



Oysters

Wellfleet, Cape Cod, MA half 14, dozen 28
Kumamoto, Humboldt Bay, CA half 17, dozen 34

Cheese and Charcuterie

French, Spanish and American Cheeses with Olives, Almonds and Figs 19

Soups

Smoked Haddock Chowder 12
Roasted Cauliflower and Garlic 10

Salads

Shaved Fennel and Celery, Parmesan, Toasted Pine Nuts 13
Roasted Butternut Squash, Burrata, Maple Balsamic, Black Salt Cashews 15
Red and Yellow Beets, Cumin Seeds, Horseradish Crème Fraiche 15

Appetizers

Moules Frites (Prince Edward Island Mussels and Belgian Fries) 15
Grilled Artichokes with Garlic Aioli 10
Caramelized Onion and Leek Tart 11
Duck Meatballs, Black Garlic Molasses 16
Venison Chili, Aged Gouda, Corn Bread, Sweet Cream Butter 15

Entrees

Nantucket Sound Sea Scallops, Saffron Polenta, Asparagus 23
North Atlantic Salmon, Anchovy Butter, Haricots Verts 22
Chicken Piccata, Artichokes, Arugula 18
Pumpkin Ravioli, Parmesan, Brown Butter, Riesling, Sage 17
Four Cheese Macaroni 16
Braised Short Ribs, New Potatoes, Broccoli Rabe 21
Steak Frites 20

Sandwiches

The Salt House Cheeseburger 15
Lump Crab Cake, Cole Slaw, Old Bay Remoulade 18
Marinated Portobello, Avocado, Spinach, Swiss 14

Snacks and Sides

Charred Brussels Sprouts, Sriracha 7
Roasted Baby Red Peppers Stuffed with Tuna 10
Deviled Eggs with Four Exotic Salts 9
Avocado Toast, Blue Crab, Red Pepper Flakes 15
Berkshire Bacon Wrapped Dates 9
Goat Cheese, Raw Truffle Honey on Baguette Crostini 10
Fried Lebanon Bologna and American Cheese Sliders 13
Pate Champagne, Country Bread, Cornichons 11
Pommes Frites, Garlic Aioli 7

Our produce is locally sourced. Livestock is grass fed, free range and responsibly raised.
The seafood is caught wild. Organic ingredients are used whenever possible.
Please ask your server about our vegan, vegetarian and gluten free options.