salt of the earth

11/18/23 Menu

STARTERS **Cheese Croquette** Charcuterie 17 **Cheese Plate** 17 local and international meats cheddar, asiago, herb, panko crust, local and international artisan and cheeses spicy ranch, micro greens salad cheeses French Onion Au Gratin 6.5 **Burrata Salad** 16 Lamb Empanada 16 add chicken + 6 add prosciutto + 6 tomato salsa, pickled onion, poblano heirloom tomato, cucumber, fruits, basil, cream, cheese **Sweet Sausage and** olive oil, balsamic reduction **Dumpling soup** 6.5 STANDARDS SPECIALS 27 **Cod Loin Persillade** Rosenkrans 1/2 lb Burger 15 bacon, cheese, lettuce, tomato, onion, house pickles on the zucchini, squash roast tomato "terrine" side, grilled roll, includes choice of regular, sweet potato Sea Scallop 28 fries or greens butternut squash puree, chorizo, crisp onion ring, green apple, thyme, buttermilk **Chicken Breast Sandwich** 15 lettuce, tomato, onion, applewood smoked bacon, **Roast Prime Rib of Beef** 32 cheddar, side/alabama bbq sauce, grilled roll, choice of glazed carrot, au jus, crisp onion ring regular, sweet potato fries or greens 28 Steak Au Poivre **Breaded Chicken Tenders** 10 oz peppered flat iron steak, brandy cream, 10 served with spicy honey mustard for dipping choice of fries or salad greens includes choice of regular, sweet potato fries or greens Shrimp and "Grits" 24 creole seasoned shrimp, chorizo, cheddar cauliflower "grits" SIDES SWEETS Flourless Chocolate Tart **Greens** 6.5 fresh leafy greens, olive oil, balsamic vanilla custard **French Fries** Cheesecake 6.5 sweet potato or regular raspberry **Vegetables** 4 **Beetroot Sorbet** 6.5 glazed carrots

20% gratuity on parties of 8 or more will be automatically included

chevre, toasted almond

