

# 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 - chèvre - buttered breadcrumb 9

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 - 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

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### 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