



SALT & CHARM

SALADS

PEAR + SHAVED BRUSSELS

Shaved Kale + Brussels, Sliced Pear, Bacon, Parmesan, Pepper Jelly Vinaigrette + Pomegranate

PANZANELLA

Tuscan Style Bread Salad With Fresh Tomatoes, Shaved Red Onion, Mozzarella, Basil + Balsamic Reduction

THE S+C WEDGE

Iceberg Wedge, Crispy Pork Belly, Tomato Vinaigrette, Blue Cheese Pimento Cheese + Crouton

BURRATA CAPRESE

Sliced Heirloom Tomato, Burrata, Basil Pesto + Balsamic Reduction

SNAP PEA + RADISH

Snap Pea, Arugula, Watermelon Radish, Lemon Vinaigrette

SPINACH + STRAWBERRY

Gorgonzola, Candied Pecans, Pickled Red Onion + White Balsamic Vinaigrette

SOUTHERN CAESAR

Romaine, Candied Pecans, Parmesan, Peppered Crouton + Caesar Dressing

ROASTED BEET + GOAT CHEESE

Arugula, Spiced Walnuts, Pickled Red Onion + Oranges



SALT & CHARM

SOUPS

TOMATO BASIL

Rich Tomato Soup With Cheddar Crouton

ROASTED RED PEPPER + GOUDA

Creamy Bisque With Smoked Gouda + Focaccia Crouton

LEEK + POTATO

Creamy Potato Soup With Sautéed Leeks + Fresh Chive Garnish

SHE CRAB BISQUE

Creamy Crab Bisque With Crème Fraiche

ROASTED BUTTERNUT SQUASH

Browned Butter Roasted Squash With Crème Fraiche + Toasted Pepitas

SEAFOOD CIOPPINO

Tomato Seafood Brodo With Clams, Mussels, Shrimp + Crostini

CREAMY FISH CHOWDER

Roasted Corn, Potatoes, Bacon + Focaccia Crouton

WILD RICE + MUSHROOM

Sherry Cream Soup With Fresh Herbs + Parmesan Tuile

MISO ROASTED CARROT

Carrot Ginger Bisque With Caramelized Fennel + Onion