

# SALT & STONE

## Soups & Salads

<b>Seasonal Harvest Soup</b> The freshest ingredients of the season – all in one bowl. Ask your Server about our in-season soup.	\$9	<b>Salt &amp; Stone Cobb Salad</b> Grilled Chicken, Romaine, Salt & Stone Bacon, Hard-Boiled Eggs, Heirloom Cherry Tomatoes, Red Onion & Avocado Green Goddess Dressing	\$16
<b>Tomato Bisque</b> Crispy White Cheddar Cheese Curds & Gruyere Parmesan Crostini	\$9	<b>Moroccan Salad</b> Arugula, Crispy Chickpeas, Quinoa Tabbouleh, Feta, Heirloom Cherry Tomatoes, Red Onion, Cucumber & Sun-Dried Tomato Vinaigrette	\$16
<b>Grilled Chicken Caesar Salad</b> Grilled Chicken, Romaine, Caesar Dressing, Shaved Parmesan & Gruyere Parmesan Crostini	\$15		

## Shareables

<b>Cheesy Brussels Sprouts &amp; Bacon Dip</b> Roasted Brussels Sprouts, Parmesan Cheese and Salt & Stone Bacon with Flatbread Chips	\$12	<b>Roasted Pine Nut Hummus</b> Poached Egg, Andouille Sausage, Toasted Cumin, Chili Oil & Pine Nuts with Flatbread Chips & Vegetable Crudités	\$12
<b>Chile-Kicked Crispy Shrimp</b> Togarashi Aioli, Scallion, Rice Pearls & Lime	\$16	<b>Harissa Spiced Lamb Lollipops</b> Quinoa Tabbouleh & Mint Gremolata	\$20

## Burgers & Sandwiches

Served with Garlic Herb Sidewinder Fries

<b>The Stone Burger</b> 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	<b>Harvest Burger</b> Impossible™ Burger, Arugula, Red Onion, Feta, Jalapeños, Heirloom Tomatoes & Tabbouleh served on an Onion Brioche Bun	\$18
<b>Cheeseburger</b> 8oz Angus Burger, American Cheese, Lettuce, Red Onion & Heirloom Tomatoes served on an Onion Brioche Bun Add Bacon \$6	\$12	<b>Rustic Turkey Club</b> Smoke-Roasted Turkey Breast, Salt & Stone Bacon, Heirloom Tomatoes, Lettuce, Pickled Red Onion & Cranberry Walnut Aioli served on Cranberry Walnut Batard Bread	\$18

## Flatbreads & Pastas

<b>Heirloom Tomato Grilled Flatbread</b> Fresh Mozzarella, Heirloom Tomatoes, Herbed Parmesan Ricotta & Basil	\$10	<b>Carbonara</b> Parmesan Cream, Salt & Stone Lardons, Spring Peas & Campanella Pasta	
<b>Brown Butter Potato Gnocchi</b> Wild Mushrooms, Sautéed Spinach, Arugula Pesto, Lemon Brown Butter Sauce & Toasted Pine Nuts	\$20	<b>Butter-Poached Lobster</b>	\$32
		<b>Olive Oil &amp; Garlic Shrimp</b>	\$24
		<b>Sautéed Chicken</b>	\$22

## Entrées

<b>Pan-Seared Striped Bass</b> Summer Corn Maque Choux, Cherry Tomatoes & Scallion	\$35	<b>Grilled Bone-In Pork Chop</b> Shishito Pepper Potato Hash, Garlic-Roasted Asparagus & Molasses Demi-Glace	\$28
<b>Mustard Garlic Chicken</b> Pan-Roasted 12oz Airline Chicken Breast, Whipped Garlic Potatoes, Sautéed Spinach & Basil Fresno Vinaigrette	\$30	<b>Smoked Prime Rib</b> Smoked Pastrami Prime Rib with Au Jus, Whipped Garlic Potatoes & Garlic-Roasted Asparagus	\$33
		<b>12oz Ribeye Steak</b> Whipped Garlic Potatoes & Garlic-Roasted Asparagus	\$35

## Desserts

<b>S'mores Bar</b> Graham Cracker Cake, Chocolate Mousse, Marshmallow, Chocolate Sauce & Vanilla Ice Cream	\$10	<b>Bananas Foster Cheesecake</b> Caramel Crust, Rum Banana Cheesecake, Caramelized Bananas & Caramel Sauce	\$10	<b>Pecan Pie Mousse Cake</b> Vanilla Biscuit, Pecan Filling, Chocolate Mousse, Whipped Cream & Sweet Cream Gelato	\$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.