



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

*fresh mozzarella, smoked tomato jam, Zoe's 12 month prosciutto, pesto & baby arugula on ciabatta*

#### Monday

**Chinese Style Beef & Broccoli**

**Vegetarian Eggrolls**

**Vegetable Lo Mein**

*with carrots, cabbage & scallions*

#### Tuesday

**Chicken Tortilla Soup**

**Housemade Cilantro Lime Pork Tamales**

*served with fire roasted tomatillo salsa*

**Roasted Heirloom Carrots**

*with chile lime butter & queso fresco*

#### Wednesday

**Beef Bourguignon**

*with pearl onions, carrots, mushrooms*

**Confit Garlic Smashed Potatoes**

*with rosemary & herbed compound butter*

#### Thursday

**Grilled Citrus Chicken**

**Tabbouleh**

*with bulgur, cherry tomatoes, flat leaf parsley & English cucumber*

**Mezze Platter**

*with babagnoush, garlic hummus, pita chips, roasted red peppers, roasted eggplant, olives & feta chunks*

#### Friday

**Fish Chowder**

*P.E.I mussels, shrimp, white fish & calamari in tomato broth*

**Grilled Housemade Sourdough Bread**

*with spicy rouille*

**"Dino" Kale Caesar Salad**

*with housemade garlic croutons, shaved parmesan & Caesar dressing*