

Salt of the Earth

vegetarian

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

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

CHAR-GRILLED CARROTS • house cultured yogurt - curry - mint 9

WOOD FIRE ROASTED BRUSSELS SPROUTS • garlic dill cream - apple cider - fried onion 7

ENTRÉES

PASTA al FORNO • campanelle - roasted squash - chevre - ginger 18

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

NAPOLETANA • buffalo mozzarella - crushed tomato - arugula - olive oil 16

MUSHROOM • La Mancha Moo - MI mushrooms - conserva oil - fennel - leek 16.50

CRAFT YOUR OWN PIZZA

START WITH
MOZZARELLA & RED,
HERB OIL OR WHITE SAUCE

additions

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

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

chili infused extra virgin olive oil available upon request