

Salt of the Earth

When we speak of “cooking in the moment,” we speak of our emotional presence in the food. We create from an ever changing perspective influenced by our personal lives, the weather outside, the seasons that envelop us, and the amazing ingredients that grow just beyond our backdoor. All of this is possible because of relationships. We thrive off of the relationships that we’ve built with our staff, our guests, and our growers and producers. These are the relationships that will sustain us.

• *honest food and friendly folks* •

Salt of the Earth

A meal at Salt of the Earth restaurant is an authentic Midwest American rustic food experience, built from a foundation of fresh high quality ingredients from growers within a fifty-mile radius of Allegan County. Starting from scratch and prepared by hand, the Salt of the Earth kitchen prepares dishes in a simple fashion as ingredients change with the season. From warm welcome to fond farewell, we are committed to providing an unparalleled dining experience for each guest entering our doors.

• *honest food and friendly folks* •

The Salt of the Earth kitchen prepares all of your food from absolute whole raw ingredients. Please allow additional time for your food so that we may give it the care and attention that it deserves.

114 East Main St. Fennville MI 49408
saltoftheearthfennville.com
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SHARED PLATES

AGED CHEDDAR PIEROGIES • buttered cabbage - sour cream - scallion 10

CRISPY CONFIT PORK BELLY • bacon fat onion - charred spring onion - smoked sour cream 13

BRAISED SPANISH OCTOPUS • smoked honey - baby carrot - shaved asparagus 13

MUSHROOMS & CHEESE • evergreen lanes lily rose - morel ketchup - conserva - asparagus 12

SPICY GREENS • mustard greens - arugula - chèvre - buttered breadcrumb 9

CHEDDAR CRACKERS • MI aged cheddar - flake sea salt - smoked butter 7

ENTRÉES

PRESSED CHICKEN • green pea - roasted onion - baby carrot 23

SMOKED BERKSHIRE HAM • asparagus - cheddar - egg - mustard 24

GRILLED HANGER STEAK • asparagus - mustard green - charred ramp 26

ZITI • grilled braised pork ragu - jalapeno - garlic - grana padano 23

FUSILLI • fresh tomato - confit garlic - garden herbs 17

SPAGHETTI • white anchovy - turnip greens - garlic - red chili - toasted bread 19

THE J.H. SALISBURY • ramp mustard - caramelized onion - pickled carrot - fingerling potato 17

14 OZ. HAND CUT U.S.D.A. PRIME DELMONICO • green peppercorn sauce - confit spring onion - smoked black pepper 43

FRESH FISH DAILY • seasonally and sustainably sourced

SIDES *Add one selection to Entree for \$2*

HOUSE MADE SOUP 5.5

FARMER'S GREENS • mixed local greens - shaved onion - grana padano - balsamic parmesan - house crouton 5

add roasted chicken, house bacon, chevre, bleu or feta 2

HAND CUT FRIES • house ketchup - sea salt 4

SEASONAL VEGETABLES • sea salt - olive oil 4.5

SALT & VINEGAR POTATOES • new potato - malt vinegar - sea salt 4

FRIED BRUSSELS • house bacon - balsamic 5.75

WOOD FIRED PIZZA

WHOLE HOG • fresh garlic sausage - house bacon - finocchiona - red sauce 16

SMOKEY • garlic sausage - smoked onion - rosemary - white sauce 15.75

FETA & HERB • barrel-aged feta - preserved tomato - fresh greens - fresh herbs - pickled jalapeno - herb oil 15

SPICY • salami piccante - chilis - whole milk mozzarella - sriracha - red sauce 15

M.P.P. • light red sauce - whole milk mozzarella - olive oil - sea salt - herbs 15

MARGHERITA • buffalo mozzarella - crushed tomato - fresh basil 16

"A PIE CALLED MACARONI" • bechamel - cheddar - mozzarella - bacon - leek 15.75

ROCKET MAN • Arugula "Pesto" - taleggio style Evergreen Lane cheese - fresh chive - crisp dressed arugula 16

CRAFT YOUR OWN PIZZA

START WITH MOZZARELLA & RED, HERB OIL OR WHITE SAUCE 14

additions

1 each
smoked onion, arugula, spicy pickled peppers, caramelized leeks, olives, fresh herbs

1.5 each

roasted chicken, garlic oregano sausage, grana padano, house bacon

2 each
salami piccante, finocchiona, chevre, feta, smoked blue cheese

2.5 each

wild mushroom

chili infused extra virgin olive oil available upon request

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.