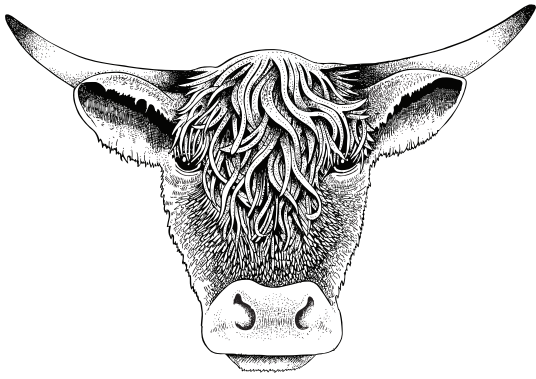


SALT&CHAR



LUNCH MENU

CULINARY DIRECTOR:
Chef David Burke

**DAVID BURKE SALT DRY-AGED
PATENTED PROCESS:**
US 7,998,517 B2

WEEKLY SPECIALS

Subject to change based on availability

Happy Hour

Tuesday - Thursday | 4-6pm
*BOGO beer, wine & spirits, plus
lite fare specials*

Burger Night

Tuesday | 4-9pm
*Burke Burger, fries & a draft beer,
\$22 per person*

Date Night

Wednesday & Thursday | 4-9pm
*3-course dinner for two & a bottle
of wine, \$100 per couple*

Late Night Happy Hour

Friday & Saturday | 9-11pm
*BOGO beer, wine & spirits, plus
lite fare specials*

RESERVATIONS

Phone: (518) 450 - 7500
Online: www.SaltAndChar.com

353 Broadway, Saratoga Springs,
New York 12866

APPETIZERS

The Broadway Tower | 65 (2+) or 125 (4+)
jumbo shrimp, lobster, crab salad, salmon tartare, raw oysters

Raw Oysters | MP
chefs selection of fresh east coast oysters

Ahi Tuna Tartare | 17
nori, guajillo sour cream, tahini, cilantro chimichurri

Steak Tartare | 16
egg yolk confit, arugula, scallion cashew purée, chipotle aioli

Grilled Chili Marinated Calamari & Octopus | 20
grilled octopus, citrus, charred avocado, bitter greens

Kale & Romaine Caesar | 13
angry croutons, parmesan crisps

Simple Green Salad | 11
zinfandel vinaigrette, chili compressed watermelon & cucumber

French Onion Soup | 13
gruyère puff pastry, sherry

Mizuna Salad | 16
pastrami salmon, english pea, cucumber, mint, pickled shallots

Grilled Chicken Salad | 14
stone fruit, pickled cherries, charred romaine, asparagus,
preserved lemon, prosciutto, balsamic

Heirloom Tomato & Burrata Salad | 17
charred peach, pine nuts, fava beans, thai basil

Open Faced Wedge Salad | 12
smoked tomato, bleu cheese, bacon, shallot

Duck Confit Salad | 22
asparagus, fig mustarda, arugula, pickled cippolini onion

MAINS & SANDWICHES

Sandwiches are served with fries or a side salad

Crispy Pork Belly Sandwich | 13
chili aioli, cilantro, sweet hawaiian roll, pickled vegetables

Fried Chicken Sandwich | 14
smoked paprika, candied bacon, bibb lettuce, pickle, chipotle aioli

Salmon Scallopine Dagwood | 16
sweet & sour kumquat, lemon confit mache, pickled
cipollini, mascarpone

BLT | 15
thick cut DB bacon, ahi amarillo aioli, heirloom tomato,
artisan lettuce

Butchers Cut Steak Sandwich | 15
crispy baguette, roasted mushrooms, bleu cheese fondue

Dry Aged Beef Burger | 15
brioche bun, smoked tomato jam, jasper hill cellar aged cheddar

New England Style Lobster Roll | 22
avocado, cucumber, cilantro, spiced corn aioli

Local Pasture Raised Chicken | 31
olive oil poached green almonds, fresh apricot, castlevatrano olives

Petite Steak Frites | 30
smoked bleu cheese, roasted brussel sprouts

Baby Artichoke Risotto | 24
sorrel, butter braised leeks, goat cheese fondue, pistachio
carrot top gremolata

Organic Scottish Salmon | 33
english peas, heirloom carrots, wild morels

Seared Scallops | 42
fire roasted tomatoes, fennel, black truffle beurre blanc,
chervil, artichoke confit, frisée