

OYSTERS / RAW

DAILY CHALKBOARD A.Q.

SNACKS

MARINATED OLIVES
orange / mint / chili

MIXED NUTS
honey truffle / maldon salt

PUTIN
crispy potato / short-rib gravy / gorgonzola dulce

HOUSE MADE 'POT O' PICKLES'

APPETIZERS

CHILI ROASTED OYSTERS
garlic / green onion

GRILLED CALAMARI
harissa / avocado / olive tapenade

SMOKED SALMON CROQUE MONSIEUR
roasted chioggia beets / horseradish cream

PANKO CRUSTED MACKEREL
hearts of palm / jalapeño ginger vinaigrette

HOUSE SMOKED PASTRAMI RIBS
herb mustard

WARM SUCKLING PIG
truffled membrillo / arugula / spanish almonds

WARM PRESERVED TOMATO TART
vermont cheddar / basil / extra virgin olive oil

PEAR ENDIVE SALAD
creamy sherry vinaigrette / st. agur / crostini

CHARCUTERIE & HOUSE CURES

FOIE GRAS TORCHON
champagne poached raisins / toasted baguette

BOUDIN BLANC
house-made sauerkraut / herb mustard

SCOTCH EGGS
spiced duck sausage / truffle celery salt

ENTRÉES

PAELLA
chorizo sausage / shrimp / mussels

PAN ROASTED SKATE WING
meyer lemon caper brown butter / grapefruit / almond green beans

SALT HOUSE BURGER
pretzel roll / fried pickles / herb chips

GRILLED NEW YORK STEAK
chimay beer braised cipollini onions / ribbon chips

BREAST OF VEAL TONNATO
rapini / ricotta gnocchi

VEAL SCALOPPINE
swiss chard / wild mushroom / ricotta gnocchi

ROASTED FULTON VALLEY CHICKEN BREAST
preserved lemon / garlic confit / potato wedges / chorizo

SALT HOUSE POT PIE
duck confit / roasted carrots / potatoes / salsify

VEGETABLES & SIDES

POTATO CAKE
garlic confit / house made crème fraîche

ROASTED CIPOLLINI ONIONS
balsamic vinegar / gremalota

CURRY CAULIFLOWER
yellow curry / forbidden black rice

BRUSSELS SPROUTS
serrano ham