

Shareables

BUTTER BOARD \$18.00

Seasonal flavored butters, fruit jams, dried fruits, toasted nuts, and grilled artisanal bread

BUFFALO BITES \$14.00

Marinated free-range chicken breast lightly breaded, charred pineapple relish, served with house made ranch

FRIED ZUCCHINI GARDEN \$12.00

Fresh zucchini panko breaded served with a house made cucumber yogurt

CHEESE & CHARCUTERIE \$20.00

Chef's selection of cheeses and meats, mixed nuts, sliced apples, jam, honey, fresh baked bread

TRUFFLE FRIES \$11.00 GF

House cut fries, roasted garlic cloves, crispy sage and rosemary, truffle aioli, truffle sea salt

SPINACH & FETA DIP \$12.00

Sautéed spinach and leeks, feta, cream cheese, grilled bread

HEIRLOOM TOMATO & BURRATA

BRUSCHETTA \$18.00

Heirloom tomatoes, burrata, pesto, roasted garlic, cultured butter, grilled bread, tart cherry agrodolce, smoked sea salt

TUNA POKE NACHOS \$17.00

Ginger soy tuna topped with sesame seeds, fresh avocado, mango, cucumbers, radish, over a bed of house fried wonton's, topped with sriracha aioli and cilantro crema

CRISPY BRUSSELS SPROUTS \$11.00 GF

Chorizo, almonds, balsamic glaze

SHORT RIB RISOTTO FRITTERS \$13.00

Shredded short rib, fresh herbs, fresh mozzarella, zesty tomato sauce

CARAMELIZED SWEET POTATO \$12.00 GF

Blistered grapes in balsamic brown sugar reduction topped with goat cheese and walnuts

Entrées

TRUFFLE CACIO E PEPE \$20.00

Bucatini pasta, fresh cracked tellicherry peppercorns, cultured butter, aged parmesan cheese, pecorino Romano, shaved truffle, toasted crostini

BRAISED SHORT RIB \$28.00 GF

Tender braised beef short rib, roasted garlic oven blistered baby potatoes, crispy herbs, chili-espresso marinated mixed heirloom tomatoes, beef demi-glaze

AGAVE GLAZED SALMON* \$22.00 GF

Citrus-lavender agave glazed salmon, charred scallion polenta, mixed herb slaw with mezcal vinaigrette, crushed smoked almonds, preserved grapefruit wheel

RIGATONI ALLA BUTTERA \$18.00

Italian sausage, prosciutto, peas, cherry tomato cream sauce, parmesan cheese

CAJUN SHRIMP SKEWERS \$26.00 GF

Cajun dusted jumbo shrimp, Nueske's bacon, fried green plantains, fresh avocado over a bed a cilantro pineapple rice, cilantro crema

POKE ME* \$15.50

Searched tuna, jasmine rice, arugula, radishes, pickled carrot ribbons, pickled cucumbers, avocado, sesame seeds, poke sauce

STREET CAR* \$14.50

Grass-fed steak, cilantro rice, black beans, roasted tomatoes, red bell peppers, sweet corn, avocado poblano dressing

THE FANCY FARMER* \$14.50 GF

Quinoa, spinach, 6-minute egg, bruleed goat cheese, red bell peppers, avocado, Nueske's bacon, chipotle pear vinaigrette

Salads

FARMSTAND \$11.25 GF

Arugula, quinoa, roasted sweet potatoes, caramelized brussels sprouts & shallots, dried cherries, chopped pistachios, goat cheese, lemon vinaigrette

MARKET CHOP \$11.50 GF

Artisan greens, alfalfa sprouts, radicchio, spiced pecans, cranberries, cucumbers, bruleed goat cheese, avocado, mint, honey balsamic vinaigrette

BEETS ME \$11.25

Lemon massaged kale, feta, farro, currants, roasted beets, pickled onions, pine nuts, pear vinaigrette

WHAT ABOUT COBB* \$11.95 GF

Kale, avocado, 6-minute egg, cherry tomatoes, blue cheese crumbles, Nueske's bacon, green goddess dressing

ARTISAN KALE CAESAR \$11.00

Artisan greens, lemon massaged kale, shaved parmesan, house made croutons, Caesar dressing

PROTEINS

Chicken	+\$4.75	Salmon	+\$6.75
Steak	+\$5.75	Tofu	+\$3.50

DRESSINGS

Caesar Dressing	Honey Balsamic Vinaigrette
Green Goddess Dressing	Light Lemon Vinaigrette
Pear Vinaigrette	Avocado Poblano Dressing
Chipotle Pear Vinaigrette	



PLEASE SHARE YOUR PHOTOS WITH US!

@SALTEDMELONMARKET

Sandwiches & Wraps

BUFFALO CHICKEN SANDWICH \$15.00

Fried free-range chicken breast, apple slaw, house pickles, house ranch on a brioche bun

SMASHED GOOD BURGER \$16.00

Two "smashed" grass-fed beef patties, house made pickles, onion jam, Salted Melon sauce, aged cheddar, on a toasted brioche

SMASHED TURKEY BURGER \$15.00

Two "smashed" house made turkey patties, Swiss cheese, house made pickles, lettuce, tomatoes, garlic aioli, on a brioche bun

PERFECT PESTO CAPRESE \$13.50

Free-range grilled chicken, fresh mozzarella, tomatoes, basil pesto, artisan greens, balsamic glaze drizzle, toasted baguette

FIVE STAR STEAK* \$14.50

Grass-fed steak, havarti, truffle mayo, caramelized onion jam, roasted tomatoes, arugula, squeezed lemon, pressed ciabatta bun

GLOBE TROTTER \$13.50

Free-range grilled chicken, cilantro rice, grilled peppers and onions, fresh mozzarella, smashed avocado, fresh jalapeños, pressed garden spinach wrap

SUPER CAESAR WRAP \$12.50

Free-range grilled chicken, lemon massaged kale, parmesan, croutons, Caesar dressing, pressed honey wheat wrap

SANDWICHES AND WRAPS SERVED WITH A SIDE OF ARTISAN GREENS

SUBSTITUTE SIDE: +\$3.00

COUSCOUS WITH PESTO GF PASTA SALAD GF

MINT WATERMELON SALAD GF FRENCH FRIES

BAKED POTATO SALAD GF TRUFFLE FRIES (+4.00)

GF GLUTEN FREE VEGETARIAN