

SALT&CHAR

BRUNCH

SOUP & SALADS

ADD CHICKEN \$6 - STEAK \$9 - GRILLED SHRIMP \$15

French Onion Soup gruyère puff pastry, sherry	\$13
Simple Green Salad zinfandel vinaigrette, sea salt	\$11
Little Gem Caesar Grana Padano, garlic croutons, cured egg yolk, anchovy dressing Add marinated anchovies - \$1.50	\$13
Iceberg Wedge Nueske bacon, Middlebury blue, buttermilk dressing	\$13
Spinach Salad Acorn Hill goat cheese, prosciutto, pistachio, roasted shallot vinaigrette	\$13
Crispy Calamari Salad radicchio, spring squash, mint, carrot miso vinaigrette	\$16

SANDWICHES

SERVED WITH FRIES OR A SIDE SALAD

Chicken Milanese Sandwich ciabatta, basil mayo, aged provolone, arugula, pickled onions	\$13
Steak Sandwich rosemary focaccia, pipérade, aged provolone, Calabrian chili aioli	\$15
Dry Aged Beef Burger pretzel bun, Jasper Hill cellar aged cheddar, marsala onions	\$19
Wild Salmon Burger brioche bun, Pucker's Pickles kimchi, white soy aioli	\$21



Wagyu of the Woods Burger American wagyu & hen of the woods mushroom burger, pickled chanterelles, aged cheddar, roasted garlic aioli, brioche bun	\$36
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James Beard Foundation participant

BRUNCH FARE

Avocado Toast espelette, radish, micro cilantro Add poached farm egg - \$2.50	\$11	Pork Belly Hash yukon potatoes, scallions, béarnaise, poached eggs	\$16
French Toast whipped mascarpone, strawberry rhubarb compote	\$16	Smoked Salmon Benedict potato latke, dill hollandaise	\$19
Quiche du Jour simple green salad	\$14	Crab Cake Benedict buttermilk biscuit, Old Bay hollandaise	\$21
Tostadas steak, black bean hummus, tomatillo salsa, poached eggs	\$17	Salt & Char Steak Benedict buttermilk biscuit, béarnaise	\$17

BRUNCH SIDES

Breakfast Potatoes - \$6 Neuske Bacon - \$7 Maple Sage Sausage - \$7 Sautéed Local Greens - \$7

RAW & CHILLED

Clams on the Half Shell horseradish, cocktail sauce	M/P	Steak Tartare quail egg, pickled ramp chimichurri, grilled bread	\$17
Oysters on the Half Shell tarragon mignonette, cocktail sauce	M/P	Ahi Tuna Tartare avocado, asian pear, ponzu, cassava chips	\$19
The Broadway Tower Maine lobster, jumbo shrimp, seasonal oysters, clams, salmon tartare, crab salad	For 2 \$65 / For 4 \$125	Jumbo Shrimp cocktail sauce	\$21

OUR CUTS

ALL STEAKS SERVED WITH ROASTED GARLIC BEURRE NOISETTE



Prime	Hanger	8oz	\$29
Prime	Ribeye	16oz	\$48
Black Angus	Filet Mignon	8oz/12oz	\$36/\$52
Dry Aged Prime	Bone-In Strip	20oz	\$72
American Wagyu	Ribeye Cap	9oz	\$78

SHARE FOR THE TABLE

Dry Aged Prime	Porterhouse	34oz	\$115
Dry Aged Prime	Tomahawk Steak	36oz	\$125

ENHANCEMENTS

Marsala Onions - \$8 Middlebury Blue - \$8 Jumbo Shrimp - \$15 Grilled 1/2 Maine Lobster - \$28
SUMMER BLACK TRUFFLES - M/P

SALT & CHAR SUPPORTS OUR LOCAL FARMERS

TUESDAY

Burger & Beer for \$20 or Burger & Bordeaux for \$25

HAPPY HOUR EVERY DAY 4PM TO 6PM

www.saltandchar.com