

soups & salads

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

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

tuscan white bean soup sage, rosemary,
tuscan olive oil **gf, df, v+** 6 | 8

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

organic powerbowl field greens, strawberry,
roasted beets, fuji apple, 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 15

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

turkey blt riverbear turkey, beeler's bacon,
cheddar cheese, tomato, guacamole, chipotle
mayonnaise 17

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 cream **gf, df, 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

spring vegetable pasta red pepper, snap peas,
spinach, asparagus, white wine butter sauce 18

pesto salmon linguini heirloom tomatoes,
spinach, garlic pesto butter sauce 24

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

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

ham & cheddar scramble beeler's ham,
cheddar, scallion, avocado, toast **dfo, gfo** 17

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.*

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