



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 Wrap Special

Zoe's bacon, housemade confit garlic hummus, kale, red cabbage, yellow bell peppers, sliced hot house tomatoes, carrot ribbons & Haas avocado wrapped in an organic flour tortilla

Monday

Chinese Beef & Broccoli
Sesame Stir Fried Seasonal Vegetables
with housemade teriyaki sauce
Steamed Forbidden Rice

Tuesday

Classic California Cobb Salad
chopped Andy Boy romaine, hard cooked eggs, Zoe's bacon bits, cherry tomatoes, bleu cheese, avocado & poppy seed dressing
Grilled Citrus & Rosemary Chicken
Smoked Jack & Jalapeno Corn Bread Muffins

Wednesday

Pork Posole
with shredded cabbage, lime, diced onion & oregano
Cheese Pappas
with housemade salsa picante
Cilantro Lime Chayote Squash

Thursday

Greek Pasta Salad
with olives, roasted red pepper, chopped tomatoes, baby spinach feta cheese & parsley in an oregano vinaigrette
Oregano & Citrus Grilled Chicken
Sautéed Broccoli Rabe
with red pepper flake & lemon zest

Friday

Baby Back Ribs
slathered in Coca Cola bourbon BBQ sauce
German Potato Salad
served warm with mustard seeds, onions & bacon
Watermelon & Feta Salad
chopped romaine & housemade vinaigrette