



Salt & Honey is committed to sustainable practices by using locally sourced & seasonal ingredients whenever possible. All of our meat & dairy are humanely, sustainably raised, antibiotic & hormone free. Each special is served with an organic mixed greens salad with house made vinaigrette. Desserts are available upon request.

### Weekly Sandwich Special

*Zoe's oven roasted chicken breast, housemade mole poblano, pickled jalapenos, pureed black beans & mixed greens on Dutch crunch*

#### Monday

##### Citrus Grilled Salmon

*with Meyer lemon, lime & fennel*

##### Forbidden Rice Pilaf

##### Sweet & Sour Haricot Verte

*with chiles & garlic*

#### Tuesday

##### Moroccan Baked Chicken

*with preserved lemon, saffron & mint*

##### Tri Colored Quinoa

*citrus, olives, pine nuts & scallions*

##### Roasted Chick Peas

*with sautéed kale, curry & currants*

#### Wednesday

##### Burrito Bar

*with choice of pollo asado, al pastor or tofu with veggies*

##### Flour Tortillas & Accompaniments

*housemade pico de gallo, roasted tomatillo salsa, guacamole, queso fresco, cilantro lime crema*

##### Spanish Rice & Black Beans

#### Thursday

##### Broccoli & Cheddar Soup

*served with housemade focaccia*

##### Baked Potatoes with Fixings

*with Zoe's thick cut bacon bits, shredded cheddar, housemade crème fraiche, chives*

##### Seasonal Chop Salad

*with organic mixed greens, heirloom beans & house sherry vinaigrette*

#### Friday

##### Penne Pasta with Housemade Garlic Sausage

*broccoli rabe, chili flake & housemade ricotta*

##### Local Charcuterie & Artisanal Cheese Board

*with housemade crackers, pickled vegetables & chutney*

##### Confit Garlic with Sautéed Bloomsdale Spinach