

starters

- Assorted Pastry Basket** beignets, scone, donuts 12
- Peel and Eat Shrimp** 13
- Tomato Bisque** goat cheese crouton
- Apple Kale Salad** miso dressing marcona almonds, parmigiano reggiano 7
- Butternut Squash bisque** coconut milk, candied pepitas, coconut yogurt 6
- Breakfast Flatbread** buckner ranch ham, cheddar cheese, scrambled egg, asparagus 11

brunch - made with organic rogue farm eggs

- Wagyu Corned Beef Hash** potatoes, squash, asparagus, thyme, Rouge Farm eggs any style 19
- Shrimp and Grits** potato puree, garlic seared greens, cheddar scallion grits 16
- Spring Omelette** lyonnaise potatoes, goat cheese, asparagus, snap peas, arugula pesto 9
- Buckner Ranch Maple Honey Ham** breakfast potatoes, garlic greens, eggs any style 15
- Tom's Tavern Burger** grass finished beef, cheddar cheese, pickled onion, greens, fries 16
- Quinoa Burger** pickle and fries 23
- Crispy Spring Gnocchi** spring vegetable medley, basil pesto fondue, parmigiano reggiano 13
- French Toast** chantilly, fresh fruit 18
- Smoked Salmon Benedict** poached eggs, pomegranate avocado salsa, hollandaise 12
- Gluten Free Pancakes** maple syrup, chantilly, powdered sugar, fresh fruit 12



a passionate commitment
to offering the freshest
organic
and local ingredients

sides

- Hand-cut Fries** house ketchup 5
- Crispy Polenta** grana padano 5
- Fresh Fruit** 5
- Bacon** 4
- Brunch Potatoes** 3
- House Made Gluten-Free Bread** 3



Me-Mosa

Our "Make-Me-a-Mimosa" kit comes with a bottle of sparkling wine and your choice of 3 juices for you to mix-off your own mimosas table side.

Select a Sparkler		Juice Up [pick 3]	
Cava	28	orange	cranberry
Prosecco	36	pineapple	pomegranate
Crémant	52		

brunch cocktails

- Bloody Mary** tomatoes, lemon, lime, pepperoncini, worchestershire, tobasco, garlic salt & pepper, choice of local vodka or infused tequila 10
- Ry-Tai** light & dark rum, amaretto, pineapple, lime, orange 9
- Corpse Reviver #2** gin, lillet blanc, lemon juice, luxardo triplum, absinthe 9
- Tavern Coffee** jameson irish whiskey, demerara sugar, silver canyon coffee 10
- Buffalo Trace Old Fashioned** bourbon, demerara sugar, bitters 8

Visit Our Sister Restaurants



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.