

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 preserved lemon</i>	14
Duck Confit <i>arugula cabbage fennel pickled avocado ginger relish</i>	16
Warm Bucheron & Pear ^{(GF) (V)} <i>brûlée bucheron caramelized fennel poached pear gooseberry jam</i>	13
Mediterranean Plate ^(VG) <i>fava bean hummus quinoa salad seasonal vegetables eggplant caponata flatbread</i>	11
Grilled Octopus ^(GF) <i>kimchi korean barbeque pickled lotus root shishio leaf</i>	15
Crab Cake <i>bacon remoulade fennel slaw</i>	14
Lobster Summer Roll <i>maine lobster rice paper basil ginger lime & peanut fish sauce</i>	19

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>pickled cipollini onions goat cheese crema spiced pecans mint</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
Burrata & Heirloom Tomato ^(GF) <i>hazelnut heirloom tomato green goddess dressing fried green tomato</i>	13

ARTISAN PIZZAS

Margherita <i>vine ripened tomato fresh mozzarella basil pesto purple basil</i>	12
Charcuterie <i>coppa genoa mortadella sicilian olives fontina gorgonzola</i>	17
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
Roasted Beet ^(VG) <i>golden beets pickled grapes vegan mozzarella arugula aged balsamic</i>	12

OVER ICE

East Coast Oysters <i>gooseberry mignonette cocktail sauce</i>	18
Local Clams <i>gooseberry mignonette cocktail sauce</i>	16
Spicy Gulf Shrimp Campachana <i>tomato cucumber avocado cilantro fried plantains</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>haricot vert heirloom carrots preserved lemon roasted chicken jus</i>	27
Braised Short Rib ^(GF) <i>roasted root vegetables crisp oyster mushrooms truffle rib jus</i>	29
Aussie Rack of Lamb ^(GF) <i>merquez sausage hash mint chutney harissa aioli</i>	29
Roasted Romanesco ^{(GF) (VG)} <i>marcona almonds spiced grapes pickled sunchoke tamarind glaze</i>	22

FROM THE SEA

King Salmon <i>romesco asparagus confit tomato fennel salad</i>	34
Halibut <i>sunchoke purée lemon emulsion romanesco pickled sunchokes</i>	38
Viking Village Scallops ^(GF) <i>butternut squash purée arugula roasted squash pickled mustard seed</i>	30
Ahi Tuna Bowl ^(GF) <i>dashi broth soba noodles bok choy kimchi</i>	34
South African Lobster <i>chef's seasonal preparation</i>	MP
Local Catch <i>chef's seasonal preparation</i>	MP

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>	11
Kennett Square Mushrooms ^(GF) <i>fine herb sherry</i>	12
Crisp Fingerling Potatoes ^(GF) <i>rosemary parmesan espelette pepper</i>	11

^(GF) gluten free ^(VG) vegan ^(V) vegetarian  award winning