

## COLD APPETIZERS

<b>Beet Carpaccio</b>	22
R Crostini   Mushrooms   Pickled Radishes Truffle   Balsamic	
<b>Classic Salad</b>	24
V Romaine   Heirloom Tomato   Shaved Onion Persian Cucumber   Brioche Croutons   Creamy Caesar Dressing	
<b>Roasted Beet Salad</b>	29
V Golden Beets   Grilled Asparagus   Mache Greens Cashew Ricotta   Shaved Radish   Pomegranate Dressing	
<b>Summer Salad</b>	29
V Mesclun Greens   Supreme Orange   Avocado Pomegranate   Red Onion   English Cucumber Walnuts   Citrus Vinaigrette	
<b>Ahi Tuna Tartare</b>	32
R Avocado   Chives   Sesame Soy   Wonton Crisp	
<b>Yellowtail Ceviche</b>	30
R Blood Orange   Cucumber   Citrus   Mache   EVOO Hibiscus Salt	
<b>Ahi Tuna Tacos</b>	34
R Crispy Shell   Ponzu Sauce   Avocado   Radish Micro Wasabi Greens	
<b>Spicy Crab Spring Rolls</b>	28
Cucumber   Avocado   Carrot   Cilantro Asian Dipping Sauce	

## HOT APPETIZERS

<b>Zucchini Fries</b>	22
V Marinara	
<b>Blistered Shishitos</b>	18
V Chili Lime Aioli	
<b>Fire Roasted Cauliflower</b>	24
V Tri Colored Cauliflower   Roasted Eggplant Beet Purée   Tahini   Pistachio	
<b>Mushroom Risotto</b>	28
V Wild Mushrooms   Sous Vide Egg Yolk   Truffle Powder	
<b>Corn Risotto</b>	26
V Toasted Corn   Grilled Corn   Vegan Mascarpone	
<b>Fish N Chips</b>	28
Battered Alaskan Cod   Waffle Fries   Tarter Sauce	
<b>Sea Bass Dumplings</b>	30
Carrot   Radish   Mushroom   Sweet Soy Reduction Parsnip Purée	
<b>Crab Cake Sliders</b>	32
Red Pepper Remoulade   Brioche   Spicy Pickles	

# 9 DAYS M E N U

## SOUP

<b>Exotic Mushroom Soup</b>	22
V Shitake   King Oyster   Enoki   Portobello Cremini   Porcini	
<b>Corn Bisque</b>	21
V Local Jersey Corn   Charred Corn   Truffle Honey Micro Cilantro	

## STONE BAKED

<b>BBQ Flatbread</b>	32
V Impossible Beef   BBQ Sauce   Chipotle Aioli Caramelized Onion & Mushrooms   Micro Basil	
<b>Vegetable Flatbread</b>	26
V San Marzano   Eggplant   Leek   Mushroom Melody Peppers   Shallots   Baby Spinach	
<b>Heirloom Flatbread</b>	29
V Cashew Ricotta   Heirloom Tomato   Balsamic Colvita   Basil	
<b>Korean BBQ Flatbread</b>	35
V Seitan   Shiitake Mushrooms   Korean BBQ Sauce Sweet Soy Aioli   Sesame Seeds   Scallions	

## ENTREES

<b>Branzino Fillet</b>	36
Succotash   Whipped Potato   Lemon Caper Sauce	
<b>Ora King Salmon</b>	52
Roasted Seasonal Vegetables   Corn Purée Au Citron Sauce	
<b>Chilean Sea Bass</b>	64
Risotto   Asparagus   Miso Glaze	
<b>Sesame Crusted Bluefin Tuna Steak</b>	56
Parsnip Purée   Green Sauté   Sesame Soy Reduction	
<b>Salmon Pappardelle</b>	36
Fresh Summer Peas   Roasted Tomato   Sunchoke Pesto Cream Sauce	
<b>Gnocchi</b>	32
Vodka Cream Sauce   Seasonal Vegetable	
<b>Impossible Burger</b>	30
Brioche Bun   Green Leaf   Beefsteak Tomato Bermuda Onions   Steak Fries   Garlic Herb Aioli	

## SIDES

<b>Mushroom Medley</b>	17
<b>Garlic Whipped Potatoes</b>	13
<b>Steakhouse Fries</b>	13
<b>Roasted Seasonal Veg</b>	14
<b>Haricot Vert</b>	

# SALT

## STEAKHOUSE

### EXECUTIVE CHEF PINCHAS FRANK

V - VEGETARIAN    R - RAW FISH

AUTOMATIC GRATUITY OF 25% WILL BE ADDED TO ANY PARTY OVER 8 PEOPLE.

CONSUMING RAW OR UNCOOKED MEAT, POULTRY & SEAFOOD  
MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS