

SALT&CHAR

LUNCH

SOUP & SALADS

ADD CHICKEN \$8 - STEAK \$12 - GRILLED SHRIMP \$15

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

SANDWICHES

SERVED WITH FRIES OR A SIDE SALAD



Wagyu of the Woods Burger American wagyu & hen of the woods mushroom burger, pickled chanterelles, aged cheddar, roasted garlic aioli, brioche bun James Beard Foundation participant	\$36
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
Steak Sandwich rosemary focaccia, piperade, aged provolone, Calabrian chili aioli	\$15
Chicken Milanese Sandwich ciabatta, basil mayo, aged provolone, pickled onions, arugula	\$13

LIGHT FARE

Ahi Tuna Tartare \$19
avocado, asian pear, ponzu, cassava chips

Quiche du Jour \$14
simple green salad

Crab Cake \$21
tempura asparagus, fines herbs, béarnaise

PASTA & RISOTTO

Tagliatelle alle Vongole littleneck clams, Calabrian chili, preserved lemon	\$21
Spaghetti Bolognese dry aged beef, San Marzano tomatoes	\$25
English Pea Risotto roasted mushrooms, Grana Padano, lemon	\$19

MAIN COURSES

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

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

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

TUESDAY

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

HAPPY HOUR EVERY DAY 4PM TO 6PM

www.saltandchar.com