

Salt of the Earth

gluten free

Ingredients listed in bold are specific ingredients and preparations that may be omitted or altered to meet the specific needs of our guests. Don't see what you're looking for? Please discuss opportunities with our service members for Chef Matthew and the SotE Culinary staff to prepare something off menu for you.

SHARED PLATES

CRISPY CONFIT PORK BELLY • charred corn - heirloom tomato - smoked crema *13*

HEIRLOOM TOMATO TOAST • smoked pepper - mayo - dill - **grilled sour** - egg *11*

BRAISED SPANISH OCTOPUS • charred tomato - baby peppers - arugula - spiced oil *13*

SMOKED FISH DIP - Lemon - Horseradish - Rye - Pepper *10*

ENTRÉES

PRESSED CHICKEN • green pea - roasted onion - baby carrot - **bacon fat biscuit** *23*

BONE IN BERKSHIRE PORK CHOP • pickled cabbage - mustard - bacon - heirloom tomato *29*

GRILLED HANGER STEAK • heirloom tomato - shaved garden vegetables
- **smoked soy crema** *26*

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

SIDES *Add to Entree Selection for \$2*

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*

Salt of the Earth

vegetarian

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SHARED PLATES

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

HEIRLOOM TOMATO TOAST • smoked pepper - mayo - dill - grilled sour - egg 11

ENTRÉES

FUSILLI • fresh tomato - confit garlic - garden herbs 17

Please discuss additional vegetarian entrée options with our service staff.

We're grateful for the opportunity to create a dish for you utilizing the seasons freshest ingredients.

SIDES *Add to Entree Selection for \$2*

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

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

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

MARGHERITA • buffalo mozzarella - crushed tomato - fresh basil 16

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	2 each
smoked onion, arugula, spicy pickled peppers, caramelized leeks, olives, fresh herbs	chevre, feta, buttermilk bleu cheese
1.5 each	2.5 each
grana padano	wild mushroom

chili infused extra virgin olive oil available upon request

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dairy free

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SHARED PLATES

CRISPY CONFIT PORK BELLY • charred corn - heirloom tomato - **smoked crema** 13

HEIRLOOM TOMATO TOAST • smoked pepper - mayo - **dill** - grilled sour - egg 11

BRAISED SPANISH OCTOPUS • charred tomato - baby peppers - arugula - spiced oil 13

SMOKED FISH DIP - Lemon - Horseradish - Rye - Pepper 10

ENTRÉES

Please discuss dairy free options for the following dishes with our service staff. We're happy to meet any desires.

PRESSED CHICKEN • green pea - roasted onion - baby carrot - **bacon fat biscuit** 23

BONE IN BERKSHIRE PORK CHOP • pickled cabbage - mustard - bacon - heirloom tomato 29

GRILLED HANGER STEAK • heirloom tomato - shaved garden vegetables - **smoked soy crema** 26

ZITI • spicy pork sausage - heirloom tomato - **pecorino romano** 23

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

SIDES *Add to Entree Selection for \$2*

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