

SALT

APPETIZERS

Bacon Dates

Medjool dates, feta cheese black pepper bacon, balsamic reduction \$8

Mr. Fuji's Dragonfire Shrimp

Wild caught shrimp, dragonfire sauce, scallions \$12

Chips with Beer Cheese & Salsa

Tortilla chips, Lagunitas IPA Beer Cheese, pico de gallo \$7

Salt Boneless Wing Quesadilla

Flour tortilla, colby jack, boneless wings, choice of sauce or rub \$10

Southern Style Pickle Chips

Crinkle cut pickle chips, paprika, scallions, remoulade \$7

White Fish Bites

Swai fish, panko, tartar \$8

Pretzel Bites & Beer Cheese

Salted pretzel bites, butter, Lagunitas IPA Beer Cheese \$8

Pork Nachos

Tortilla chips, pork carnitas, Lagunitas IPA Beer Cheese, pico de gallo, frizzled jalapenos, scallions \$10

Wisconsin Cheese Curds

Battered and Fried \$8

Signature Chicken Tenders

Three tenders, panko, choice of sauce \$9

– Try them tossed in your choice of sauce or rub

Sauces & Rubs

Mild, Hot, Nashville Hot, Inferno, Barbecue, Spicy Barbecue, Mango Habanero, Thai Chili, Teriyaki, Dragonfire, Balsamic Reduction, Jalapeno Garlic, Parmesan Garlic, Latin Sazon, Cinnamon Chipotle

FLATBREADS

Memphis Barbecue Chicken

Barbecue sauce, grilled chicken, red onion, black pepper bacon, colby jack \$13

Big Kahuna

Marinara, ham, black pepper bacon, pineapple, mozzarella \$12

Italian Stallion

Marinara, pepperoni, sausage, green bell pepper, onion, black olive, parmesan, mozzarella \$11

The Hangover Cure

Lagunitas IPA Beer Cheese, black pepper bacon, two sunny-side-up eggs, colby jack, scallions \$13

FRESH SALADS & WRAPS

Asian Mandarin

Fresh spring greens, red cabbage, carrots, scallions, cilantro, mandarin orange, ginger wasabi dressing \$11

House Salad

Fresh spring greens, hard-boiled egg, red onion, tomato, shredded colby jack cheese, ranch dressing \$8

Tuscan Chicken Wrap

Flour tortilla, grilled chicken, spring greens, parmesan, balsamic reduction \$9

JC's in a Bowl

One 4oz patty smashed with American cheese, tomato, pickle, and onion on a bed of iceberg lettuce with JC's sauce \$8

– Add an extra patty +\$2 each

Salt Caesar

Fresh spring greens, black pepper bacon, shaved parmesan cheese, Hawaiian bread croutons, caesar dressing \$10

Shrimp Po' Boy Wrap

Flour tortilla, wild caught shrimp, panko, spring greens, tomato, red onion, remoulade \$11

Pork Carnitas Wrap

Flour tortilla, spring greens, pork carnitas, pepperjack, cilantro, fire roasted jalapeno aioli \$10

ADD TO YOUR SALAD: CHICKEN BREAST +\$3, ADD SHRIMP +\$4

HALF SALADS ARE AVAILABLE

RANCH, FRENCH, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, 1000, CAESAR, HONEY MUSTARD, BLEU CHEESE, GINGER WASABI

SPLIT PLATE CHARGE: \$1

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

HANDHELDS

Nashville Hot Chicken

Brioche bun, chicken tenders, Nashville Hot sauce, spring greens, crinkle cut pickles \$12

Salt Signature Patty Melt

Sourdough, 6 oz burger patty, cheddar, grilled beer onions \$12

Clubhouse BLT

Sourdough, black pepper bacon, spring greens, tomato, mayo \$10

New York Deli Reuben

Marbled rye, corned beef, sauerkraut, thousand island, aged swiss, crinkle cut pickles \$10

Spring River Pulled Pork

Brioche bun, barbecue pulled pork, red cabbage coleslaw \$10

The 7th St. Porkchop

Brioche bun, seasoned pork loin chop, crinkle cut pickles, frizzled beer onions, honey mustard \$11

Cajun Fried Pork Tenderloin

Brioche bun, pork loin, panko, remoulade, red onion, pickles \$9

Captain Ahab

Sourdough, Swai, panko, cheddar, spring greens, homemade tartar sauce \$10

BURGERS - FRESH GROUND CHUCK, GROUND DAILY

JC's Smash Burger

Two 4oz patties smashed with American cheese, onion, tomato, lettuce and JC's sauce \$12
– Triple +\$2 Quad +\$3

The Classic

Cheddar, spring greens, red onion, tomato, crinkle cut pickles, \$12

The Pit Master

Aged Swiss, Cheddar, barbecue pulled pork, black pepper bacon, pickled red onion \$15

The Whiskey Burger

Cheddar, Spring Greens, Sweet and Spicy Bacon cooked in Whiskey \$14

The Rangoon

Crab rangoon spread, spring greens, Thai chili glaze, panko \$14

The Roadhouse

Cheddar, frizzled beer onions, black pepper bacon, barbecue sauce \$13

The Breakfast Skillet

Cheddar, black pepper bacon, sunny-side-up egg, waffle fries \$13

The Nacho

Lagunitas IPA Beer Cheese, tortilla chips, pico de gallo, fire roasted jalapeno aioli, scallions \$14

Upgraded Sides

Waffle Fries, Side Salad, Tortilla Chips, Red Cabbage Coleslaw
– Beer cheese for tortilla chips \$1

SPECIALS

Soup of the Day

Cup \$3 Bowl \$5
– served with bread

Friday - Beer Battered Cod Dinner

Two 4 oz. pieces of cod, shoestring fries, side salad or coleslaw \$12

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