

- Served Saturday + Sunday 11 am - 2 pm -

COCKTAILS

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

Shrimp, Bacon, Celery, Olive, Lime, Tajin Rim
Choice of Nantucket Bloody Mary Mix
(Original, Bold and Spicy, Smokey Bacon, or Rosemary Lemon)

Nitro Irish Chai Cold Brew \$14

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

Michelada \$12

Cerveza, Salt, Lime Juice, Choice Of Nantucket Bloody Mary
Mix (Original, Bold and Spicy, Smokey Bacon, or Rosemary
Lemon)

Mimosa \$11

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

Executive Mimosa \$13 | Tower \$60

Tito's Vodka, Prosecco, Orange Juice

Bloody Maria \$14

Tequila and Choice of Nantucket Bloody Mary Mix (Original,
Bold and Spicy, Smokey Bacon, or Rosemary Lemon)

Brunch Punch \$14

Tito's, Crème De Mure, Peach Schnapps, Orange Juice,
Prosecco

Bloody Mary Flight \$22

Original | Bold and Spicy | Smokey Bacon | Rosemary Lemon

BREAKFAST

⚠️ EGGS BENEDICT \$12

Two poached eggs, hollandaise sauce, english muffin

Add: Canadian Bacon \$6

Lobster..... \$16

Smoked salmon \$9

Avocado \$6

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

APPLEWOOD 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

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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 - FRI 11:30 AM - 10 PM
SAT - SUN 11 AM - 10 PM
BAR STAYS OPEN ONE HOUR
AFTER KITCHEN CLOSES

SALT+
STONE

COCKTAILS \$15

Teatime in Wonderland

Hanson Cucumber Vodka, Elderflower, Aquavit, Chamomile Dragon Fruit Infused Syrup, Töst Sparkling White Tea

Peach Better Have My Honey

Malfy Grapefruit Gin, Lillet Rouge, Tarragon Infused Honey, Fresh Peach Puree, Lemon Juice, Mediterranean Tonic Water

Oath to Order

Ten to One Rum, Elderflower, Basil Infused Simple Syrup, Pineapple Juice, Lime Juice

Solstice D'été

Bar Hill Honey Gin, Thai Basil, Black Peppercorn, Lemon Juice, Prosecco

Salt and Spice

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

I'll Be Your Huckleberry

Jack Daniel's Bonded, Crème de Mûre, House Made Huckle Berry Syrup, Lemon Juice

Cherry Blossom

Roku Japanese Gin, Elderflower, Yuzu, Cherry Puree, Lemon Juice

About Last Night

Herradura Ultra, Crème De Violette, House Made Lavender Yuzu Lemonade

MARGARITA \$15

MARGARITA FLIGHTS \$24

Traditional - Strawberry Elderflower - Mango Habanero - Seasonal

FROZEN DRINKS

BERRY LEMON FROSÉ \$14

Côté Mas Rose, Absolute Berry Vodka, Natalie's Fresh Strawberry Lemonade

TALK TIKI TO ME \$15

Malibu Coconut Rum, Pineapple Juice, Chinola Passion fruit Liqueur, * Orgeat, Lime Juice, Ten to One Dark Rum

WEEKEND ON THE CAPE \$15

Olmeco Altos Tequila, Aperol, Fresh Watermelon Puree, Mint Infused Agave, Lime Juice

* Contains Tree Nuts

DRAFT BEER

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

FIDDLEHEAD, AETHERIUM\$8 | \$9 | \$32

(Belgium Style White Ale)

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

(Light Lager)

TRUE NORTH, CERVEZA \$8 | \$9 | \$32

(Mexican Style Lager)

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

(Double IPA)

CITIZENS..... \$10 | \$11 | \$40

(Seasonal cider)

JACK'S ABBY POST SHIFT \$8 | \$9 | \$32

(Pilsner)

AERONAUT \$10 | \$11 | \$40

Hop hop & away (Session IPA)

HARPOON BOSTON \$9 | \$10 | \$36

(Nitro Stout)

WINTER HILL \$8 | \$9 | \$32

Suburban home (Pale Ale)

BENT WATER \$11 | \$12 | \$44

Sluice juice (NE IPA)

LAMPLIGHTER

Seasonal (Ask your server)

BONE UP

Seasonal (Ask your server)

CANS + BOTTLES

COORS LIGHT (16oz)\$6

NARRAGANSETT (16oz)\$5

SAM ADAM'S BOSTON LAGER (16oz)\$7

SAM ADAM'S SEASONAL (16oz)\$7

MIGHTY SQUIRREL (16oz)\$10

Sourface

DOWN EAST SEASONAL CIDER\$8

CELLY VODKA SODAS\$8

WINE

GLASS | BOTTLE

WHITE WINE

Chenin Blanc, Terra d'Oro \$12 | \$44

California

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

Marlborough, New Zealand

Albarino, Terras Gauda.....\$12 | \$44

Galicia, Spain

Pinot Blanc, Trimbach\$13 | \$48

Alsace, France

Chardonnay Bravium \$14 | \$52

Russian River Valley, California

RED WINE

Malbec, The Show \$11 | \$40

Mendoza, Argentina

Pinot Noir, Substance..... \$12 | \$44

Columbia Valley, Washington

Toscana, Rubio \$12 | \$44

Tuscany, Italy

Cabernet Sauvignon, The Stag \$13 | \$48

Paso Robles, California

Red Blend, Requiem \$14 | \$52

Columbia Valley, Washington

Cabernet Sauvignon, Twenty Rows \$16 | \$60

Napa Valley, California

SPARKLING/ROSE

Prosecco, La Marca \$11 | \$40

Veneto, Italy

Rose, The Beach \$14 | \$52

Cotes de Provence, France

Champagne, Veuve Clicquot \$100

Reims, France



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