



SALTY SOW

LUNCH

\$7 STARTERS

SHRIMP FIRECRACKER
crispy spring roll wrapper,
spicy red pepper jelly

CRISPY BRUSSELS SPROUT PETALS
goldren raisins, pecorino

“GCP” NACHOS
green chili pork, guacamole, beer cheese,
pickled jalapeño, cotija, cilantro, red chili vinaigrette

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

HOT CRUNCHY CHICKEN ON A STICK
sesame almond crust, honey mustard sauce

TRUFFLED DEVEILED EGGS
Salty Sow Bacon crumbles

GUACAMOLE & CHIPS
red chili vinaigrette, pepitas,
served with crispy corn tortilla chips
add queso 3

SOUP OF THE DAY
served with toast point

\$10

GARDEN SALAD & SOUP
mixed greens, seasonal vegetables,
white balsamic vinaigrette

BRUSSELS SPROUT CAESER
add chicken breast 2

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

GREEN CHILI PORK
pepperjack cheese, served with warm buttered
tortillas and charred serrano chili

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

CHICKEN SANDWICH
chicken breast, guacamole, pepperjack
arbol mayo, arugula, toasted brioche bun
served with Duck Fat Fries

\$12

THE SOWBURGER
add: pork belly 3 · bacon 2 · avocado 1.5 · egg* 1
10oz house ground patty*, toasted brioche bun,
Boston lettuce, red onion, cheddar cheese,
house-made pickles, Salty Sow Sauce,
served with Duck Fat Fries

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

CRISPY HOT ^{OR NOT} CHICKEN SANDWICH
all-natural chicken breast, kale slaw,
mayo, house-made pickles, toasted brioche
bun, served with Duck Fat Fries

SHRIMP
“STUFFED” AVOCADO
pickled jalapeño mignonette,
chive oil, kale

HOUSE SPECIALTIES

SALTY SOW FRENCH DIP 14
roasted rare*, toasted brioche bun, au jus,
Gruyère, horseradish sauce, served with
Duck Fat Fries

SLOW COOKED BEEF SHOULDER 17
Yukon Gold mashed potatoes, glazed root
vegetables, fried egg*

**ROSEMARY HONEY DIPPED
FRIED CHICKEN 13**
served with kale slaw

FILET SALAD 14
filet mignon*, arugula, spinach, blue cheese,
charred corn, cherry tomato, pepitas,
crispy chili onions, chipotle ranch

BLACKENED SALMON FILET* 16
lemon butter sauce, served with
black-eyed pea salad

BEER BATTERED FISH N CHIPS 15
kale slaw, Duck Fat Fries,
house-made tarter sauce

\$3 SIDES
kale slaw · cheese grits
charro beans · side salad
mashed potatoes w/gravy

\$1.75 DRINKS
iced tea · coffee
fountain sodas
fresh lemonade

\$5 DESSERTS
ask your server about
our chef's selection of
assorted desserts

join us for **SUNDAY BRUNCH**

\$24.95 | 10am - 2pm

*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.