

SALT & TIME

STARTERS

Bread & Butter \$5

toasted Sour Duck Market baguette, choice of butter
(bleu cheese, garlic, marrow, plain)

Odd Bits \$7

offal & specialty cut small bites

Panzanella \$14

Sour Duck Market baguette, whipped ricotta, soy-pickled cucumbers, tomatillo + green tomato salsa, arugula

Chorizo Queso \$14

cheddar, cotija, chorizo, cilantro, lime juice, fried shallots, beef fat chips

Grilled Marrow Bone \$19

gremolata, mushroom salsa, n'duja butter toast points

Sausage Board \$22

assorted selection of housemade sausages, accoutrement, texas toast
add chef's selection cheese +\$6

Charcuterie Board

3 selection 6 selection
\$22 \$36

add chef's selection cheese +\$6



SALADS

Soup of the Day \$8

chef's selection seasonal soup

Butcher's Market Salad* \$15

charcuterie, farm fresh egg, local greens, bacon, cherry tomatoes, onion, blue cheese dressing

Salt & Time Caesar Salad \$15

little gem lettuce, dry-aged beef fat caesar dressing, herbed croutons, boquerones, nori, pecorino

Adobo Steak Salad \$22

roasted corn, pickled beans, confit tomatoes, fried shallots, adobo dressing, chipotle tortilla chips, 6oz flank steak

LUNCH MAINS

Shrimp Avocado Toast \$22

grilled Sour Duck Market seeded country loaf, bacon fat shrimp, avocado spread, microgreen salad, fried shallots
(vegetarian and meat substitute options available)

Bigoli alla Carbonara* \$18

bigoli, tasso ham, chili cured egg yolk, pecorino

Short Rib Bolognese \$22

fettuccine pasta, short rib ragu, parsley, ricotta

Grilled Quail \$24

soy & sake marinade, squash hummus, charred lemon vinaigrette arugula salad, pickled zucchini and squash

Steak Frites*

choice of butcher's cuts steak, beef fat fries or green salad, chimichurri (add +\$6 to steak price)

SANDWICHES

served with choice of beef fat fries, potato salad or green salad

Sausage on a Bun \$16

choice of mild or spicy sausage, pickled onions, pickle spear, beer mustard, housemade sausage bun

Buffalo Chicken Sandwich \$16

chicken-fried Greener Pastures chicken thigh, buttermilk marinade, bleu cheese crumbles, sriracha buffalo sauce, confit garlic aioli, housemade pickles, sesame seed bun

Roast Beef \$16

Wagyu roast beef, horseradish aioli, caramelized onion, arugula, housemade pullman bread

Muffuletta \$16

mortadella, beef cotto salame, peperone, genoa cotto salame, provolone, swiss, mayo, tapenade, housemade focaccia

Mezcal Ham Club Sandwich \$17

mezcal ham, housemade bacon, cheddar cheese, avocado, lettuce, tomato, mayonnaise, housemade pullman bread

Butcher's Burger* \$22

1/2 lb beef patty of daily steak trimmings, mayo, sour pickles, brioche bun
(add cheese \$1, egg \$2, avocado \$2.50, bacon \$4)

**The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness.*

To support our staff, a 15% service fee is added to all restaurant orders. This fee allows us to pay a fair wage and offer healthcare to our employees.

****Gratuity is accepted for exceptional service.*