

Salt of the Earth

dairy free

Ingredients listed in italics 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

SHARED PLATES

CRISPY CONFIT PORK BELLY • roast fennel - *brown butter carrot*- celery 13

CHAR-GRILLED CARROTS • *house cultured yogurt*- *curry*- mint 9

BRAISED SPANISH OCTOPUS • charred tomato - smoked pepper - chorizo oil 13

WOOD FIRE ROASTED BRUSSELS SPROUTS • *garlic dill cream*- apple cider - fried onion 7

ENTRÉES

PRESSED CHICKEN • *creamed*brassicas - pickled garden vegetables 23

GRILLED HANGER STEAK • candied celeriac - bacon - *horseradish*- napa cabbage - mustard 26

CASARECCE - braised ham hock - root vegetables - leeks - kale 23

SPAGHETTI • *puttanesca* - olive - garden tomato - anchovy 18

14 OZ. HAND CUT U.S.D.A. PRIME DELMONICO • balsamic roasted onion - smoked *bleu cheese*- ZIP sauce 45

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