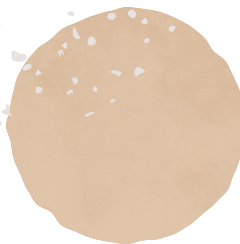


SALT & STONE



Breakfast UNTIL 1PM

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| Avocado Toast Four-Seed Batard Bread, Smashed Avocado, Asparagus, Oven-Dried Heirloom Tomatoes & Watermelon Radish. Add Two Eggs \$5 Add Bacon \$6 | \$15 | Salt & Stone Omelet Salt & Stone Bacon, Smoked Gouda, Cheddar Cheese, Caramelized Shallots with Breakfast Potatoes & Toast. | \$16 | Biscuits & Homemade Sausage Gravy Buttermilk Biscuits covered in Caramelized Onion Country Sausage Gravy. | \$12 |
| Salt & Stone Breakfast Three Eggs Any Style, Salt & Stone Bacon, Ham, or Whole Hog Sausage with Three Buttermilk Pancakes & Breakfast Potatoes. | \$21 | Build Your Own Omelet Your Choice of Salt & Stone Bacon, Ham, Whole Hog Sausage, Onion, Mushrooms, Peppers, Kale, Cheddar, Swiss or American Cheese with Breakfast Potatoes & Toast. | \$16 | Five-Pepper Espresso Beef Brisket Hash Two Eggs Any Style with Smoked Beef Brisket, Onion, Bell and Poblano Peppers & Tricolor Fingerling Potatoes. | \$18 |
| Steak & Eggs Three Eggs Any Style, 8oz New York Strip Steak, Chimichurri Sauce with Breakfast Potatoes & Choice of Toast or Biscuit. | \$22 | Banana Bread French Toast Brûléed Bananas, Whipped Butter, Candied Walnuts & Bourbon Barrel Maple Syrup. | \$17 | | |

Soups & Salads

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| Tomato Bisque Crispy White Cheddar Cheese Curds & Gruyere Parmesan Crostini. | \$9 |
| Seasonal 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 & Avocado Green Goddess Dressing. | \$16 |

Shareables

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| Chile-Kicked Crispy Shrimp Togarashi Aioli, Scallion, Rice Pearls & Lime. | \$16 |
| Cheesy Brussels Sprouts & Bacon Dip Roasted Brussels Sprouts, Parmesan Cheese, Salt & Stone Bacon with Flatbread Chips. | \$12 |
| Roasted Pine Nut Hummus Poached Egg, Andouille Sausage, Toasted Cumin, Chili Oil, Pine Nuts with Flatbread Chips & Vegetable Crudités. | \$12 |

Burgers & Sandwiches

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| 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 Roll. | \$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 Tomatoes, Lettuce, Pickled Red Onion & Cranberry Walnut Aioli served on Cranberry Walnut Batard Bread. | \$18 |

Entrées

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| Lobster Carbonara Butter-Poached Lobster, Bacon Lardons, Spring Peas, Parmesan Cream & Bucatini Pasta. | \$32 |
| 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 |
| Pan-Seared Red Snapper Summer Corn Maque Choux, Cherry Tomatoes & Scallion. | \$35 |

Sweets

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| 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 |