

SWEETSALT

BREAKFAST

sub egg whites \$2

BAGUETTE	14
herbed butter, fig jam, humble fog	
ORGANIC MICRO-GREENS OMELET	19
tomatoes, feta, serrano peppers	
SAUSAGE ARTICHOKE OMELET	19
spinach, goat cheese	
SPINACH SCRAMBLE	19
whole grain toast, gruyere/cheddar cheese	
TRUFFLED EGG SANDWICH	19
mushrooms, avocado, gruyere/cheddar	
BREAKFAST SANDWICH	18
fried eggs, sausage, cheddar, chipotle aioli	
TWO-EGGS BREAKFAST	19
potatoes, whole grain toast, choice of: bacon, sausage, avocado	
BREAKFAST BACON BURRITO	18
tarragon-avocado salsa, potatoes, cheddar	
AVOCADO TOAST	16
sunflowers & flax seed, micro greens, evoo	
EGG HASH	19
choose : bacon, sausage or avocado - short rib (add 8)	
potatoes, onions, red & serrano peppers	

SALADS

BURRATA POMEGRANATE	heirloom tomato, bacon, shallots, arugula, pomegranate balsamic	22
LOBSTER SALAD	hearts of palm, poached lobster & shrimp, grapefruit, fennel, avocado, butter lettuce, lemon aioli	28
CHILLED SALMON & HARICOT VERT	fennel, almonds, grapefruit, romaine, orange walnut vinaigrette	21
CRAB CAKE	grapes, fennel, celery, arugula, lemon olive vinaigrette, creole remoulade	22
CHICKEN ALMOND	celery, onion, mint, almonds, tomato, romaine, almond dressing	18
KALE QUINOA	cabbage, romaine, herbs, parmesan, sunflowers seeds, olive oil and lemon	17
SPICY QUINOA	grape tomatoes, cucumber, olives, feta, parsley, serrano peppers, arugula	17
CHAMPAGNE CHICKEN	grapes, celery, cucumber, shallots, herbs, champagne dressing, goat cheese	18
CHICKEN & BACON LETTUCE CUPS	corn, avocado, alfalfa sprouts, cheddar, sweetsalt dressing	18
CHICKEN CAESAR	baby gems, parmesan, toasted breadcrumbs	18

SIDES & SOUPS

DAILY SOUP	7	LAVENDER SEASONED FRENCH FRIES	8
TOMATO BISQUE	7	SEASONAL FRUIT w/ lemon tajin	6

CUSTOM SALAD

Starts at \$8

choice of :

GREEN

romaine	wild baby arugula
mixed field greens	kale + cabbage mix

DRESSING

sweetsalt	balsamic	truffle	champagne
herb vinaigrette	orange walnut	caesar	

PROTEIN

chicken breast	8	short rib	10
salmon filet	10	prosciutto	6

TOPPING .50 each

alfalfa sprouts	almonds	artichokes	sun-dried tomatoes
braised onions	corn	cucumbers	kalamata olives
cranberries	fennel	pine nuts	dried cherries
roasted peppers	tomatoes	grapes	hearts of palm
beets	red onions	roasted carrots	

2.00 each

quinoa mushroom mix

4.00 each

avocado

CHEESE 1.00 each

bleu cheese	sharp cheddar	feta
herbed goat	fresh mozzarella	shaved parmesan

SWEETSALT

COCKTAILS

PROSECCO case paolin asolo brut, NV, Italy	13
MIMOSA case paolin solo prosecco, fresh orange juice	12
ELDERFLOWER SPRITZER anjou blanc, sparkling H2O, lemon	14
APEROL SPRITZ case paolin asolo prosecco, sparkling, club soda, oranges	14
TINTO DE VERANO azul crianza, san pellegrino lemon, citrus, vermouth	14

WINE

SAUVIGNON BLANC rombauer, sonoma	16
ANJOU BLANC mary taylor, loire, FR	12
ROSE dom de colette, FR	14
PINOT NOIR valravn, Sonoma	15
CABERNET SAUV justin, paso robles	16

WOOD OVEN PIZZA

(Opens every day at 11:30am)

MARGHERITA pomodoro sauce, fior di latte, basil	20
STRACCIATELLA & PROSCIUTTO oven roasted tomatoes, garlic, calabrese honey, olive oil	26
PICCANTE CALABRESE SALAME pomodoro sauce, fior di latte, basil	22
FENNEL & SAUSAGE pomodoro sauce, fior di latte, basil, chili flakes, parmesan	22
FIG & BACON fresh figs, applewood smoked bacon, shallots, honey, gruyere, white cheddar	23
ONION BIANCO sausage, onion confit, fennel, fior di latte, gruyere, stracciatella cheese, thyme, olive oil	23
FUNGHI & TRUFFLE fior di latte, truffle sauce, black truffles	34

SANDWICHES, ETC. served with mixed greens (sub fries 3)

FIG & PROSCIUTTO 24 month aged prosciutto, balsamic, herbed goat cheese, baguette	18
CAPRESE mozzarella, tomato, basil, olive oil, balsamic reduction	add: prosciutto 6 17
GRILLED CHEESE gruyere, fontina, white cheddar, country bread	add: tomato soup 3 16
BRUSSELS & KALE TACOS artichokes + white bean, avocado salsa, corn tortillas	add: chicken 6 or salmon 6 17
PORTOBELLO & SPROUTS tomato, goat cheese, alfalfa sprouts, aioli, brioche	17
CHICKEN CAESAR WRAP baby gems, parmesan, toasted breadcrumbs	18
BUFFALO CHICKEN WRAP bleu cheese, crumbled chips, arugula, onion & celery mirepoix	18
TRUFFLE CHICKEN wild mushroom, gruyere, truffle aioli, fresh herbs, tomato	19
PISTACHIO CHICKEN PESTO fresh mozzarella, sherry roasted pepper, wild arugula	18
PEAR BLT goat cheese, roasted pear, applewood smoked bacon, alfalfa sprouts, baby gem, tomato	18
SHRIMP PO' BOY battered shrimp, chimichurri, remoulade, lettuce, tomato	19
TURKEY, BACON & AVOCADO wild arugula, dijon grain mustard, cheddar, whole grain bread	19
SHORT RIB MELT braised short rib, onion confit, ruyere, fontina, white cheddar, country bread, french fries	24
THE BURGER (no substitution) sharp cheddar, bacon & onion jam, cabbage, special sauce, french fries	24
STEAK & BLEU sirloin, roasted garlic, bleu cheese, chimichurri, french fries	22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.