TIMBER & SALT TAKEOUT

CALL 650-362-3777

STARTERS

Warm Marinated Olives — 7

Rosemary, garlic & citrus

Kennebec Fries — 8

Horseradish mayo, ketchup

Crispy Brussels Sprouts — 17

Maple-tamari glaze, whipped goat cheese

Calabrian Chile Arancini — 16

Manchego cheese, Meyer lemon aioli

Buffalo Cauliflower — 17

Buffalo sauce, blue cheese dressing

Pork Belly Bao — 21

Kimchi, miso aioli & pickled habaneros

Crescent City Shrimp — 24

White cheddar grits, bacon, tomatoes, Creole white wine butter sauce

SALADS

Chopped Hearts of Romaine Caesar — 14

Jalapeño white cheddar dressing, crostini, Fried boquerones

Classic Wedge Salad — 15

Iceberg lettuce, bacon, tomato,

Blue cheese dressing

Add Grilled Chicken +9

Add Blackened Shrimp +14

MAINS

Housemade Potato Gnocchi – 27

English peas, shallots, fine herb ricotta, parmesan, Pumpkin seed-lemon gremolata

Timber & Salt Smash Burger — 24

Candied bacon, American cheese, lettuce, Tomato, pickles, caramelized onions, Horseradish mayo. Served with fries.

Nashville Hot Fried Chicken — 29

Black-eyed peas and rice, green tomato slaw, Spicy honey drizzle

5% WILL BE ADDED TO EACH CHECK. 100% OF THIS CHARGE IS USED TO PROVIDE LIVING WAGES AND BENEFITS FOR EMPLOYEES.

BOTTLED COCKTAILS (MAKES 2)

House Gin & Tonic — 22

Featured gin w/ fever-tree tonic

The Flora — 22

City of London Gin, Kina L'Aero d'Or,

Grapefruit, lemon, honey

Running With The Night — 22

Vodka, Becherovka, ginger, lemon,

Caramel simple syrup

Rotating Old Fashioned — 22

*Please inquire for daily selection

Never Too Much — 22

Rye, Ciociaro, Cappelletti, blood orange

DESSERT

Chocolate Cake — 10

Dark chocolate sauce

Lemon Meringue Tart — 9

Raspberry coulis

New York Cheesecake — 10

Strawberry puree

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.