



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

roasted red peppers, Laura Chenel goat cheese, roasted portobello mushrooms & arugula on ciabatta

Monday

Grilled Hanger Steak

with herbs de provence, chili flake & confit garlic

Sautéed Seasonal Vegetables

Warm Faro salad

with roasted grapes, feta & baby arugula

Tuesday

Housemade Salvadorian Pupusas

with cilantro lime pork served with fired roasted tomatillo salsa

Grilled Nopales

served with Yukon Gold potatoes, hot house tomato & chipotle salsa

Salvadorian Slaw

with pickled carrots, shaved cabbage, daikon & cilantro

Wednesday

Classic Roast Chicken

with herbed compound butter served over garlic croutons

White Bean Salad

with olives, hot-house tomato, arugula & lemon thyme vinaigrette

Sauteed Haricot Verte

in garlic infused olive oil & slivered almonds

Thursday

Cambodian Beef Salad

with English cucumber, cherry tomatoes, red onions, poppy & sesame seeds

Stir-fried Rice Noodles

with sautéed kale, red onions & cashews

Steamed Sesame Bok Choy

with soy sauce & Aleppo chile

Friday

Serrano Ham & Fontina Sandwiches

served warm with grainy Dijon mustard

Creamy Tomato Basil Soup

Market Kale Salad

with faro, shaved carrot, fried walnut & queso fresco