

SALT&CHAR

DINNER

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 For 2 \$65 / For 4 \$125 Maine lobster, jumbo shrimp, seasonal oysters, clams, salmon tartare, crab salad		Jumbo Shrimp cocktail sauce	\$21

APPETIZERS

Iceberg Wedge Nueske bacon, Middlebury Blue, buttermilk dressing	\$13	French Onion Soup gruyère puff pastry, sherry	\$13
Little Gem Caesar Grana Padano, garlic croutons, cured egg yolk, anchovy dressing Add marinated anchovies - \$1.50	\$13	Burrata spiced apricots, local mint, grilled bread	\$14
Spinach Salad Acorn Hill goat cheese, prosciutto, pistachio, roasted shallot vinaigrette	\$13	Braised Pork Belly pickled onions, soubise, maple bacon bourbon glaze	\$16
Simple Green Salad zinfandel vinaigrette, sea salt	\$11	Crab Cake tempura asparagus, fines herbs, béarnaise	\$21

PASTA & RISOTTO

Spaghetti Bolognese \$25
San Marzano tomatoes,
dry aged beef

Seafood Tagliatelle \$29
littleneck clams, jumbo shrimp,
Calabrian chili

English Pea Risotto \$19
roasted mushrooms, lemon,
Grana Padano

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

MAIN COURSES

Wild Sockeye Salmon black quinoa, saffron coconut nage, pickled tomato	\$38	Pasture Raised Roasted Chicken sautéed local greens, charred lemon, jus	\$29
Seared Ahi Tuna bok choy, pickled vegetables, ponzulaise	\$38	Veal Porterhouse wild mushroom madeira sauce, pickled chanterelles	\$56

SAUCES

bone marrow bordelaise	\$5
béarnaise	\$5
cilantro chimichurri	\$5
au poivre	\$5
horseradish sauce	\$5

POTATOES & STARCH

sour cream mashed potatoes	\$10
bacon macaroni & cheese	\$12
french fries	\$8
add parmesan & garlic	\$11

VEGETABLES

roasted mushrooms	\$12
sautéed local greens	\$10
corn & leek gratin	\$12
creamed parsley & spinach	\$12
grilled asparagus	\$12

SALT & CHAR SUPPORTS OUR LOCAL FARMERS

www.saltandchar.com