

SALT&CHAR

DINNER

LITE FARE

Wood Fired BBQ Shrimp brussel sprouts, shishito, charred pineapple, old bay yuzu aioli	\$21	Steak Tartare espelette confit egg yolk, scallion purée, chipotle aioli, peppadew, arugula	\$16
Oysters on the Half Shell mignonette, cocktail sauce	MP	Ahi Tuna Tartare nori, guajillo sour cream, tahini, cilantro chimichurri	\$17
The Broadway Tower \$65 For 2 \$125 for 4 maine lobster, jumbo shrimp, seasonal oysters, salmon tartare, crab salad			

APPETIZER

Crispy Calamari aji amarillo mayonnaise	\$12	Lobster Bisque shaved fennel, lobster shumai	\$17
Kale & Romaine Caesar angry croutons, parmesan crisps	\$13	French Onion Soup gruyère puff pastry, sherry	\$13
Smoked Scallops & Bacon smoked sweet & sour tomato jam, tarragon aioli	\$22	Simple Green Salad zinfandel vinaigrette, sea salt	\$11
Clothesline Bacon thick cut, candied, maple glazed	\$18	Open Faced Wedge Salad smoked tomato, bleu cheese, bacon, shallots	\$12
Blue Crab Potato Skins chorizo, blue crab, marscarpone, smoked wild boar bacon, tarragon	\$16	Maple Glazed Pork Belly warm mushroom salad, frisée, arugula, wood-fired corn purée	\$16

MAIN COURSE

Organic Scottish Salmon white bean, brussel leaves, crispy kale, artichoke, chorizo	\$38	Baked Stuffed Lobster northeast cold water lobster, lobster seafood pretzel stuffing	MP
Roasted Cauliflower & Brussel Sprout brunost cheese fondue, black pepper caramelized marcona almonds, mustard greens	\$24	Citrus Maple Glazed Roasted Chicken butter braised leek risotto, roasted garlic jus, baby turnips	\$31
Cavatelli Bolognese san marzano tomato, dry aged beef & lamb	\$26	Turbot black truffle & potato pavé, lettuce & horseradish crème fraiche, kabocha squash, brown butter, mizuna	\$42
Milk Marinated Berkshire Pork Porterhouse \$32 cipollini onion, macintosh apple, bleu cheese creamed kale			

PRIME CUTS

Flat Iron Steak Blue Cheese Crust	10oz	\$28
Chef's Cut Sirloin Au Poivre	10oz	\$30
Filet Mignon	8oz	\$42
Delmonico	16oz	\$45
Strip Steak	12oz	\$52
Bone-In Filet	14oz	\$54
American Wagyu Cap Steak	9oz	\$78

DAVID BURKE SALT DRY AGED STEAKS**

Dry Aged T-Bone Steak	20oz	\$75
Kansas Strip Steak	20oz	\$75
Dry Aged Porterhouse Steak	24oz	\$90
FOR TWO OR THE TABLE		
Chateaubriand Steak	20oz	\$87
Dry Aged Tomahawk Steak		MP

SAUCES

B1 Bordelaise	\$5
Béarnaise	\$5
Au Poivre	\$5
Chimichurri	\$5
Bone Marrow Beurre Fondue	\$5

ADDITIONS

Onions & Bleu Fondue	\$10
Butter Lobster	\$18
BBQ Shrimp	\$16
Foie Gras	\$15

SIDES

Mushroom & Pearl Onions	\$10
Baked Potato	\$10
Spinach Creamed or Sautéed	\$10
Salt & Vinegar Onion Rings	\$10
Roasted Cauliflower	\$10
Roasted Brussel Sprouts	\$10
Crème Fraiche "Smashed" Fingerlings	\$10
Truffle Mac & Cheese add lobster + \$10	\$10
Roasted Parsnips	\$10
Select 3 Sides	\$24

Our Executive Chef Chris Bonnavier strongly believes in supporting local agriculture. We would like to thank the following farms within our community for providing us with sustainable food.

Royalton Farms, Fresh Take Farms, Battenkill Dairy, Thomas Poultry Farm & Little Field Farms.

Culinary Director: Chef David Burke

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