

# SALT&CHAR

## BRUNCH

### SOUP, SALADS & SANDWICHES

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

SANDWICHES SERVED WITH FRIES OR A SIDE SALAD

<b>Simple Green Salad</b> zinfandel vinaigrette, sea salt	<b>\$11</b>	<b>French Onion Soup</b> gruyère puff pastry, sherry	<b>\$13</b>
<b>Kale Salad</b> lacinato, manchego cheese, apples, smoked almond dressing	<b>\$13</b>	<b>Chicken Milanese Sandwich</b> ciabatta, basil mayo, aged provolone, pickled onions, arugula	<b>\$13</b>
<b>Iceberg Wedge</b> Nueske bacon, Middlebury blue, buttermilk dressing	<b>\$13</b>	<b>Steak Sandwich</b> rosemary focaccia, piperade, aged provolone, Calabrian chili aioli	<b>\$15</b>
<b>Spinach Salad</b> Acorn Hill goat cheese, prosciutto, pistachio, roasted shallot vinaigrette	<b>\$13</b>	<b>Dry Aged Beef Burger</b> pretzel bun, Jasper Hill cellar aged cheddar, marsala onions	<b>\$19</b>
<b>Crispy Calamari Salad</b> radicchio, fall squash, mint, carrot miso vinaigrette	<b>\$16</b>	<b>Wild Salmon Burger</b> brioche bun, Pucker's Pickles kimchi, white soy aioli	<b>\$21</b>

### BRUNCH FARE

<b>Avocado Toast</b> espelette, radish, micro cilantro Add poached farm egg - \$2.50	<b>\$11</b>	<b>Pork Belly Hash</b> yukon potatoes, scallions, béarnaise, poached eggs	<b>\$16</b>
<b>French Toast</b> lemon cream, maple dates, citrus marmalade	<b>\$16</b>	<b>Smoked Salmon Benedict</b> potato latke, dill hollandaise	<b>\$19</b>
<b>Quiche du Jour</b> simple green salad	<b>\$14</b>	<b>Crab Cake Benedict</b> buttermilk biscuit, Old Bay hollandaise	<b>\$21</b>
<b>Tostadas</b> steak, black bean hummus, tomatillo salsa, poached eggs	<b>\$17</b>	<b>Salt &amp; Char Steak Benedict</b> buttermilk biscuit, béarnaise	<b>\$17</b>

### BRUNCH SIDES

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

### RAW & CHILLED

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

### OUR CUTS

ALL STEAKS SERVED WITH ROASTED GARLIC BEURRE NOISETTE



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

### SHARE FOR THE TABLE

Dry Aged Prime	Porterhouse	34oz	<b>\$115</b>
Dry Aged Prime	Tomahawk Steak	36oz	<b>\$125</b>

### ENHANCEMENTS

**Marsala Onions - \$8    Middlebury Blue - \$8    Jumbo Shrimp - \$15    Grilled 1/2 Maine Lobster - \$28**

SALT & CHAR SUPPORTS OUR LOCAL FARMERS

\$20 BEER & BURGER TUESDAY

\$7 MARTINI SUNDAYS DURING BRUNCH

[www.saltandchar.com](http://www.saltandchar.com)