

# TIMBER & SALT

## SNACKS & STARTERS

**Warm Marinated Olives — 7**

Rosemary, garlic & citrus

**Kennebec Fries — 8**

Horseradish mayo, ketchup

**Calabrian Chile Arancini — 16**

Manchego cheese, Meyer lemon aioli

**Crispy Brussels Sprouts — 17**

Maple-tamari glaze, whipped goat cheese

**Buffalo Cauliflower — 17**

Buffalo sauce, blue cheese dressing

**Pork Belly Bao — 21**

Kimchi, miso aioli & pickled habaneros

**Ahi Tuna Poke — 25**

Tossed with sesame and ginger, Thai basil, Avocado, wontons, cucumber, and spicy peanuts

**Crescent City Shrimp — 24**

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

**P.E.I Steamed Mussels — 23**

White wine herb butter broth, Blistered grape tomatoes, grilled bread

**Seared Jumbo Sea Scallops — 26**

Saffron risotto, lemon basil pesto

## 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**

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

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

## FROM THE FIRE

**Petit Filet Mignon (6oz.) — 38**

**Baseball Cut Filet Mignon (8oz.) — 42**

**Certified Angus New York (15 oz.) — 48**

**Certified Angus Ribeye (16oz.) — 56**

**The Tomahawk (40oz. Serves 2-3) — 150**

**Smoked Duroc Pork Chop (14oz.) — 36**

**Center Cut Norwegian Salmon (14oz.) — 38**

**Seared Blackened Ahi Tuna (8oz.) — 40**

**\*\*Add: Scallops +22, Blackened Shrimp +14\*\***

Steaks aged 28 days. Broiled at 1400 degrees. Served w/ choice of red wine demiglace, blue cheese-herb butter, horseradish cream, chimichurri or whiskey-molasses butter

## SIDES

**Twice Baked Loaded Potato — 12**

**Trio of Roasted Mushrooms — 10**

**Glazed Parsnips w/ Honey & Thyme — 9**

**Garlic Whipped Potatoes — 8**

**Deconstructed Street Corn — 10**

**Asparagus w/ Balsamic & Parmesan — 11**

**Roasted Garden Vegetables — 8**

## ENTRÉES

**Housemade Potato Gnocchi — 27**

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

**Nashville Hot Fried Chicken — 29**

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

**Miso Marinated Sea Bass — 45**

Stir-fry vegetables, edamame, Shiitake mushrooms, quinoa

**Timber & Salt Smash Burger — 24**

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