



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

*truffled egg salad with dill & celery with organic mixed greens on Metropolis 9 grain*

#### Monday

##### Asian Style Rainbow Steak Salad

*with bok choy, red cabbage, yellow bell peppers & purple potatoes*

##### Stir Fried Haricot Vert

*with sesame seeds & housemade teriyaki sauce*

##### Lo Mein

*with shredded cabbage & carrots*

#### Tuesday

##### 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

#### Wednesday

##### Racer 5 Marinated Flank Steak

*with house made achiote rub*

##### Seasonal Pan Seared Vegetables

*with balsamic glaze*

##### Roasted Herbed Potatoes

#### Thursday

##### Citrus & Herbed Stuffed Porchetta

##### Gourmet Macaroni & Cheese

*gouda, parmesan & cheddar with a walnut breadcrumb topping*

##### Roasted Winter Vegetables

*with pears, onions, winter squash & Brussels sprouts*

#### Friday

##### Citrus Grilled Chicken

*with house made spice rub & roasted Meyer lemon*

##### Roasted Rainbow Carrots

*with currants & saffron butter*

##### Sautéed Haricot Vert

*with herbed compound butter & truffle salt*