

## RAW + FRESH

### FRESH

#### SEAFOOD PLATTER\* ..... \$65

6 local oysters, 6 local clams, 6 jumbo shrimp, tuna poke, mignonette, cocktail sauce, wonton crisps

#### TUNA POKE STACK\* ..... \$18

Sesame oil, soy sauce, scallions, cucumber, wasabi aioli, avocado, wonton crisps

#### SHRIMP CEVICHE ..... \$18

Lime juice, mango - pineapple salsa, wonton crisp

### RAW BAR

(PRICE PER PIECE)

#### LOCAL LITTLE NECK CLAMS\* ..... \$2

#### LOCAL OYSTERS\* ..... MKT

#### JUMBO SHRIMP COCKTAIL ..... \$4

## BREAKFAST

#### TRADITIONAL EGGS BENEDICT ..... \$16

Poached eggs, toasted English muffin, Canadian bacon, Hollandaise sauce, tater tots

Substitute Canadian bacon for: Crab cakes ..... \$20

Smoked salmon ..... \$22 - Lobster..... \$28 - Slice avocado ..... \$17

#### CREME BRULEE FRENCH TOAST ..... \$17

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

#### AVOCADO TOAST ..... \$16

Sourdough toast, chunky avocado spread, herb roasted cherry tomatoes, cotija cheese, 2 eggs any style with tater tots

#### BREAKFAST SANDWICH ..... \$16

Applewood smoked bacon, two eggs any style, sliced avocado, choice of cheddar or swiss cheese, cajun aioli with tater tots

\*Contains pork

Served on your choice of a plain, sesame, everything bagel, english muffin sourdough toast

#### SMOKED SALMON BAGEL ..... \$18

Cold smoked nova salmon, chive or plain cream cheese, arugula, beef steak tomato, red onion, capers, choice of toasted plain, sesame or everything bagel with tater tots

## START + SHARE

#### NEW ENGLAND CLAM CHOWDER BOWL ..... \$12

Fresh clams, cream, onion, potatoes, butter

#### FRENCH ONION SOUP AU GRATIN BOWL ..... \$12

Swiss cheese, mozzarella, croutons

#### TRUFFLED DEVILED EGGS ..... \$14

Mayonnaise, fresno chiles, crispy bacon \*Contains pork

#### MEATBALLS MARINARA + RICOTTA ..... \$14

House marinara, fresh basil, crostini

#### CAST IRON BAKED BRIE ..... \$18

Fig jam, toasted almonds, crostini

#### HUMMUS PLATE ..... \$18

Hummus, naan bread, garlic-olive oil, roasted baby carrots, olive medley, roasted red peppers, tabouli salad

## MAIN + SEARED

#### SESAME CRUSTED AHI TUNA\* ..... \$28

(Served rare) Wasabi aioli, smashed red potatoes, tomato + cucumber salad

#### MUSHROOM TARRAGON CHICKEN ..... \$30

Wild mushroom tarragon cream, garlic spinach, smashed red potatoes

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

#### FIRE-ROASTED SALMON\* ..... \$32

Spicy cilantro cream, smashed red potatoes, seared asparagus

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

#### PAN SEARED SEA SCALLOPS ..... \$38

Roasted corn and black bean salsa, cilantro cream

#### STONE ROASTED FILLET ..... \$42

Choice black angus, 30 day aged fillet, asparagus, smashed red potatoes, bernaise sauce

#### HANGER STEAK 10oz ..... \$38

Smashed red potatoes, asparagus, chimichurri

## WOOD + FIRE

#### BREAKFAST FLATBREAD ..... \$17

Egg scramble, applewood smoked bacon, peppers, onions, shredded mozzarella \*Contains pork

#### MARGHERITA FLATBREAD ..... \$16

Tomato sauce, fresh mozzarella, basil, EVOO

#### WILD MUSHROOM TRUFFLE FLATBREAD ..... \$18

Herb roasted mushrooms, fresh mozzarella, truffle cream, arugula

#### FIG + PROSCIUTTO FLATBREAD ..... \$20

Fig jam, EVOO, garlic, balsamic glaze, prosciutto di Parma, goat cheese, arugula \*Contains pork

#### BUFFALO CHICKEN FLATBREAD..... \$18

Blue cheese, buffalo sauce, chicken, bacon, mozzarella, caramelized onions, ranch dressing drizzle \*Contains pork

#### OVEN SEARED CHOICE HANGER STEAK AND EGGS ..... \$28

Oven seared choice hanger steak, 3 eggs any style, Sourdough toast, chef Alex steak sauce with tater tots

#### CORNED BEEF HASH ..... \$18

Pan seared, 2 eggs any style, sauce bearnaise, choice of english muffin, sourdough toast or bagel

