SALTAIRE & BAR

STARTERS

Pork Belly Burnt Ends \$15 Smoked Pork Belly, Carolina BBQ Sauce, Bourbon sweet potato cream, petite onion rings

Crispy Wings \$15

8 Wings with choice of Buffalo, Carolina BBQ, Teriyaki, Garlic Parmesan, Dry Rub Ranch, Old Bay and Lemon Pepper Served with Celery

Bangin' Shrimp \$13 Crispy Fried Shrimp drizzled with Bang Bang Sauce

*Black & Blue Filet Tips \$17

Blackened Filet Mignon Tips, Crostini Red Wine Demi-Glace, Blue Cheese Crumbles

Nachos \$13

Queso, Diced Tomatoes, Diced Onion, Shredded Lettuce, Chili, Sour Cream

Mozzarella En Carrosa \$11

Mozzarella Stuffed Ricotta Cheese, Breaded and Fried, Vodka Sauce

Fried Pickles \$9 Breaded Pickle Chips, served with Ranch Jumbo Pretzel \$9 Served with Queso

Cuban Flatbread \$15

Tangy Pulled Pork, Smoked Ham, Swiss cheese, Dill Pickle, Crisp Flat Bread, Dijon and Garlic Aioli

SALADS

Add Protein to any salad: Shrimp +6, Grilled Chicken +3

Sesame Chicken Salad \$16

Mixed Greens, Penne Pasta, Fresh Vegetables, Sesame Chicken, Soy-Ginger Vinaigrette Classic Caesar Salad \$12 Fresh Romaine Hearts, Croutons, Parmesan Crisp Classic Caesar Dressing

Baby Spinach Salad \$15 Baby Spinach Leaves, Mushrooms, Grapes, Strawberries, Pralines, Blue Cheese Crumbles, Honey Balsamic Dressing

Wedge Salad \$15 Iceberg Lettuce, Bleu Cheese Crumbles, Diced Bacon, Dice Tomato, Red Onion, Bleu Cheese Dressing

HANDHELDS/BURGERS_

All Sandwiches are served with French Fries, or a Side Salad for +3 Burgers are a blend of ground short rib, brisket and chuck

Chicken Tenders \$15 Hand Breaded Tenderloins with House Fries

*Saltaire Burger \$16 8 oz Patty, Lettuce, Tomato, Red Onion, Pickle Chips, Choice of Cheese

SIDES

French Fries \$6 Mash Potatoes \$5 Seasonal Vegetables \$6 Broccoli \$4 Cole Slaw \$4 Basmati Rice \$4 Southern Fried Chicken Sliders \$16 Buttermilk Brined Chicken Thighs, Cole Slaw, Dragon Honey (3)

*Southern Burger \$17 8 oz Patty, Pulled BBQ Pork, Pepper Jack Cheese, Fried Onions Garlic Roast Beef & Cheddar \$18 Shaved Roast Beef, Garlic Jus, Cheddar Cheese, Brioche

*Farm Burger \$17 8 oz Patty, Crispy Bacon, Fried Egg, Choice of Cheese

DESSERTS

Warm Brownie A La Mode \$10 Rich Chewy Brownie Served Warm with Vanilla Ice Cream, with a Chocolate Ganache Drizzle

New York Cheesecake \$9 Plain or with house made Strawberry topping Southern Style Strawberry Shortcake \$9 Buttermilk Biscuit, Fresh Strawberry Sauce, Whipped Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MAIN COURSE

Blackened Shrimp & Grits \$21

Fried Stone Ground Grit Cake, Carolina Succotash, Andouille Cream

*Black Angus Filet Mignon \$36

8 oz Filet Mignon, Mashed Potatoes, Sautéed Seasonal Vegetables, Cabernet Peppercorn Demi-Glace

Cashew Chicken & Broccoli \$16

Stir Fried Chicken, Garlic Peppers, Basmati Rice, Sweet Sesame Soy Glaze

Fried Shrimp Dinner \$19 6 Golden Fried Shrimp, French Fries and Cole Slaw

Penne Alfredo \$15

Penne Pasta, Creamy Alfredo, Broccoli, Diced Tomatoes Add Shrimp +6 or Chicken +3

Fish and Chips \$17 Batter Fried Grouper Filet, French Fries, Cole Slaw

Grilled Shrimp Tacos \$18

Marinated Shrimp, Shredded Lettuce, Oaxaca Cheese, Avocado, Tomatillo Salsa, Cilantro served with Fresh Chips and Salsa.