

# SALT&CHAR

## LUNCH

### SOUP, SALADS & SANDWICHES

<b>Add chicken \$10   steak \$16   salmon \$14 or grilled shrimp \$16</b>		<b>Sandwiches are served with fries or a side salad</b>	
<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>Calamari Salad</b> peppadew, kalamata olives, capers, romaine	<b>\$14</b>	<b>Chicken Maple Smoked Club</b> smoked paprika, DB candied bacon, bibb lettuce	<b>\$15</b>
<b>Wood Fired BBQ Shrimp</b> brussel sprouts, shishito, charred pineapple, old bay yuzu aioli	<b>\$19</b>	<b>Butchers Cut Steak Sandwich</b> crispy baguette, roasted mushroom, bleu cheese fondue	<b>\$15</b>
<b>Maple Glazed Pork Belly</b> warm mushroom salad, frisée, arugula, wood-fired corn purée	<b>\$15</b>	<b>Dry Aged Beef Burger</b> brioche bun, smoked tomato jam, jasper hill cellar aged cheddar	<b>\$16</b>
<b>Kale &amp; Romaine Caesar</b> angry croutons, parmesan crisps	<b>\$13</b>	<b>Open Faced Wedge Salad</b> smoked tomato, bleu cheese, bacon, shallots	<b>\$12</b>
<b>Blue Crab Potato Skins</b> chorizo, blue crab, marscarpone, smoked wild boar bacon, tarragon	<b>\$16</b>	<b>Wild Salmon Burger</b> brioche bun, pickled pak do, white soy aioli	<b>\$17</b>
	<b>Black Bean Burger</b> artichoke, crispy shallots, aji amarillo mayonnaise, arugula		<b>\$14</b>

### LITE FARE

<b>Ahi Tuna Tartare</b> nori, guajillo sour cream, tahini, cilantro chimichurri	<b>\$17</b>	<b>Steak Tartare</b> espelette confit egg yolk, scallion purée, chipotle aioli, peppadew, arugula	<b>\$16</b>	<b>Oysters</b> mignonette, cocktail sauce	<b>MP</b>
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### MAIN COURSE

<b>Roasted Cauliflower &amp; Brussel Sprout</b> brunost cheese fondue, black pepper caramelized marcona almonds, mustard greens	<b>\$21</b>	<b>Citrus Maple Glazed Roasted Chicken</b> butter braised leek risotto, roasted garlic jus, baby turnips	<b>\$31</b>
<b>Organic Scottish Salmon</b> white bean, brussel leaves, crispy kale, artichoke, chorizo	<b>\$33</b>	<b>Baked Stuffed Lobster</b> northeast cold water lobster, lobster seafood pretzel stuffing	<b>MP</b>
<b>Pork Belly Mac n' Cheese</b> peppadew, vermont cave aged cheddar, arugula	<b>\$17</b>	<b>Cavatelli Bolognese</b> san marzano tomato, dry aged beef & lamb	<b>\$17</b>
<b>Steak Mac n' Cheese</b> bleu cheese, marsala caramelized onion, cauliflower	<b>\$20</b>	<b>Roasted Mushroom Mac n' Cheese</b> vermont cave aged cheddar, mustard greens	<b>\$16</b>
<b>Turbot</b> black truffle & potato pavé, lettuce & horseradish crème fraîche, kabocha squash, brown butter, mizuna	<b>\$42</b>	<b>Lobster Mac n' Cheese</b> vermont cave aged cheddar, truffle, pearl onions, asparagus	<b>\$22</b>
	<b>Milk Marinated Berkshire Pork Porterhouse</b> cipollini onion, macintosh apple, bleu cheese creamed kale		<b>\$32</b>

### SAUCES

<b>B1 Bordelaise</b>	<b>\$5</b>
<b>Béarnaise</b>	<b>\$5</b>
<b>Au Poivre</b>	<b>\$5</b>
<b>Chimichurri</b>	<b>\$5</b>
<b>Bone Marrow Beurre Fondue</b>	<b>\$5</b>

### ADDITIONS

<b>Onions &amp; Bleu Fondue</b>	<b>\$10</b>
<b>Butter Lobster</b>	<b>\$18</b>
<b>BBQ Shrimp</b>	<b>\$16</b>
<b>Foie Gras</b>	<b>\$15</b>

### SIDES

<b>Mushroom &amp; Pearl Onions</b>	<b>\$10</b>
<b>Baked Potato</b>	<b>\$10</b>
<b>Spinach   Creamed or Sautéed</b>	<b>\$10</b>
<b>Salt &amp; Vinegar Onion Rings</b>	<b>\$10</b>
<b>Roasted Cauliflower</b>	<b>\$10</b>
<b>Roasted Brussel Sprouts</b>	<b>\$10</b>
<b>Crème Fraîche "Smashed" Fingerlings</b>	<b>\$10</b>
<b>Truffle Mac &amp; Cheese</b>	<b>\$10</b>
<b>Roasted Parsnips</b>	<b>\$10</b>
<b>Select 3 Sides</b>	<b>\$24</b>

*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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