#### EGG SCRAMBLE ..... \$17

3 eggs, choice of red pepper, onion, asparagus, mushrooms, tomato, choice of swiss or cheddar cheese, sourdough toast with tater tots

#### HUEVOS RANCHEROS ..... \$16

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

#### BREAKFAST POUTINE ..... \$17

Two eggs any style, apple smoked bacon, chipotle crema, shereded mozzarella, over tater tots \*Contains pork

## SIDE ORDERS

APPLEWOOD SMOKED BACON ..... \$6

SMASHED RED POTATOES ..... \$4

CANADIAN BACON ..... \$6

TATER TOTS ..... \$5

FRESH FRUIT ..... \$6

SOURDOUGH TOAST ..... \$3

JUMBO ENGLISH MUFFIN ..... \$4

BAGEL (PLAIN, SESAME, EVERYTHING) ..... \$4

WITH CREAM CHEESE ADD ..... \$2

#### SEA SALT CHICKEN WINGS ..... \$18

As is, or choice of sauce: buffalo, mango habanero, BBQ

#### CRAB CAKES ..... \$18

Jonah lump crab, house seasonings, Cajun aioli, mango pineapple salsa

#### HOT CRAB DIP ..... \$18

Alaskan snow crab, sweet onions, cream cheese, mayo, house seasoning, crostini

## FORAGED + FIELD

ADD: CHICKEN \$6 | SHRIMP \$9 | SALMON \$12 | HANGER STEAK \$14

TUNA (SERVED RARE) \$ 12 | LOBSTER MKT

#### TUNA NIÇOISE SALAD ..... \$22

Sesame crusted seared Ahi tuna (served rare), local greens, hard boiled egg, smashed red potatoes, tomato, pickled red onion, caper berries, olives, zinfandel vinaigrette

#### BLACK AND BLUE STEAK TIP SALAD ..... \$25

5 oz hanger steak, local greens, blue cheese crumbles, tomato, croutons, pickled red onion, blue cheese dressing

#### CAESAR SALAD ..... \$9/\$16

Romaine, Cajun croutons, shaved parmesan cheese, Caesar dressing

#### SOUTHWEST CHOPPED CHICKEN SALAD ..... \$19

Chopped romaine, grilled chicken breast, roasted corn, tomato, shaved carrots, avocado, corn tortilla strips, honey chipotle dressing

### SALAD DRESSINGS

Balsamic vinaigrette, caesar, chunky blue cheese, zinfandel vinaigrette, olive oil + vinegar, ranch, honey chipotle, maple goat cheese

## HOLD + HEARTY

ALL SANDWICHES AND BURGERS SERVED WITH HOUSE MADE KETTLE

CHIPS AND PICKLE

GLUTEN FREE BUN AVAILABLE \$2

#### LOBSTER ROLL ..... MKT

Traditional with lemon-mayo or with brown butter sauce, coleslaw, grilled brioche

#### TURKEY CLUB ..... \$19

Oven roasted turkey, crispy applewood smoked bacon, tomatoes, lettuce, honey mustard, sourdough toast \*Contains pork

#### CAJUN CHICKEN SANDWICH ..... \$19

Cajun aioli, applewood smoke bacon, fresh mozzarella, garlic spinach, tomato, potato roll \*Contains pork

#### PAN SEARED SALMON BLT ..... \$20

Fresh Atlantic salmon, applewood smoked bacon, lettuce, tomato, lemon garlic aioli, sourdough toast \*Contains pork

#### CHEF ALEX BURGER (10oz) ..... \$20

Sautéed mushrooms, caramelized sweet onions, horseradish aioli, swiss cheese, special sauce, potato roll

#### SALT + STONE BURGER (10oz) ..... \$20

Applewood smoked bacon, choice of Swiss or cheddar, bacon aioli, onion straws, potato roll \*Contains pork

#### JUMBO HANGOVER BURGER 10oz\* ..... \$20

Smash avocado, applewood smoked bacon, cajun aioli, and fried

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

## BRUNCH COCKTAILS

### Salt Miners Bloody Mary 14oz - \$15 | 18oz - \$17

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

### Nitro Irish Chai Cold Brew \$15

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 or Bold and Spicy)

### Mimosa \$11

Prosecco and choice of Blood Orange, Grapefruit or Pineapple

### Executive Mimosa \$13 | Tower \$60

Tito's Vodka, Prosecco, Orange Juice

### Bloody Maria \$15

Tequila and Choice of Nantucket Bloody Mary Mix  
(Original or Bold and Spicy)

