SALTY SOW
KITCHEN & BAR

**starters + share plates**

**TRUFFLED DEVILED EGGS** 7.5  
bacon crumbles

**SHRIMP COCKTAIL** 12  
tossed in horseradish cocktail sauce

**DUCK FAT FRIES** 8.5  
110-minute egg*, cold béarnaise*

**SMOKED CHICKEN WINGS** 11  
dry rubbed, pickled celery & carrots

**FRESH GUACAMOLE** 10.5  
red chile vinaigrette, pepitas, crispy corn tortilla chips

**GREEN CHILE PORK STEW** 13  
pepper jack, charred serrano, warm buttered tortillas

**CRISPY BRUSSELS SPROUTS** 7.5  
golden raisins, pecorino

**HOUSE-MADE CHORIZO STUFFED MUSHROOMS** 9  
garlic butter, parmesan, toast points

**salads + vegetables**

**PV SALAD** 15  
chicken breast, date, avocado, blue cheese, bacon lardons, candied almonds, hard-boiled egg, sweet onion dressing

**FILET SALAD** 17  
filet mignon*, blue cheese, charred corn, cherry tomato, pepitas, crispy chile onions, chipotle ranch

**BRUSSELS SPROUT CAESAR** 11  
brussels sprouts two-ways, caesar dressing*, candied almonds, dried cranberries, parmesan, toast point  
add: chicken 6; seared salmon* 11; filet mignon* 14

**wood fired specialties**

cheddar biscuits, navy bean soup or wedge, choice of side

**ST LOUIS STYLE PORK RIBS** 20  
wood smoked, bbq au jus dipped

**HANGER STEAK** 24  
wood grilled*, caramelized shallot butter

**GRILLED MARKET FISH** MKT  
fresh seasonal fish grilled over wood charcoal

**the classics**

**CEDAR-PLANK SALMON** 22  
teriyaki apricot glaze, green bean salad

**HAND CUT FILET MIGNON** 34  
8oz* caramelized shallot butter, port demi-glace, yukon gold mashed potatoes, crispy onion strings

**SLOW COOKED BEEF SHOULDER** 22  
yukon gold mashed potatoes, glazed root vegetables, fried egg*

**CRISP CHICKEN THIGHS** 20  
yukon gold mashed potatoes, neck bone gravy

**DUROC PORK BELLY** 18  
slow cooked, mustard jus, cheddar cheese grits, frisee salad

**PRIME RIB** 12oz 29 - 16oz 38  
slow cooked with au jus, yukon gold mashed potatoes, creamy horseradish, house salad

**burgers + sandwiches**

sandwiches are served with duck fat fries

**BRISKET SANDWICH** 16  
13 hour smoked brisket, bbq sauce, kale slaw, onion, mayonnaise, pickles

**THE SOWBURGER** 14.5  
add: pork belly 3; bacon 2; avocado 2; fried egg* 1  
10oz fresh house ground patty*, butter lettuce, red onion, cheddar cheese, pickles, salty sow sauce

**CRISPY HOT CHICKEN SANDWICH** 15  
kale slaw, mayonnaise, pickles

**PRIME RIB FRENCH DIP** 17  
rare roasted*, au jus, gruyère, creamy horseradish

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*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.