



a passionate  
commitment  
to offering  
the freshest  
ingredients

## salads

**oak fired sirloin steak salad\*** field greens, fried brussels, polenta croutons, tapenade toast, lyonnaise potatoes, pickled onion, avocado-green goddess dressing **gfo, dfo** 23  
**roasted beet salad** field greens, goat cheese, orange glazed beets, marcona almond, pickled onions, pomegranate vinaigrette **gf, dfo** 14

**SALT caesar** romaine hearts, parmigiano reggiano frico, anchovy, lemon, garlic, olive oil **gf, dfo** 14  
**organic powerbowl** field greens, strawberry, roasted beets, fuji apple, quinoa, avocado, chickpeas, pepitas, broccoli, polenta croutons, orange-ginger vinaigrette **gfo, df, v+** 16

## 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 16  
**grilled cheese and tomato soup** new york white cheddar grilled cheese and our famous tomato soup 16

**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 cream **gf, df, v+** 15

## brunch entrées

**ham and cheddar scramble** beeler's ham, scallion, avocado, toast **gfo** 17  
**strawberry rhubarb french toast** strawberry rhubarb compote, candied pecans, vermont maple syrup, whipped cream 16  
**old school breakfast** two eggs your way, beeler's bacon or ham, lyonnaise potatoes, toast **df, gfo** 18  
**grass-finished steak & eggs\*** oak-fired sirloin steak, lyonnaise potatoes, two eggs your way, field greens, hollandaise, toast **df, gfo** 23

**SALT benedict** english muffin, beeler's ham, two poached eggs, hollandaise, mixed greens, apple cider vinaigrette 18  
**veggie benedict** english muffin, asparagus, sundried tomatoes, spinach, field greens, apple cider vinaigrette **dfo, gfo, v** 17  
**penne bolognese** grass-finished beef & pork, aromatics, san marzano tomatoes, cream, parmigiano reggiano 15  
**huevos rancheros** crispy tortillas, pinto beans, two eggs your way, tomatillo pork green chili 18

## sides

two eggs your way 5 | lyonnaise potatoes 5 | 1/2 avocado 2 | hand-cut fries 6 | beeler ham 5  
beeler bacon 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.

Please ask us about our 4 Rotating Draft Beer Selections

craft bottle & can

Craft Lager | Upslope Brewing | ABV 4.8% | 6

Belgian White Ale | Einstok | ABV 5.2% | 9

Nitro Milk Stout | Left Hand | ABV 6% | 7

Russell Kelly Pale Ale | Telluride | ABV 6.7% | 6

Belgian Amber Ale | Ommegang | ABV 6.5% | 8

Little Mo' Porter | Elevation Beer Co. | ABV 6.5% | 6

Modus Hoperandi IPA | Ska Brewing | ABV 6.8% | 6

Phaser Hazy IPA | Ecliptic | ABV 6.5% | 7

Lush IPA | Fremont | ABV 7% | 7

Raspberry Provincial Sour | Funkwerks Brewery | ABV 4.2% | 7

Grasshop-ah Cider | Colorado Cider Co. | ABV 6.5% | 9

Blood Orange Cider | Ace Space | ABV 6.9% | 7

Non-Alcoholic Juicy IPA | Untitled Art | ABV 0.5% | 7

Non-Alcoholic Italian Pilsner | Untitled Art | 7

ozo coffee company

Coffee 2.95

Espresso 4

Latte 6

Capuccino 6

teatulia organic hot tea Ask your Server for Selections 3.50

fountain sodas 3.50

Coke, Diet Coke, Sprite, Ginger Ale,  
Lemonade, Ginger Beer, Dr. Pepper

Juices 3.95

Orange, Pineapple, Grapefruit, Cranberry,  
Pomegranate