

Salt of the Earth

vegetarian

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

SHARED PLATES

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

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

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

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

ENTRÉES

HAND ROLLED TORTELLONI • whole milk ricotta - grana padano - sweet onion broth 16

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 - preserved 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
MOZZARELLA & RED,
HERB OIL OR WHITE
SAUCE 14

smoked onion, arugula,
spicy pickled peppers,
caramelized leeks, olives,
fresh herbs

additions

1 each

1.5 each
grana padano
2 each
chevre, feta, buttermilk
bleu cheese

2.5 each
wild mushroom

chili infused extra virgin olive oil available upon request