

C Salt Wine Bar & Grille  
Mother' s Day - May 9, 2021



Brunch Selections

**\* Cast Iron "Over Easy" - 18**

Sautéed wild mushrooms, red pepper, spinach, smoked cheddar cheese,  
two over easy eggs, brunch potatoes and English muffin

**\* Steak & Eggs - 28**

Grilled 8oz "Prime" flat iron steak with grilled asparagus, hollandaise sauce,  
two eggs over easy, brunch potatoes and English muffin

**Baked Berry Pancake - 17**

Baked pancake baked with macerated berries, topped with crushed candied walnuts & maple yogurt

**Chicken and Waffles - 19**

Buttermilk fried chicken breast atop a crispy waffle with applewood bacon, honey and shaved scallions

**\* Corned Beef Hash - 22**

House made corned beef, vegetables, shredded gold potatoes served with two eggs over easy and a English muffin

**\* Pork Belly & Brussels Bowl - 22**

Braised pork belly in sweet soy glaze with shaved Brussel Sprouts, red pepper, caramelized onion,  
brunch potatoes, two eggs over easy and a English muffin

**Kim Chi Pancake & Eggs - 22**

Savory Kim Chi Pancake, with two eggs over easy, gochujang aioli, shaved scallion, brunch potatoes & English muffin

**\* Bacon & Eggs - 20**

Candied Thick Cut Bacon Hanging over two eggs over easy served with a red onion balsamic jam,  
brunch potatoes & a English muffin

**\* Brunch Burger - 23**

8oz Burger topped with applewood smoked bacon, cheddar cheese, avocado, whole grain mustards aioli &  
over easy egg served with house pickles & brunch potatoes

Mother' s Day Entrée Specials

**\* Roasted Rack of Lamb - 38.**

Prepared Medium Rare served with Roasted Baby Potatoes, Baby Carrots, Ramps, Cipollini Onions & Aged Balsamic Rubio

**\* Sous Vide & Grilled Pork Chop - 32.**

Prepared Medium served with Whipped Potatoes, Wild Mushrooms, Grilled Asparagus & Mustard Demi

FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**\* All Items Marked Are or Can Be Gluten Free**

**Please notify your server of any food allergies**

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**Starters**

**Crispy Thai Calamari - 15.**

Lightly Breaded & Fried with Baby Spinach, Mango, Grapefruit, Cashews & Hot Sour Dressing

**\* Wellfleet Oysters - 19.**

6 Wellfleet Oysters with Mignonette, Cocktail Sauce, Horseradish & Lemon

**\* Poke Tuna Tartar - 15.**

Diced Yellowfin Tuna in a Poke Marinade with Avocado, Seaweed Salad & Crispy Wontons

**Crispy Sesame Hoisin Wings - 15.**

Crispy Fried Chicken Wings tossed in our Signature Sesame Hoisin Sauce

**Kim Chi Pancake - 15.**

Korean Style Pancake with Gochujang Aioli, Kim Chi & Shaved Scallion

**\* "Scallops & Bacon" - 34.**

Seared New Bedford Sea Scallops served under Hanging Candied Applewood Bacon with Red Onion Balsamic Jam

**\* Roasted Japanese Wild Mushrooms - 17.**

Roasted Wild Mushrooms with a Yuzu Soy Vinaigrette topped with Bean Sprouts, Shaved Scallions & Chili Oil

**Salads**

**\* Unusual Romaine Salad - 15.**

Crisp Hearts of Romaine topped with Applewood Bacon, Hardboiled Egg, Anchovy, Blue Cheese Dressing & Crumble

**Spring Panzanella Salad - 16.**

Large Croutons, Baby Spinach, Cherry Tomato, Baby Radish, Cucumber, Garbanzo Beans, Red Onion, Goat Cheese & White Balsamic Vinaigrette

{Add Seared Salmon +14 / Grilled Sushi Grade Tuna +19 / Grilled 8oz Filet Mignon +26 / Blackened Swordfish +18 / Seared U-10 Sea Scallops + 24}

**Entrées**

**\* Grilled #1 Sushi Grade Yellowfin Tuna - 34.**

Served Rare & Sliced with Sesame Baby Bok Choy, Jasmine Rice Cake, Wasabi, Soy, Pomegranate Syrup, Chili Oil, Lime & Cilantro

**\* Pan Seared Salmon - 28.**

Roasted New Potatoes, Baby Zucchini, Roasted Tomatoes & Pea Tendrils topped with a Citrus Champagne Vinaigrette

**\* Togorashi Seared Swordfish - 30.**

Served with Roasted Yukon Gold Potatoes, Rainbow Swiss Chard, Roasted Cherry Tomatoes topped with a Lemon Crema

**\* Giannone Spatchcock Chicken - 31.**

Cooked Under a Brick with Roasted Yukon Potatoes, Baby Zucchini, Baby Carrots, Cipollini Onion, Capers & Herbed Citrus Garlic Butter

**\* Grilled 8oz Filet Mignon - 37.**

Center Cut Filet served with Whipped Potatoes, Baby Carrots, Roasted Cipollini Onions, Wild Mushrooms & Aged Balsamic Rubio

**\* Slow Roasted Beef Short Ribs - 32.**

Topped with a Horseradish Parsley Gremolata, Pickled Cucumber & Red Onion served with Roasted Garlic Sesame Hummus & Charred Ramps

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