

SALT KITCHEN & BAR

STARTERS

Thick Cut Sea Salt Bacon ^(GF) <i>bourbon maple glaze</i>	11
Crisp Calamari <i>puttanesca sauce eggplant tapenade shishito peppers parmesan aioli</i>	13
Roasted Clams <i>roasted pepper lemon tarragon butter tasso ham arugula lemon</i>	14
Duck Confit Toast <i>onion-balsamic marmalade pickled mustard seed goat cheese crema sour dough toast</i>	16
Burrata & Heirloom Tomato ^(GF) <i>hazelnut heirloom tomato green goddess dressing purple basil</i>	13
Mediterranean Plate ^(VG) <i>fava bean hummus quinoa salad seasonal vegetables eggplant caponata flatbread</i>	11
Grilled Octopus ^(GF) <i>kim chi korean barbeque pickled lotus root shishio leaf</i>	15
Foie Gras in a Pot <i>foie gras pâté black truffle port jam toast points</i>	14
Fish & Chips <i>icelandic cod pommes soufflé red cabbage slaw</i>	14

SOUPS & SALADS

Rock Shrimp Chowder <i>rock shrimp sweet corn andouille sausage scallion crema</i>	12
New England Clam Chowder  <i>cherry stone clam broth new zealand cockles bacon new potato mash</i>	13
Beet Salad ^(GF) <i>goat cheese labneh golden beets spiced grapes granola</i>	12
Tuscan Kale Caesar <i>rustic anchovy crouton kale parmesan</i>	10
Wedge Salad ^(GF) <i>bibb lettuce bacon cherry heirloom tomato bleu cheese dressing aged balsamic</i>	13

ARTISAN PIZZAS

Margherita <i>vine ripened tomato fresh mozzarella basil pesto purple basil</i>	12
Wild Mushrooms & Taleggio <i>kennett square mushrooms gruyère taleggio bacon</i>	16
Spicy Sausage <i>romesco braised fennel mozzarella arugula</i>	16
Pear & Prosciutto <i>poached pear truffle honey pine nut rosemary</i>	14
Chowder Pie <i>clam béchamel fresh chopped clams gruyère cheese crisp carrots leeks</i>	16

OVER ICE

East Coast Oysters <i>gooseberry mignonette cocktail sauce</i>	18
Local Clams <i>gooseberry mignonette cocktail sauce</i>	16
Spicy Gulf Shrimp Cocktail <i>aji amarillo aioli avocado cilantro heirloom tomato olive oil flat bread</i>	17
Tuna Tartar <i>sake cucumber ahi tuna ginger sambal aioli crisp wontons</i>	16

FROM THE LAND

Filet Mignon ^(GF) <i>crisp brussels bacon jam smoked sea salt house steak sauces</i>	44
Tomahawk Veal Chop ^(GF) <i>black garlic crema wild mushrooms</i>	46
Free Range Half Chicken ^(GF) <i>crisp fingerling heirloom carrots roasted chicken jus</i>	27
Braised Short Rib Pappardelle <i>black truffle crema baby spinach wild mushrooms crisp leeks pappardelle pasta</i>	29
Grilled King Trumpet Mushrooms ^{(GF) (VG)} <i>celery root purée amarena cherry crisp kale macadamia nut</i>	28

FROM THE SEA

King Salmon <i>amarena cherry chili glaze celery root purée crisp kale sprout</i>	34
Halibut ^(GF) <i>romesco asparagus confit tomato fennel</i>	38
Crab Cakes <i>jumbo lump crab cakes saffron tartar crisp fingerlings baby spinach</i>	30
Viking Village Scallops ^(GF) <i>butternut squash purée arugula roasted squash pickled mustard seed</i>	30
Bouillabaisse Trenne <i>shrimp cockles lobster trenne pasta saffron broth</i>	42
South African Lobster ^(MP) <i>chef's seasonal preparation</i>	
Local Catch ^(MP) <i>chef's seasonal preparation</i>	

SIDES TO SHARE

Mac & Cheese <i>campanelle pasta aged cheddar mornay</i>	13
Truffle Shoe String Fries <i>truffle mornay parmesan</i>	10
Brussel Sprouts ^(GF) <i>bacon jam</i>	12
Jumbo Asparagus ^(GF) <i>lemon tarragon butter</i>	10
Kennett Square Mushrooms ^(GF) <i>fine herb sherry</i>	12
Crisp Fingerling Potatoes ^(GF) <i>bacon rémoulade scallions</i>	11

^(GF) gluten free ^(VG) vegan ^(MP) market price  award winning