

# 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 • smoked honey - baby carrot - chili oil **13**

## ENTRÉES

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

ROASTED BERKSHIRE PORK SAUSAGE • fennel - romano broth - new potato - garlic **24**

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**