh arugula.

### SOUTHERN CHICKEN AND BISCUIT\* 17.95

Poached fresh eggs with crispy Southern fried chicken breast, served on Biscuit with candied apple smoked bacon, hollandaise sauce and hot honey.

### THE NEW YORKER\* 15.95

Poached fresh eggs with sautéed spinach, caramelized onions on English muffin with hollandaise sauce.

### SMOKED BRISKET\* 18.95

English muffin layered with chunks of smoked brisket, roasted tomatoes, poached fresh eggs, hollandaise sauce, and BBQ drizzle.

### STEAK AND WAKE\* 22.95

Tenderloin steak with caramelized onions, mushroom, poached fresh eggs and hollandaise sauce on a toasted English muffin.

### THE WILD FOREST\* 22.95

Grilled steak served with roasted mushrooms, caramelized onions, apple smoked bacon, on a biscuit with fresh poached eggs and hollandaise sauce.

### SMOKED SALMON BENEDICT 17.50

Poached fresh eggs with smoked salmon on a toasted english muffin with hollandaise sauce.

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We kindly ask that **NO SUBSTITUTIONS** be made.

## BEVERAGES

|                                  |      |
|----------------------------------|------|
| EXPRESSO                         | 4.75 |
| DOUBLE EXPRESSO                  | 6.50 |
| LATTE                            | 6.50 |
| CAPPUCCINO                       | 6.50 |
| COFFEE                           | 3.75 |
| HOT TEA                          | 4    |
| ICED TEA (SWEET/UNSWEETENED)     | 3.50 |
| WHOLE/CHOCOLATE MILK             | 5    |
| JUICE: APPLE / CRANBERRY/ ORANGE | 4    |
| COKE PRODUCTS                    | 3.75 |
| VOSS SPARKLING BOTTLED WATER     | 8    |
| VOSS STILLLED BOTTLED WATER      | 8    |