

SALT & TIME

STARTERS

Bread & Butter \$5

toasted Sour Duck Market baguette, choice of butter
(bleu cheese, garlic, marrow, plain)

Odd Bits \$7

offal & specialty cut small bites

Panzanella \$14

Sour Duck Market baguette, whipped ricotta, soy-pickled cucumbers, tomatillo + green tomato salsa, arugula

Chorizo Queso \$14

cheddar, cotija, chorizo, cilantro, lime juice,
fried shallots, beef fat chips

Sausage Board \$22

housemade hot link, texas dog, sausage of the day,
accoutrement, texas toast
add chef's selection cheese +\$6

Charcuterie Board

3 selection 6 selection

\$22 \$36

add chef's selection cheese +\$6

LUNCH MAINS

Shrimp Avocado Toast \$22

grilled Sour Duck Market seeded country loaf, bacon fat shrimp,
avocado spread, microgreen salad, fried shallots
(vegetarian and meat substitute options available)

Bigoli alla Carbonara* \$18

bigoli, tasso ham, chili cured egg yolk, pecorino

Short Rib Bolognese \$22

fettuccine pasta, short rib ragu, parsley, ricotta

Grilled Quail \$24

soy & sake marinade, squash hummus, charred lemon
vinaigrette arugula salad, pickled zucchini and squash

Steak Frites*

choice of cut, beef fat fries or green salad, chimichurri

8oz Angus Underblade \$28

8oz Wagyu Club \$34

12oz Pork Slayer Chop \$32

SALADS

Soup of the Day \$8

chef's selection seasonal soup

Butcher's Market Salad* \$15

charcuterie, farm fresh egg, local greens, bacon,
cherry tomatoes, onion, blue cheese dressing

Salt & Time Caesar Salad \$15

little gem lettuce, dry-aged beef fat caesar dressing,
herbed croutons, boquerones, nori, pecorino

Adobo Steak Salad \$22

roasted corn, pickled beans, confit tomatoes, fried shallots,
adobo dressing, chipotle tortilla chips, 6oz flank steak

SANDWICHES

served with choice of beef fat fries, potato salad or green salad

Sausage on a Bun \$16

choice of mild or spicy sausage, pickled onions, pickle spear,
beer mustard, housemade sausage bun

Buffalo Chicken Sandwich \$16

chicken-fried Greener Pastures chicken thigh, buttermilk marinade,
bleu cheese crumbles, sriracha buffalo sauce, confit garlic aioli,
housemade pickles, brioche bun

Roast Beef \$16

Wagyu roast beef, horseradish aioli, caramelized onion,
arugula, housemade pullman bread

Muffuletta \$16

mortadella, beef cotto salame, peperone, genoa cotto salame,
provolone, swiss, mayo, tapenade, housemade focaccia

Mezcal Ham Club Sandwich \$17

mezcal ham, housemade bacon, cheddar cheese, avocado,
lettuce, tomato, mayonnaise, housemade pullman bread

Butcher's Burger* \$22

1/2 lb beef patty of daily steak trimmings, mayo,
sour pickles, brioche bun



*The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness.

To support our staff, a 15% service fee is added to all restaurant orders. This fee allows us to pay a fair wage and offer healthcare to our employees. Gratuity is accepted for exceptional service.