

soups & salads

**the original tomato soup** grilled goat cheese crouton, tuscan olive oil **gfo, dfo** 6 | 8

**summer harvest salad** kilt farm greens, beets, cantaloupe, honeydew, watermelon, marcona almonds, goat cheese, basil, ginger-honey lemon vinaigrette **gf, df, v** 14

**SALT caesar** romaine hearts, parmigiano reggiano frico, anchovy, lemon, garlic, olive oil **gfo** 14

**local melon gazpacho** cantaloupe, honeydew, heirloom tomato, bell pepper, basil, kilt farm cucumber, crispy prosciutto **gf, dfo** 7 | 9

**house salad** spring greens, shaved carrots, pickled onion, apple cider vinaigrette **gf, df**, 14

**organic powerbowl** field greens, strawberry, roasted beets, strawberry, quinoa, avocado, chickpeas, pepitas, broccoli, polenta croutons, orange-ginger vinaigrette **gfo, df, v+** 16

protein additions

steak 10 | shrimp 8 | 1/2 chicken breast 4.50 | full chicken breast 9 | salmon 10

sandwiches

*house-made ketchup, side of hand-cut fries or salad*

**pesto chicken salad melt** ciabatta, bacon jam, pesto, gruyère cheese, arugula 17

**nashville hot meat\*** animal free "chicken", nashville hot sauce, white cheddar, roasted garlic aioli, pickles 18

**SALT blta** sourdough bread, beeler's bacon, avocado-lime crema, local tomatoes, organic lettuce, roasted garlic aioli 18

**rubenesque** corned beef, sauerkraut, gruyère cheese, thousand island dressing 17

**tom's burger\*** oak fired grass-fed beef, new york cheddar, house-made ketchup, toasted brioche buns **gfo, dfo** 18

**SALT quinoa chickpea burger** beets, cilantro, scallions, new york cheddar, toasted brioche bun, avocado-lime crema **gfo, dfo, v** 16



a passionate commitment to offering the freshest ingredients

lunch entrées

**croque madam** beeler's ham, fried egg, gruyère fondue, sourdough, hand-cut fries or salad 17

**steak frites** oak-fired sirloin, hand-cut fries, chimichurri, chipotle aioli 19

**penne bolognese** grass-finished beef & pork, aromatics, san marzano tomatoes, cream, parmigiano reggiano 15

**moules frites\*** mussels, white wine butter sauce, crème fraîche, roasted garlic aioli, hand-cut fries 19

**pesto salmon linguini** heirloom tomatoes, seared greens, garlic pesto butter sauce 24

**guajillo beef tacos** chipotle braised beef, pickled onion, arugula, avocado, side of beans 16

sides

simple salad 6 | market vegetables 6 | gluten-free toast 3 | hand-cut fries 6

df: dairy free | dfo: dairy free option | gf: gluten free | gfo: gluten free option | v: vegetarian | v+: vegan

*\*These items may be served raw, or undercooked or contain ingredients that are raw, or undercooked. Consuming raw, or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Not all ingredients are listed. Please let your server know of any food allergies you may have so that we can better serve you.*

craft bottle & can | please ask about our four rotating draft beer selections

craft lager | upslope brewing | 4.8% abv | 6

nitro milk stout | left hand | 6% abv | 7

russel kelly pale ale | telluride | 6.7% abv | 6

modus hoperandi | ska brewing | 6.8% abv | 6

lush ipa | fremont | 7% abv | 7

grasshop-ah cider | colorado cider | 6.5% abv | 9

non alcoholic juicy ipa | untitled art | 7

belgian white ale | einstok | 5.2% abv | 9

belgian amber ale | ommegang | 6.5% abv | 8

little mo' porter | elevation brewing | 6.5% abv | 6

phaser hazy ipa | ecliptic | 6.5% abv | 7

raspberry provincial sour | funkwerks | 4.2% abv | 7

blood orange cider | ace space | 6.9% abv | 7

non alcoholic italian pilsner | untitled art | 7

ozo coffee company

coffee | regular or decaf | 2.95

latte | 6

espresso | 4

cappucino | 6

non-alcoholic beverage | please ask about our selection of teatulia organic hot tea

coke, diet coke, sprite, ginger ale, lemonade,  
ginger beer, dr. pepper | 3.50

orange juice, pineapple juice, grapefruit juice,  
cranberry juice, pomegranate juice | 3.95

special thanks to our farm partners!

full circle farms | kilt farm | monroe organic farms | wisdom's natural poultry  
toohey & sons organic | jumping good goat dairy | mary's organic chicken  
haystack farm | agridime pastured beef



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### Interested in hosting a private event at SALT?

the opportunity to go above and beyond in making wonderful memories

for our guests is one of our greatest honors.

inquire below by scanning the qr code provided:



chef derek baril

general manager aaron lobato

bar manager xander amirault