

SALTY SOW

american gastropub

STARTERS + SHARED PLATES

SHRIMP FIRECRACKER 9

crispy spring roll wrapper, spicy red pepper jelly

HOT CRUNCHY CHICKEN ON A STICK 9

sesame almond crust, honey mustard sauce

TRUFFLED DEVEILED EGGS 7

Salty Sow bacon crumbles

DUCK FAT FRIES 8

110-minute egg*, cold béarnaise*

SHRIMP "STUFFED" AVOCADO 12

pickled jalapeño mignonette, chive oil, kale

FRESH GUACAMOLE 9

red chile vinaigrette, pepitas, crispy corn tortilla chips

GREEN CHILE PORK STEW 12

Roaring Fork's famous recipe with pepper jack, served with warm buttered tortillas and charred serrano pepper

HOUSE-MADE CHORIZO STUFFED MUSHROOMS 9

garlic butter, parmesan, toast points

"GCP" NACHOS 12

green chile pork, guacamole, beer cheese, cotija, cilantro pickled jalapeño, red chile vinaigrette

FRIED GREEN TOMATOES 10

guacamole, red chile vinaigrette, chipotle ranch

SALADS

CITRUS & BEET SALAD 10

roasted beets, kale, spinach, arugula, crispy prosciutto, shaved fennel, orange, grapefruit, candied almonds, citrus vinaigrette

BRUSSELS SPROUT CAESAR 9

Brussels sprouts two-ways, romaine, caesar dressing*, candied almonds, dried cranberries, parmesan, toast point

A.B.L.T. 12

hearts of Boston lettuce, avocado, Salty Sow bacon lardons, cherry tomato, blue cheese, red onion, buttermilk ranch

FILET SALAD 17

filet mignon*, arugula, spinach, blue cheese, charred corn, cherry tomato, pepitas, crispy chile onions, chipotle ranch

PV SALAD 15

all-natural chicken breast, kale, arugula, spinach, dates, avocado, blue cheese, candied almonds, hard-boiled egg, Salty Sow bacon lardons, sweet onion dressing

add to any salad: chicken breast 6; roasted pork 6; seared salmon 7 shrimp 7.5; filet mignon* 12*

HOUSE SPECIALTIES

CRISP CHICKEN THIGHS 17

all-natural chicken, fried smashed potatoes, neck bone gravy

HAND CUT FILET MIGNON 29

8oz filet*, demi-glace caramelized shallot butter, crispy chile onions, Yukon Gold mashed potatoes

CHEF'S VEGETABLE ANTIPASTO 14

chef's daily selection of fresh seasonal vegetables
add: chicken breast 6; roasted pork 6; seared salmon 7; filet* 12*

SLOW-COOKED BEEF SHOULDER 20

Yukon Gold mashed potatoes, glazed root vegetables, fried egg*

DUROC PORK BELLY 15

slow cooked, stone ground white corn cheese grits, Salty Sow bacon & apple-arugula salad, whole grain mustard jus

BACON BUTTER PORK CHOP STACK 18

sweet potato mash, green beans, chimichurri, whole grain mustard jus

BLACKENED RIBEYE TACOS 16

romaine caesar*, chimichurri, pickled red onions, avocado, cotija, BBQ beans

ROTISSERIE-ROASTED PORK 19

BBQ beans, avocado red onion cotija salad, warm buttered tortillas

FRESH FISH

BEER BATTERED FISH & CHIPS 18

kale slaw, Duck Fat Fries, house-made tartar sauce

RAINBOW TROUT ALMONDINE 22

quinoa, lentils, spinach, crunchy capers, toasted almonds, brown butter

BLACKENED SALMON FILET* 18

with black-eyed pea salad and lemon beurre blanc

ASIAGO-CRUSTED HALIBUT MKT

lemon beurre blanc, choice of side

PRIME RIB* 12oz 29, 16oz 36, 20oz 42
slow cooked served with Yukon Gold mashed potatoes, horseradish sauce, au jus, and house salad

BURGERS + SANDWICHES

sandwiches and burgers are served with Duck Fat Fries.

THE SOWBURGER 13

add: pork belly 3; bacon 2; avocado 1.5; fried egg 1*

10oz house ground patty*, toasted brioche bun, Boston lettuce, red onion, cheddar cheese, house-made pickles, Salty Sow Sauce

CRISPY HOT ^{or not} CHICKEN SANDWICH 15

all-natural chicken breast, kale slaw, mayo, house-made pickles, toasted brioche bun

FRENCH DIP-ROASTED RARE* 16

toasted brioche bun, au jus, Gruyère, horseradish sauce

VEGETABLES

CRISPY BRUSSELS SPROUT PETALS 7

golden raisins, pecorino

FRIED SMASHED POTATOES 6

with neck bone gravy

YUKON GOLD MASHED POTATOES 6

with neck bone gravy

STONE GROUND WHITE CORN CHEESE GRITS 7.5

BROCCOLINI 7.5

SWEET POTATO MASH 6

mindfully sourced / handcrafted
FOOD + DRINK

*These items may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.