

# Salt of the Earth

## gluten 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 • caramelized lemon - cider poached raisin - smoked soy - spaghetti squash 13

SMOKED FISH • lemon - horseradish - *rye* - black peppercorn 10

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 • celeriac - bacon - horseradish - napa cabbage - mustard 26

MAPLE BRINED BERKSHIRE HAM • Shady Side Farms polenta - pickled tomato - dijon - braised cabbage 26

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