

Menu subject to change



The Philosophy at SALT is simple...

Our passionate commitment to sustainability informs everything we do. Chef Bradford Heap has been at the vanguard of the Farm-to-Table, Slow-Food movement and has spent over two decades cultivating relationships with local organic farmers, craftspersons and artisans who share in these values. We feature local, pasture-raised lamb and pork. The beef we serve is grass-finished and hormone free, we only use seafood that is harvested from 100% sustainable fisheries. Our fresh, local, organic produce from Boulder's Kilt Farms and other local farmers brighten our menus. Though our menus change often to take advantage of the freshest, seasonal offerings our commitment to our values does not.

Thank you, Bradford Heap & Team SALT

2019 Denver Restaurant Week Offerings

\$25

First

Cheese & Charcuterie Board #1 Prosciutto di Parma (Italy) & Ewephoria (6 mo aged Gouda, sheep's milk, Holland)

Tomato Soup goat cheese crouton

Tuscan Bean Soup onion, sage, rosemary (p)

Second

Tom's Tavern Burger*

grass-finished beef, vermont white cheddar, house fries

Organic Power Bowl

kale, spinach, roasted butternut squash, quinoa, chickpeas, grapes, beets, carrots, parsley, polenta croutons, radish, avocado, pineapple, red cabbage, pickled ginger, pepitas, cauliflower, orange ginger vinaigrette (p)

Quinoa Burger

chickpeas, oyster mushroom, roasted beets, avocado purée, pickled mustard seeds, house fries (p)

Pappardelle Bolognese

braised grass-finished beef & pork, plum tomatoes, aromatics, cream, parmigiano reggiano

Grass Finished Beef Canneloni

braised grass-finished beef, red wine reduction, hazel dell mushroom jus, roasted beet puree, garlic studded broccoli rapini, parsley, crispy leeks

Third

Chef's Choice of a Tiny Treat

\$35

First

Cheese & Charcuterie Board #2

Prosciutto di Parma, Salami Finocchiona (Chicago), Ewephoria & Fourme D' Ambert (blue cheese, Loire France)

Pesto Flatbread

walnut pesto, chevre cheese, prosciutto, bronzed fennel, crispy sage

Honey Crisp Apple Salad

chiffonade lacinto kale, honey crisp apple, marcona almond, red miso-flaxseed honey dressing

Crispy Brussels a

gave, lime, paprika, garlic, pickled onions, almonds, beet purée (p)

Second

Hazel Dell Mushroom Gnocchi

chicken confit, shallots, escarole, plum tomato, fresh mozzarella, truffle madeira, parmigiano reggiano

Wood Roasted Mary's Chicken Two Ways

roasted breast, confit thigh, potato purée, roasted spaghetti squash, rainbow carrots, Prosciutto di Parma whole grain mustard sauce 22

Plant Based "Cassoulet" caramelized shallot, carrot, onion, fennel, oyster mushroom, tomato, roasted cauliflower, white bean, chickpea, garlic seared escarole, spaghetti squash, gluten free bread crumbs (p)

Chreime gulf shrimp, wild salmon, mussels, pacific cod, spicy tomato broth, garlic naan bread

Third

Dark Chocolate Caramel SALT Tart 9 lemon curd, espresso ice cream (nf) (gf)

Cashew Lemon Tart coconut whip, fresh fruit, berry compote, mint oil (gf) (p)

\$45

First

Cheese & Charcuterie Board #3

Prosciutto di Parma, Salami Finocchiona, & Pate Campagne (Brooklyn, NY) Ewephoria

Fourme D' Ambert & Camembert (bloomy rind, goats milk, Haystack Mtn., CO)

Beet Hummus

oak fired flatbread, fennel, walnuts, heirloom carrots, celery, sweet herbs

Baby Gem Wedge Salad

blue cheese, bacon, creamy garlic herb dressing, onion, scallion, carrot, lemon thyme bread crumbs

Second

Risotto Nero 'Alain Ducasse'

squid ink risotto, seared new bedford scallops, wild gulf shrimp, champagne vinegar garlic dried tomato pan sauce

Oak-fired Beef Tenderloin

grass finished beef, potato purée, crispy brussel's sprouts, crispy onions, cabernet syrup

Special Seafood AQ

Special Beef AQ

Third

Chocolate Symphony fondant

, white chocolate macaron, chocolate mousse, chocolate avocado truffle, co cocoa nib ice cream (gf)

Strawberry Cheese Cake basil ice cream

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