

Shareables

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

COCONUT SHRIMP \$14.00

Panko crusted shrimp, sweet chili aioli, grilled lemon, herb salad

CRISPY BRUSSELS SPROUTS \$11.00 GF 🥕

Almonds, balsamic glaze

HEIRLOOM TOMATO & BURRATA

BRUSCHETTA \$18.00

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

MAC & 3 CHEESE \$10.00 🥕

Penne pasta, smoky 3 cheese sauce, melted aged cheddar with Italian breadcrumbs served hot

SHORT RIB CROSTINI \$15.00

Braised short rib, truffle mushroom spread, served on grilled bread crostini, and topped with shaved

BUFFALO BITES \$14.00

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

SALMON TARTARE MARTINI \$16.00

Fresh salmon, avocado, fresh ginger minced, poke sauce, toasted sesame oil, fresh lime juice, black sesame seeds served with house made wontons

BAKED SPINACH & FETA DIP \$12.00 🥕

Sautéed spinach and leeks, feta, cream cheese, served hot in a cast iron skillet with grilled bread

TRUFFLE FRIES \$11.00 GF 🥕

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

Entrées

BRAZILIAN STEAK FRITES \$24.00 🍷

Grilled skirt steak, chimichurri sauce, served with hand-cut truffle fries

SALMON FARRO \$19.00

Grilled salmon, roasted veggie farro, leeks, mushroom, peppers, charred asparagus. Grilled lemon

CAPRESE CHICKEN PAILLARD \$18.00

Grilled free-range chicken breast, arugula, heirloom cherry tomatoes, fresh mozzarella, shaved parmesan, herb pesto, balsamic glaze drizzle

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 \$24.00

Tender braised beef short rib, baby potatoes roasted in garlic, crispy herbs, marinated mixed heirloom tomatoes, beef demi-glaze

RIGATONI ALLA BUTTERA \$18.00

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

POKE ME* \$16.50

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

STREET CAR* \$15.50

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

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

FALL HARVEST \$12.00 GF 🥕

Artisan greens, sweet potatoes, sliced pears, cranberries, pecans, feta, pear vinaigrette

WHAT ABOUT COBB* \$11.95 GF

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

ARTISAN KALE CAESAR \$11.00

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

PROTIENS

CHICKEN +\$4.75

STEAK +\$5.75

SALMON +\$6.75

TOFU +\$3.50

DRESSINGS

CAESAR DRESSING

GREEN GODDESS DRESSING

PEAR VINAIGRETTE

HONEY BALSAMIC VINAIGRETTE

LIGHT LEMON VINAIGRETTE

AVOCADO POBLANO DRESSING

GF GLUTEN FREE 🥕 VEGETARIAN

Sandwiches

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

CRISPY BUFFALO CHICKEN \$15.00

Fried free-range chicken breast tossed in homemade buffalo sauce, onions, lettuce, house pickles, house ranch, on a brioche bun

WE ALL KNOW
THE PHONE EATS FIRST



PLEASE SHARE YOUR
PHOTOS WITH US!

@SALTEDMELONMARKET

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

SANDWICHES SERVED WITH A SIDE OF ARTISAN GREENS

SUBSTITUTE SIDE: +\$3.00

COUSCOUS WITH PESTO 🥕

MINT WATERMELON SALAD GF 🥕

BAKED POTATO SALAD GF

PASTA SALAD 🥕

FRENCH FRIES

TRUFFLE FRIES (+4.00)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Cooked to customer's specifications.

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