

SALT & STONE

DINNER

Soups & Salads

Tomato Bisque Crispy White Cheddar Cheese Curds & Gruyere Parmesan Crostini	\$9	Harvest Soup The freshest ingredients of the season – all in one bowl. Ask your Server about our in-season soup.	\$9
Grilled Chicken Caesar Salad Grilled Chicken, Romaine, Caesar Dressing, Shaved Parmesan & Gruyere Parmesan Crostini	\$15	Salt & Stone Cobb Salad Grilled Chicken, Romaine, Salt & Stone Bacon, Hard-Boiled Eggs, Heirloom Cherry Tomatoes, Red Onion & Avacado Green Goddess Dressing	\$16
Brussels Sprout Apple Salad Shaved Brussels Sprouts, Spinach, Baby Kale, Candied Walnuts, Salt & Stone Bacon, Crumbled Blue Cheese, Dried Cranberries & Maple Mustard Vinaigrette	\$15	Moroccan Grilled Chicken Salad Arugula, Crispy Chickpeas, Quinoa Tabbouleh, Feta, Cherry Heirloom Tomatoes, Red Onion, Cucumber and Sun-Dried Tomato Vinaigrette	\$17

Shareables

Harissa Spiced Lamb Lollipops Quinoa Tabbouleh & Mint Gremolata	\$16	Roasted Pine Nut Hummus Poached Egg, Andouille Sausage, Toasted Cumin, Chili Oil, Pine Nuts with Flatbread Chips & Vegetable Crudités	\$12
Cheesy Brussels Sprouts & Bacon Dip Roasted Brussels Sprouts, Parmesan Cheese, Salt & Stone Bacon with Flatbread Chips	\$12	Cast Iron Mussels Prince Edward Island Mussels, Andouille Sausage, Bacon Lardons, Heirloom Tomatoes & Garlic Wine Sauce with Crusted Bread	\$18
Chile-Kicked Crispy Shrimp Togarashi Aioli, Scallion, Rice Pearls & Lime	\$16		

Burgers & Sandwiches

Served with Garlic Herb Sidewinder Fries

The Stone Burger 8oz Angus Burger, Salt & Stone Bacon, Shiner® Bock Beer Cheese Sauce, Smoked Gouda, Shallot Jam & Roasted Garlic Aioli served on an Onion Brioche Bun	\$18	Harvest Burger Impossible™ Burger, Arugula, Red Onion, Feta, Jalapeños, Heirloom Tomatoes & Tabbouleh served on an Onion Brioche Bun	\$18	Rustic Turkey Club Grilled Turkey, Salt & Stone Bacon, Heirloom Tomato, Lettuce, Pickled Red Onion & Cranberry Walnut Aioli served on Cranberry Walnut Batard Bread	\$18
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Flatbreads & Pasta

Mediterranean Chicken Grilled Flatbread Berbere Chicken, Feta, Herbed Parmesan Ricotta, Arugula Pesto, Red Onion, Kalamata Olives & Fresh Arugula	\$10	Heirloom Tomato Grilled Flatbread Fresh Mozzarella, Heirloom Tomatoes, Herbed Parmesan Ricotta & Basil	\$10	Lobster Carbonara Butter-Poached Lobster, Bacon Lardons, Spring Peas, Parmesan Cream & Bucatini Pasta	\$32
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Salt

Our Specialty Dishes from the Sea

Pan-Seared Red Snapper Summer Corn Maque Choux, Cherry Tomatoes & Scallion	\$35	Spicy Thai Seafood Curry Thai Green Curry, Diver Scallops, Crab Claws, Shrimp, Clams, Mussels, Coconut Milk, Lemongrass, Thai Basil, Cilantro, Jalapeños & Red Onion	\$28
Sun-Dried Tomato Seafood Fra Diavolo Crab Claws, Shrimp, Clams, Mussels, Spicy Sun-Dried Tomato Sauce, Calabrian Chile Oil, Basil & Parsley	\$30		

Stone

Our Specialty Dishes from the Land

Chicken Under Brick Herb-Roasted Chicken with Tricolor Fingerling Potatoes, Sautéed Spinach & Fresno Basil Vinaigrette	\$30	Brown Butter Potato Gnocchi Wild Mushrooms, Sautéed Spinach, Arugula Pesto, Brown Butter Sauce & Toasted Pine Nuts	\$20
12oz Ribeye Steak Tricolor Fingerling Potatoes & Chile-Glazed Brussels Sprouts	\$35	Grilled Bone-In Pork Chop Shishito Pepper Potato Hash, Citrus Grilled Asparagus & Molasses Demi-Glace	\$28

Sweets

S'mores Bar Graham Cracker Cake, Chocolate Mousse, Marshmallow, Chocolate Sauce & Vanilla Ice Cream	\$10	Bananas Foster Cheesecake Caramel Crust, Rum Banana Cheesecake, Caramelized Bananas, Caramel Sauce & Rum Gelato	\$10	Pecan Pie Mousse Cake Vanilla Biscuit, Pecan Filling, Chocolate Mousse & Whipped Cream	\$10
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.