

S · A · L · T

RESTAURANT & BAR

breakfast

SERVED UNTIL 11 AM

to begin

grapefruit brûlée | COCONUT PALM SUGAR, FENNEL POLLEN 9

cast iron cinnamon bun | ROSE PETAL ICING 8

continental | YOGURT, FRUIT & BERRIES, CROISSANT, JAM, ORANGE JUICE 14

acai bowl | BANANA, COCONUT, ALMOND, CHIA 15

porridge | ALMOND MILK, DEMERARA SUGAR BRÛLÉE, NUTS AND SEEDS, MARKET FRUIT 14

entrees

all american | FARM EGGS 'ANY STYLE', APPLEWOOD BACON OR CHICKEN APPLE SAUSAGE, HASH BROWN, TOAST 16

smoked salmon nova | CREAM CHEESE, TOMATO, CUCUMBER, CAPER, TOASTED BAGEL 21

farm egg omelet | BEURRE BLANC, HERB SALAD 17

ADD OSSETRA CAVIAR 26

breakfast sandwich | FENNEL SAUSAGE, EGG OVER EASY, SPINACH, CHEDDAR, CHIPOTLE, BRIOCHE BUN 14

huevos rancheros | FRIED EGG, QUESO FRESCO, BLACK BEAN, AVOCADO 16

shrimp & grits | ANDOUILLE, SLOW POACHED EGG, SHALLOT CREAM 18

corn beef hash | DUCK CONFIT, FRIED DUCK EGG, MUSTARD HOLLANDAISE 18

croque madame | SMOKED HAM, FRIED EGG, MORNAY 18

buttermilk pancakes | BLUEBERRY, CRÈME CELESTE, SESAME BRITTLE 16

in addition

Applewood Smoked Bacon 6

Chicken Apple Sausage 6

Smoked Ham 6

Side Toast 4

Fruit & Berries 8

2 Eggs Any Style 5

Hash Browns 4

Anson Mills Grits 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions. *denotes items that contain raw or undercooked ingredients.
please alert your server to any allergies or dietary restrictions