

# Salt of the Earth

*gluten free*

*Please consult with your  
service staff member  
regarding ingredients that  
can be changed or  
modified to meet your  
dietary needs.*

## SHARED PLATES

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

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

SPICY GREENS • mustard greens - arugula - ramp leaves - chèvre - **buttered breadcrumb** 9

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

## ENTRÉES

PRESSED CHICKEN • green pea - roasted onion - baby carrot 22

GRILLED BERKSHIRE PORK CUTLET • preserved lemon - caper - anchovy -  
fresh butter 26

GRILLED HANGER STEAK • asparagus - mustard green - **charred ramp** 24

14 OZ. HAND CUT U.S.D.A. PRIME DELMONICO • cowboy beans - coffee rub -  
smoked pepper mayo 41

## 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