

SWEETSALT

BREAKFAST

sub egg whites \$2

BAGUETTE 14

herbed butter, fig jam, humble fig

ORGANIC MICRO-GREENS OMELET 19

tomatoes, feta, serrano peppers

SAUSAGE ARTICHOKE OMELET 19

spinach, goat cheese

SPINACH SCRAMBLE 19

whole grain toast, gruyere/cheddar cheese

TRUFFLED EGG SANDWICH 19

mushrooms, avocado, gruyere/cheddar

BREAKFAST SANDWICH 18

fried eggs, sausage, cheddar, chipotle aioli

TWO-EGGS BREAKFAST 19

potatoes, whole grain toast, choice of: bacon, sausage, avocado

BREAKFAST BACON BURRITO 18

tarragon-avocado salsa, potatoes, cheddar

AVOCADO TOAST 16

sunflowers & flax seed, micro greens, evoo

EGG HASH 19

choose : bacon, sausage or avocado - short rib (add \$)

potatoes, onions, red & serrano peppers

SALADS

BURRATA POMEGRANATE heirloom tomato, bacon, shallots, arugula, pomegranate balsamic 22

LOBSTER SALAD hearts of palm, poached lobster & shrimp, grapefruit, fennel, avocado, butter lettuce, lemon aioli 28

CHILLED SALMON & HARICOT VERT fennel, almonds, grapefruit, romaine, orange walnut vinaigrette 21

CRAB CAKE grapes, fennel, celery, arugula, lemon olive vinaigrette, creole remoulade 22

CHICKEN ALMOND celery, onion, mint, almonds, tomato, romaine, almond dressing 18

KALE QUINOA cabbage, romaine, herbs, parmesan, sunflowers seeds, olive oil and lemon 17

SPICY QUINOA grape tomatoes, cucumber, olives, feta, parsley, serrano peppers, arugula 17

CHAMPAGNE CHICKEN grapes, celery, cucumber, shallots, herbs, champagne dressing, goat cheese 18

CHICKEN & BACON LETTUCE CUPS corn, avocado, alfalfa sprouts, cheddar, sweetsalt dressing 18

CHICKEN CAESAR baby gems, parmesan, toasted breadcrumbs 18

SIDES & SOUPS

DAILY SOUP 7

TOMATO BISQUE 7

CUSTOM SALAD

Starts at \$8

choice of :

GREEN

romaine wild baby arugula

mixed field greens kale + cabbage mix

DRESSING

sweetsalt balsamic truffle champagne

herb vinaigrette orange walnut caesar

PROTEIN

chicken breast 8 short rib 10

salmon filet 10 prosciutto 6

TOPPING 50 each

alfalfa sprouts almonds artichokes sun-dried tomato

braised onions corn cucumbers kalamata olive

cranberries fennel pine nuts dried cherries

roasted peppers tomatoes grapes hearts of palm

beets red onions roasted carrots

2.00 each

quinoa mushroom mix avocado

CHEESE 1.00 each

bleu cheese sharp cheddar feta

herbed goat fresh mozzarella shaved parmesan

LAVENDER SEASONED FRENCH FRIES 8

SEASONAL FRUIT w/ lemon tajin 6