

- Served Saturday + Sunday 11 am - 2 pm -

COCKTAILS

Salt Miners Bloody Mary 14oz - \$14 | 18oz - \$17

Shrimp, Bacon, Celery, Olive, Lime, Tajin Rim
(Regular or Spicy)

Nitro Irish Chai Cold Brew \$14

Jameson Irish Whiskey, Baileys, Kahlua, Nitro Cold Brew,
Chai Infused Agave (available black)

Mimosa \$11

Prosecco and choice of Blood Orange, Grapefruit, Pineapple,
Yuzu Lavender Lemonade

Executive Mimosa \$13 Available as a Tower \$60

Tito's Vodka, Prosecco, Orange Juice

CEO Mimosa \$15 available as a flight \$24

Tropical – Herradura Silver, Chinola Passionfruit Liqueur, Pineapple Juice, Prosecco

Rosemary Grapefruit – Glendalough Rose Gin, Rosemary Grapefruit Honey, Grapefruit Juice, Prosecco

Yuzu Lemon – Tito's Vodka, Crème de Violette

Yuzu Lavender Lemonade, Prosecco

Rotating Seasonal

* Ask your server for our current rotating special

BREAKFAST

△ EGGS BENEDICT \$12

Two poached eggs, hollandaise sauce, english muffin

Add: Canadian Bacon \$6

Lobster..... \$16

Smoked salmon \$14

Avocado \$5

CREME BRULEE FRENCH TOAST \$16

Cinnamon bread, egg, cream, fresh fruit, vermont maple syrup, whipped cream, powdered sugar

BANANAS FOSTER FRENCH TOAST \$18

Cinnamon bread, eggs, sauteed bananas, caramel brandy cream, vanilla gelato

△ AVOCADO TOAST \$16

Sourdough bread, avocado spread, heirloom cherry tomatoes, cotija cheese, 2 eggs any style

△ BREAKFAST SANDWICH \$15

Applewood smoked bacon, two eggs any style, avocado, your choice of cheddar or swiss cheese, cajun aioli,

Served on your choice of a plain, sesame, or everything bagel

JUMBO HANGOVER BURGER* \$20

Avocado, apple smoked bacon, cajun aioli, and fried egg with homemade chips

BREAKFAST FLATBREAD \$17

Egg scramble, applewood smoked bacon, peppers, onions, shredded mozzarella

BREAKFAST POUTINE \$17

Two eggs any style, chopped bacon, chipotle crema, extra sharp cheddar, over tater tots

△ SMOKED SALMON BAGEL \$17

Chive or plain cream cheese, arugula, tomato, red onion, capers, choice of toasted plain, sesame
or everything bagel

△ EGG SCRAMBLE \$15

3 eggs, choice of swiss or cheddar cheese, choice of red pepper, avocado, onion, asparagus, mushrooms, tomato

HUEVOS RANCHEROS \$15

Sunny side up eggs, refried black beans, avocado, pico de gallo, ranchero sauce, guacamole, shredded mozzarella, corn tortilla

△ Served with smashed red potatoes

SIDE ORDERS

APPLE SMOKED BACON \$6

CANADIAN BACON \$6

SMASHED RED POTATOES \$4

TATER TOTS \$5

FRESH FRUIT \$6

SOURDOUGH TOAST \$4

BAGEL (PLAIN, SESAME, EVERYTHING) \$4

ENGLISH MUFFIN \$4



SCAN VIRTUAL MENU

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@SALTANDSTONEBOSTON

WWW.SALTANDSTONEBOSTON.COM

617-764-1541

20% Gratuity added to all parties of 6 or more

* 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. Please inform your server if anyone in your party has an allergy.

MON - WED 4 PM - 10 PM
THURS - FRI 12 PM - 10 PM
SAT - SUN 11 AM - 10 PM
BAR STAYS OPEN ONE HOUR
AFTER KITCHEN CLOSES

SALT+
STONE

COCKTAILS

Barrels & Flowers \$15

Woodford Rye, Crème De Violette, House Yuzu
Lavender Lemonade

Just Like Grandma Use to Make Em \$15

Praline Pecan Infused Old Forester*, Maple Syrup, Black
Walnut Bitters, Orange Bitters

Rose Colored Lenses \$15

Glendalough Rose Gin, Italicus, Lemon Juice, Rosemary
Grapefruit Honey

Winter Solstice \$15

Tito's Vodka, Maraschino Liqueur, Vanilla Orange Sage
Simple, Blood Orange Juice, Lime Juice, Ginger Beer

Salt and Spice \$15

Ghost Tequilla, Rosaluna Mezcal, Blood Orange Juice,
Blood Orange Puree, Tajin Rim

Talk Tiki To Me \$15

Rum-Haven Coconut Rum, Pineapple Juice, Chinola
Passionfruit Liqueur, Orgeat*, Lime Juice, Diplomatico
Mantuano Dark Rum

Cherry Blossom \$15

Roku Japanese Gin, Elder Flower, Yuzu, Cherry Puree,
Lemon Juice

Shrubbish \$15

Herradura Silver, Campari, Ancho Reyes, Rosemary
Grapefruit Honey, Carrot Ginger Juice

MARGARITA \$15 MARGARITA FLIGHTS \$24

Traditional - Strawberry Elderflower - Mango Habanero - Seasonal

* Contains Tree Nuts



DRAFT BEER

14OZ. GLASS | 18OZ. SCHOONER | 64 OZ. TOWER (Min 2 people)

NIGHT SHIFT, NIGHT LITE \$8| \$9| \$32

(Light Lager)

TRUE NORTH, NORTHERN HAZE \$10| \$11| \$40

(Juicy NEIPA)

LORD HOBO, BOOMSAUCE \$11 | \$12 | \$44

(Double IPA)

WORMTOWN, BLIZZARD OF 78' \$11| \$12| \$44

(Brown Ale)

DOWNEAST \$9 |\$10 | \$36

(Seasonal cider)

STELLA ARTOIS \$8| \$9| \$32

(Lager)

SULLIVAN ISLAND, BLACK MARBLE \$9 |\$10 |\$36

(Nitro Stout)

BENT WATER BREWING

Seasonal (Ask your server)

BONE UP

Seasonal (Ask your server)

LAMPLIGHTER

Seasonal (Ask your server)

WINTER HILL BREWING

Seasonal (Ask your server)

CANS + BOTTLES

BUDWEISER\$6

COORS LIGHT\$6

CORONA\$6

HEINEKEN\$7

HIGH NOON.....\$7

NARRAGANSETT\$5

BUD LIGHT\$6

* Ask your server for our current rotating beer offerings

WINE

GLASS | BOTTLE

SPARKLING

Veuve Clicquot \$100

Reims, France

La marca \$11 | \$40

Veneto, Italy

WHITE WINE

Pinot Grigio, Bastianich\$11 | \$40

Colli Orientali del Friuli, Italy

Sauvignon Blanc, Echo Bay\$12 | \$44

Marlborough, New Zealand

White Blend, Fulvia Tombolini "Fiora"\$12 | \$44

Marche, Italy

Complicated chardonnay \$14 | \$52

Sonoma country, california

ROSE

The Beach Rose \$14 | \$52

Cotres du Providence, France

RED WINE

Pinot Noir, Cloudfall \$12 | \$44

Monterey County, California

Malbec, The Show \$11 | \$40

Mendoza, Argentina

Cabernet Sauvignon, 75 Wine Company \$12 | \$44

Mendocino County, California

Cabernet Sauvignon, Decoy \$16 | \$60

Sonoma County, California

Requiem Red Blend \$14 | \$52

Columbia Valley, Washington



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