

SALTY SOW

american gastropub

STARTERS + SHARED PLATES

SHRIMP FIRECRACKER 9

crispy spring roll wrapper, spicy red pepper jelly

HOT CRUNCHY CHICKEN ON A STICK 9

sesame almond crust, honey mustard sauce

TRUFFLED DEVEILED EGGS 7

Salty Sow bacon

DUCK FAT FRIES 8

110-minute egg*, cold béarnaise*

FRIED GREEN TOMATOES 10

guacamole, red chili vinaigrette, chipotle ranch

FRESH GUACAMOLE 9

red chili vinaigrette, pumpkin seeds, served with crispy corn tortilla chips

GREEN CHILE PORK STEW 12

Roaring Fork's famous recipe with pepper jack, warm buttered tortillas and serrano chili pepper

HOUSE-MADE CHORIZO STUFFED MUSHROOMS 8

garlic butter, parmesan

"GCP" NACHOS 10

green chili pork, guacamole, beer cheese, cotija, pickled jalapeño

SHRIMP COCKTAIL "STUFFED" AVOCADO 12

pickled jalapeño mignonette, chive oil, kale

SALADS

GARDEN SALAD 7

mixed greens, seasonal vegetables, white balsamic vinaigrette

BRUSSELS SPROUT CAESAR* 9

candied almonds, dried cranberries, parmesan

A.B.L.T. 12

hearts of Boston lettuce, avocado, Salty Sow bacon lardons, tomato, blue cheese, red onion, buttermilk ranch

ROASTED ORGANIC BEETS 9

Greek yogurt, pecan vinaigrette

PV SALAD 15

all-natural chicken breast, kale, arugula, baby spinach, dates, avocado, blue cheese, candied almonds, hard-boiled egg, Salty Sow bacon lardons, sweet onion dressing

Add to any salad: chicken breast 6; rotisserie-roasted pork 6; seared salmon* 7

HOUSE SPECIALTIES

CRISP CHICKEN THIGHS 17

all-natural chicken, fried smashed potatoes, neck bone gravy

SUNBRU BEER BATTERED FISH & CHIPS 18

kale slaw, duck fat fries, house-made tartar sauce

RAINBOW TROUT ALMONDINE 22

quinoa, lentils, spinach, crunchy capers, toasted almonds, brown butter

BLACKENED SALMON FILET* 18

with black-eyed pea salad and lemon butter sauce

ROTISSERIE-ROASTED PORK 19

BBQ beans, avocado red onion cotija salad, warm buttered tortillas

SLOW-COOKED BEEF SHOULDER 20

Yukon Gold mashed potatoes, glazed root vegetables, fried egg*

PORK BELLY 15

slow cooked, stone ground white corn cheese grits, Salty Sow bacon & apple-arugula salad, whole grain mustard jus

BACON BUTTER STACK PORK CHOP 18

sweet potato mash, green beans, chimichurri, whole grain mustard jus

8oz HAND CUT FILET MIGNON* 29

demi-glace caramelized shallot butter, crispy chili onions, Yukon Gold mashed potatoes

ASIAGO-CRUSTED HALIBUT* MKT

broccolini, lemon butter sauce

PRIME RIB* 12oz 29, 16oz 36

slow cooked served with Yukon Gold mashed potatoes, horseradish sauce, au jus, and house salad

BURGERS + SANDWICHES

Sandwiches and burgers are served with Duck Fat Fries.

DOUBLE CHEESEBURGER* 13

add bacon 2; pork belly 3

two house ground 5oz patties, toasted brioche bun, cheddar cheese, house-made pickles, red onion

*you can take off, but you can't add

CRISPY HOT CHICKEN SANDWICH 15

all-natural white meat chicken, kale slaw, bread & butter pickles, toasted brioche bun

FRENCH DIP-ROASTED RARE* 16

toasted brioche bun, au jus, Gruyère, horseradish sauce

BLACKENED RIBEYE TACOS 16

romaine caesar*, chimichurri, pickled red onions, avocado, cotija, BBQ beans

VEGETABLES

CRISPY BRUSSELS SPROUT LEAVES 7

golden raisins, pecorino

FRIED SMASHED POTATOES 6

with neck bone gravy

QUINOA & LENTILS 7.5

YUKON GOLD MASHED POTATOES 6

with neck bone gravy

STONE GROUND WHITE CORN CHEESE GRITS 7.5

BROCCOLINI 7.5

CHEF'S VEGETABLE ANTIPASTO 14

chef's daily selection

SWEET POTATO MASH 6

mindfully sourced / handcrafted

FOOD + DRINK

*These items may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.