### Brunch Punch \$14

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

## SIGNATURE COCKTAILS \$16

### Teatime in Wonderland

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

### Fire + Blood

Short Path Hibiscus Rum, Ancho Reyes Chili Liqueur,  
Blood Orange, Passionfruit, Pomegranate

### Rosemary's Cat

Barr Hill Tomcat Gin, Shine Kumquat Aperitif, Rosemary  
Honey, Lemon Juice

### Spirited Dilemma

Rabbit Hole Boxergrail Rye Whiskey, Karkade Black Walnut  
Aperitivo, Concerto Espresso Liqueur, Earth Soju Aperitif  
(Contains Tree Nuts)

### Salt + Spice

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

### Winter Solstice

Velo Vodka, Maraschino Liqueur, Orange Vanilla Simple, Lime  
juice, Blood Orange Juice, Ginger Beer

### Cherry Blossom

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

### Blame it on the Aperol

Jeffersons Bourbon, Rosaluna Mezcal, Aperol,  
Bauchant Orange Liqueur, Elderflower, Orange Bitters

### Salt + Stone Margarita ..... \$16

Tres Agave Tequila, Triple Sec, Natalie's Fresh Lime Juice, Agave Nectar

### Margarita Flight ..... \$26

Traditional - Hibiscus - Mango Habanero - Seasonal

## FROZEN DRINKS

### Strawberry Lemon Frosé ..... \$15

Côté Mas Rose, Olmeca Altos Plata Tequila, Natalie's Fresh Strawberry Lemonade

### Talk Tiki To Me ..... \$16

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

### Pear-fect Ambrosia ..... \$16

Absolute Pear Vodka, Bully Boy Amaro, Chai Agave, Local Apple Cider

\* Contains Tree Nuts

## DRAFT BEER

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

### Fiddlehead, White .....\$9 | \$10 | \$36

(Belgium Style White Ale)

### Night Shift, Night Lite ..... \$9 | \$10 | \$36

(Light Lager)

### True North, Northern Haze .....\$10 | \$11 | \$40

(Hazy IPA)

### Lord Hobo, Boomsauce ..... \$11 | \$12 | \$44

(Double IPA)

### Winter Hill, Suburban Home .....\$9 | \$10 | \$36

(Pale Ale)

### Bent Water, Sluice Juice..... \$11 | \$12 | \$44

(NE IPA)

### Harpoon Boston ..... \$9 | \$10 | \$36

(Nitro Stout)

### Downeast..... \$9 | \$10 | \$36

(Seasonal cider)

### Aeronaut ..... \$10 | \$11 | \$40

Hop Hop & Away (Session IPA)

### Jack's Abby

Seasonal (Ask your server)

### Lawson's Finest Liquids

Seasonal (Ask your server)

### Lamplighter

Seasonal (Ask your server)

## CANS + BOTTLES

### Coors Light (16oz) .....\$6

### Narragansett (16oz) .....\$5

### Sam Adam's Boston Lager (16oz) .....\$8

### Sam Adam's Seasonal (16oz) .....\$8

### Downeast, Vodka Soda (12oz) .....\$8

### Zero Gravity, Green State Lager (16oz) .....\$8

### Mighty Squirrel, Sourface (16oz) .....\$10

## WINE

GLASS | BOTTLE

### WHITE WINE

**Chenin Blanc, Terra d'Oro ..... \$13 | \$48**  
California

**Sauvignon Blanc, Echo Bay .....\$13 | \$48**  
Marlborough, New Zealand

**Albarino, Terras Gauda.....\$13 | \$48**  
Galicia, Spain

**Pinot Blanc, Trimbach .....\$14 | \$52**  
Alsace, France

**Chardonnay, Bravium ..... \$15 | \$56**  
Russian River Valley, California

### RED WINE

**Toscana, Rubio ..... \$13 | \$48**  
Tuscany, Italy

**Rioja, Finca Nueva ..... \$13 | \$48**  
Rioja, Spain

**Pinot Noir, Substance..... \$14 | \$52**  
Columbia Valley, Washington

**Red Blend, Requiem ..... \$14 | \$52**  
Columbia Valley, Washington

**Cabernet Sauvignon, Iron + Sand ..... \$15 | \$56**  
Paso Robles, California

**Cabernet Sauvignon, Katherine ..... \$17 | \$64**  
Alexander Valley, California

### SPARKLINGS + ROSE

**Prosecco, Follador ..... \$12 | \$44**  
Veneto, Italy

**Sparkling Rose, Weingut ..... \$13 | \$48**  
Austria

**Rose, Peyrassol ..... \$14 | \$52**  
Cotes de Provence, France

**Champagne, Veuve Clicquot ..... \$100**  
Reims, France



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