

SWEETSALT

BREAKFAST

Served with side salad - sub egg whites \$2

VANILLA FRENCH TOAST	18
marscapone whipped cream, local berries, mint	
ORGANIC MICRO-GREENS OMELET	19
tomatoes, feta, serrano peppers	
BRAISED SHORT RIB OMELET	22
pickled shallots, horseradish cream, fried potatoes	
SPANISH FRITATTA	18
potatoes, onion confit, roasted garlic, herbs	
SAUSAGE ARTICHOKE OMELET	19
spinach, goat cheese	
SPINACH SCRAMBLE	18
whole grain toast, gruyere/cheddar cheese	
TRUFFLED EGG SANDWICH	19
wild mushrooms, avocado, gruyere and cheddar	
BREAKFAST BRIOCHE SANDWICH	18
fried eggs, sausage, cheddar, chipotle aioli	
TWO-EGGS BREAKFAST	19
potatoes, whole grain toast, choice: bacon, sausage or avocado	
BREAKFAST BACON BURRITO	18
tarragon-avocado salsa, potatoes, cheddar	
AVOCADO TOAST	16
sunflowers & flax seed, micro greens, extra virgin olive oil	
EGG HASH	19
choose : bacon, sausage or avocado - short rib (add 4)	
potatoes, onions, red & serrano peppers	

CUSTOM SALAD

starts at \$8

GREENS

romaine	wild baby arugula
mixed field greens	kale + cabbage mix

DRESSINGS

sweetsalt	balsamic	truffle	champagne
herb vinaigrette	orange walnut		caesar

PROTEINS

chicken breast	8	duck confit	8
salmon filet	10	prosciutto	6

TOPPINGS .50 each

alfalfa sprouts	almonds	artichokes	red onions
braised onions	corn	cucumber	kalamata olives
cranberries	fennel	pine nuts	dried cherries
roasted peppers	tomatoes	grapes	hearts of palm
sun-dried tomatoes	beets		roasted carrots

2.00 each :

quinoa	mushroom mix	avocado
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CHEESE 1.00 each

bleu cheese	sharp cheddar	feta
herbed goat	fresh mozzarella	shaved parmesan

SALADS

BURRATA POMEGRANATE	heirloom tomato, bacon, shallots, arugula, pomegranate balsamic	22
CHILLED SALMON & HARICOT VERT	fennel, almonds, grapefruit, romaine, orange walnut vinaigrette	21
CRAB CAKE	grapes, fennel, celery, arugula, lemon olive vinaigrette, creole remoulade	22
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
CHICKEN ALMOND	celery, onion, mint, almonds, tomato, romaine, almond dressing	18
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	LAVENDER SEASONED FRENCH FRIES	8
TOMATO BISQUE	7	SEASONAL FRUIT w/ lemon tajin	6

SWEETSALT

WOOD OVEN PIZZA

(Opens every day at 11:30am)

MARGHERITA	pomodoro sauce, fior di latte, basil	18
PEPPERONI & HONEY	pomodoro sauce, fior di latte, basil, chili oil, wildflower honey	20
STRACCIATELLA & PROSCIUTTO	oven roasted tomatoes, garlic, calabrese honey, olive oil	26
PICCANTE CALABRESE SALAME	pomodoro sauce, fior di latte, basil	22
FENNEL & SAUSAGE	pomodoro sauce, fior di latte, basil, chili flakes, parmesan	22
FIG & BACON	fresh figs, applewood smoked bacon, shallots, honey, gruyere, white cheddar	23
ONION BIANCO	sausage, onion confit, fennel, fior di latte, gruyere, stracciatella cheese, thyme, olive oil	23
PESTO	roasted cherry tomatoes, fior di latte, stracciatella, basil	22
FUNGHI	roasted shiitake, fior di latte, truffle sauce	26

SANDWICHES, ETC. served with mixed greens (sub fries 3)

FIG & PROSCIUTTO	24 month aged prosciutto, balsamic, herbed goat cheese, baguette	18
FISH TACOS	wild halibut, tarragon salsa verde, pineapple pico de Gallo, cilantro cabbage slaw, corn tortillas	22
BRUSSELS & KALE TACOS	artichokes + white bean, tarragon salsa verde, corn tortillas	add: chicken 6 or pulled salmon 6 17
CAPRESE	mozzarella, tomato, basil, olive oil, balsamic reduction	add: prosciutto 6 17
GRILLED CHEESE	gruyere, fontina, white cheddar, country bread	add: tomato soup 3 16
DUCK CONFIT	herbed goat cheese, alfalfa sprouts, pickles red onions, lavender honey	22
SOPPRESSATA & CAPICOLLO	burrata, cipollini tapanade	18
CHICKEN CAESAR WRAP	baby gems, parmesan, toasted breadcrumbs	18
BUFFALO CHICKEN WRAP	bleu cheese, crumbled chips, arugula, onion & celery mirepoix	18
TRUFFLE CHICKEN	wild mushroom, gruyere, truffle aioli, fresh herbs, tomato	19
CHICKEN PESTO	fresh mozzarella, sherry roasted pepper, wild arugula	18
PEAR & BRIE	triple cream brie cheese, roasted pear, applewood smoked bacon, alfalfa sprouts, baby gem	18
SHRIMP PO' BOY	battered shrimp, chimichurri, remoulade, lettuce, tomato	19
TURKEY, BACON & AVOCADO	wild arugula, dijon grain mustard, cheddar, whole grain bread	19
SHORT RIB MELT	braised short rib, onion confit, gruyere, fontina, white cheddar, country bread, french fries	24
THE BURGER	(no substitution) sharp cheddar, bacon & onion jam, cabbage, special sauce, french fries	24
STEAK & BLEU	sirloin, roasted garlic, bleu cheese, chimichurri, french fries	22
LOBSTER BRIOCHE ROLL	poached lobster, fennel, chives, lemon aioli, drawn butter	28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.