

Salt of the Earth

vegetarian

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

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

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

CHEDDAR CRACKERS • MI aged cheddar - flake sea salt - smoked butter 7

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	zucchini, shaved onion, arugula, spicy pickled peppers, caramelized leeks, olives, fresh herbs
MOZZARELLA & RED, HERB OIL OR WHITE SAUCE 14	1.5 each
additions	grana padano
1 each	2 each
	chevre, feta, buttermilk bleu cheese
	2.5 each
	wild mushroom

chili infused extra virgin olive oil available upon request