

## RAW + FRESH

### FRESH

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

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

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

Jasmine rice, avocado, yuzu, sesame oil, furikake, wontons, scallions (served cold)

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

Lime juice, mango - pineapple salsa, wonton crisp

### RAW BAR

(PRICE PER PIECE)

#### JUMBO SHRIMP COCKTAIL ..... \$4/PER PC

#### LOCAL LITTLE NECK CLAMS\* ..... \$2/PER PC

#### OYSTERS ON THE HALF SHELL ..... MKT/PER PC

## BREAKFAST

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

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

Substitute Canadian Bacon, Add:

Crab cakes \$5 Smoked salmon \$6 Lobster \$12 Sliced avocado \$3

### CREME BRULEE FRENCH TOAST ..... \$18

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 ..... \$12

Fresh clams, cream, onion, potatoes, butter, paprika and scallions

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

Vidalia, Spanish onions, Swiss cheese, mozzarella, croutons, scallions

### TRUFFLED DEVILED EGGS ..... \$15

Mayonnaise, fresno chilles, crispy bacon \*Contains pork 🐷

### 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

## FORAGED + FIELD

ADD: CHICKEN \$6 | SHRIMP \$9 | SALMON \$12 | HANGER STEAK \$14  
TUNA (SERVED RARE) \$12 | LOBSTER MKT

### STRAWBERRY SUMMER HOUSE SALAD ..... \$9/\$16

Local greens, watermelon radish, fresh strawberry, candied walnuts, goat cheese, mango vinaigrette

### 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

### PEACH SALAD ..... \$18

Mozzarella di bufala, fresh peaches, prosciutto, local mixed greens, balsamic glaze, mango vinaigrette \*Contains pork 🐷

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

Romaine, cajun croutons, shaved parmesan cheese, caesar dressing

### SOUTHWEST CHOPPED CHICKEN SALAD ..... \$20

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

## WOOD + FIRE

### BREAKFAST FLATBREAD ..... \$18

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

### MARGHERITA FLATBREAD ..... \$17

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, fresh figs, arugula \*Contains pork 🐷

### BUFFALO CHICKEN FLATBREAD..... \$20

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

### BREAKFAST BURRITO ..... \$18

Scrambled eggs, cheddar cheese, pico de gallo, guacamole, jasmine rice, refried black beans, with a side of tater tots. Choice of: Steak - Shrimp - Chicken

### EGG SCRAMBLE ..... \$18

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

### HUEVOS RANCHEROS ..... \$17

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

### BREAKFAST POUTINE ..... \$18

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 ..... \$8

SOUSDOUGH TOAST ..... \$3

JUMBO ENGLISH MUFFIN ..... \$4

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

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

SAUSAGE ..... \$6

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

As is, or choice of sauce: buffalo, mango habanero, BBQ served with celery and carrots (additional sauce \$0.75)

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

Jonah lump crab, house seasonings, lemon garlic aioli, mango pineapple salsa

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

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

## MAIN + SEARED

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

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

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

Wild mushroom tarragon cream, garlic broccolini, smashed red potatoes, scallions

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSASUBSTITUTION

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

Spicy cilantro cream, smashed red potatoes, seared asparagus

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSASUBSTITUTION

### SALAD DRESSINGS

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

## HOLD + HEARTY

### ALL SANDWICHES AND BURGERS SERVED WITH HOUSE MADE KETTLE

#### CHIPS AND PICKLE

GLUTEN FREE BUN AVAILABLE \$2

### LOBSTER ROLL ..... MKT

Lightly dressed main lobster with lemon aioli or brown butter, cucumber slaw, grilled, buttered brioche roll

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

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

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

Marinated chicken breast oven seared, applewood smoked bacon, fresh mozzarella, arugula, tomato, herb aioli, potato bun \*Contains pork 🐷

### PAN SEARED SALMON BLT ..... \$22

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

### SUMMER BREEZE BURGER (10oz) ..... \$20

Grilled pineapple, caramelized red onion, teriyaki reduction, Swiss cheese, applewood smoked bacon, potato bun \*Contains pork 🐷

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

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

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

Guacamole, applewood smoked bacon, herb aioli and fried egg

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.

## 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)

### Sunrise Peach Fizz \$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

### About Last Night

Ketel One Peach Blossom, Yuzu Liqueur, Lavender  
Lemonade

### Spritz Please!

Codigo Reposado, Don Ciccio Fico D'India, Aperol, Lime  
Juice, Agave, Prosecco

### Salt + Spice

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

### Peach Better Have My Honey

Malfy Grapefruit Gin, Lillet Rouge, Tarragon Honey  
Peach Mix, Mediterranean Tonic

### Cherry Blossom

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

### Berry The Hatchett

Bulleit Rye, St Elderflower, Black Currant Puree, Lemon  
Juice, Prosecco

Margarita ..... \$16

Margarita Flight ..... \$26

Traditional - Hibiscus - Mango Habanero - Seasonal

## FROZEN DRINKS

### Lemon Berry Frose' ..... \$15

Côte Mas Rose, Absolut Wildberri, Natalie's Fresh Strawberry Lemonade

### Weekend On The Cape ..... \$16

Olmecca Altos Plata Tequila, Aperol, Agave, Watermelon Puree, Lime Juice

### Talk Tiki ..... \$16

Maibu Coconut Rum, Chinola Passion Fruit, Orgeat, Pineapple Juice, Gosling's Dark Rum Float

\* 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, Cervesa ..... \$10 | \$11 | \$40

(Mexican-Style Lager)

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

(Double IPA)

### Winter Hill, Sun Buzz ..... \$9 | \$10 | \$36

(IPA)

### BBCO Elaborate Metaphor ..... \$11 | \$12 | \$44

(PALE ALE)

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

(Nitro Stout)

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

Hop Hop & Away (Session IPA)

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

(Seasonal Cider)

### 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

### Dogfish Head Vodka Crush (12oz) ..... \$8

### Athletic Upside Dawn Golden NA (12oz) ..... \$6

## 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

### Rose, Peyrassol ..... \$14 | \$52

Cotes de Provence, France

### 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

### Prosecco, Follador ..... \$12 | \$44

Veneto, Italy

### Sparkling Rose, Weingut ..... \$13 | \$48

Austria

### Champagne, Veuve Clicquot ..... \$100

Reims, France



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