



# SALT & CHARM

## ENTRÉE *FROM THE SEA + GARDEN*

### SHRIMP + GRITS

White Cheddar Grits, Shrimp Simmered In A Creamy Bell Pepper, Onion + Mushroom Sauce  
With Crispy Bacon

### PAN SEARED FRESH CATCH

Chef's Choice Fresh Catch, White Bean, Lemon + Olive Stew With Local Microgreens

### PAN SEARED SALMON

Lemon + Tarragon Beurre Blanc

### DIJON + PANKO CRUSTED SALMON

Lemon Zest + Parsley

### S+C SIGNATURE CRAB CAKES

Jumbo Lump Crab, Red Bell Pepper, Green Onions, Herbs + Panko Seared In Brown Butter

### PAN SEARED SEA SCALLOPS

Browned Butter Seared Jumbo Sea Scallops, Shallot + White Wine

### WILD MUSHROOM GNOCCHI (VEGETARIAN)

Parmesan Cream Sauce

### STUFFED SQUASH (VEGETARIAN/GF)

Seasonal Squash, Wild Rice, Farro, Cranberry, Feta, Toasted Pecans, Fresh Herbs

### BROWNEED BUTTER PASTA (VEGETARIAN)

Orecchiette, Butternut Squash, Spinach, Mushrooms, Sage

### STUFFED SHELLS (VEGETARIAN)

Italian Herb Ricotta + Mozzarella, Marinara, Panko, Parmesan

### GRILLED CAULIFLOWER "STEAK" (VEGAN/GF)

Chef's Choice Seasonal Spice Blend + Fresh Herbs