

Breakfast

AVOCADO TOAST \$10.00 🥑

Toasted country loaf, sliced avocado, toasted sesame seeds, and chorizo spice
Add egg* + \$3

OVERNIGHT SENSATION \$9.75 GF 🥑

Overnight oats, bananas, strawberries, blueberries, candied pecan granola, honey, peanut butter drizzle

THAT'S HOW I BOWL \$9.75 GF 🥑

Scrambled egg whites, house chorizo spice, avocado, roasted sweet potatoes, cilantro, toasted quinoa, chipotle aioli

GF PANCAKE TRIO \$11.00 GF 🥑

3 House-made Gluten-Free pancakes with chocolate chips or blueberries, topped with whipped cream and butter, served with a side of syrup

FRENCH TOAST \$13.00 🥑

Brioche French toast, blueberries, strawberries, topped with whipped cream and powdered sugar

HAZELNUT BERRY TOAST \$9.00 🥑

Toasted country loaf, hazelnut cocoa spread, sliced bananas, strawberries, and blueberries

SERVED UNTIL 3PM

FARMHOUSE BREAKFAST \$15.00

Two eggs cooked your way, bacon or sausage, avocado, and toasted country loaf bread

BANDITO BURRITO \$11.00

Scrambled eggs, Oaxaca cheese, tater tots, roasted scallions, bacon, chipotle aioli, roasted salsa, honey wheat wrap

THE NOTORIOUS B.E.C. \$10.50

Toasted everything or plain bagel, bacon, scrambled eggs, cheddar cheese, sriracha aioli

LOXY LADY \$16.00

Smoked salmon, scallion cream cheese, capers, red onions, truffle honey, plain bagel

BAGEL & CREAM CHEESE \$4.75 🥑

Toasted everything or plain bagel, choice of plain, scallion, jalapeño, or strawberry cream cheese

BERRY PARFAIT \$9.00 GF 🥑

Vanilla Greek yogurt, blueberries, strawberries, mango, granola topped with honey drizzle

ADD A SIDE! +\$3.00

FRUIT BOWL GF 🥑

SIDE SALAD GF 🥑

TATER TOTS 🥑

FRENCH FRIES 🥑

TRUFFLE FRIES (+4.00) 🥑

GF GLUTEN FREE 🥑 VEGETARIAN



BRUNCH BEVERIES

Brunch Cocktails

BYO - \$15 🍹

MIMOSA CARAFES

PICK YOUR FLAVOR

- Orange
- Grapefruit
- Pineapple
- Cranberry Juice

BUILD YOUR OWN MARGARITA GLASS - \$12 / PITCHER - \$28

STEP 1 - PICK YOUR FLAVOR

- Passion Fruit
- Pomegranate
- Strawberry
- Jalapeño

STEP 2 - PICK YOUR RIM COAT

- Citrus Jalapeño Salt
- Pomegranate Sugar
- Watermelon Sugar
- Lime Salt

STEP 3 - PICK A GARNISH

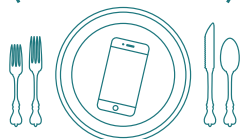
- Dehydrated Orange
- Dehydrated Lime
- Fresh Jalapeños

HOT	SMALL 12oz	LARGE 16oz	MILK +\$.50 Almond, Oat, Soy
Drip Coffee	\$3.00	\$3.50	
Espresso	\$2.95	N/A	
Americano	\$2.95	\$3.50	
Latte	\$4.50	\$5.00	
Cappuccino	\$4.00	\$4.50	
Matcha Latte	\$5.00	\$5.50	
Hot Tea	\$3.00	\$3.50	
Hot Chocolate	\$3.50	\$4.25	

COLD	16oz
Iced Coffee	\$3.50
Giddy Goat Nitro Cold Brew	\$5.25
Iced Latte	\$5.00
Iced Matcha Latte	\$5.50
Iced Mocha Latte	\$5.50
Iced Tea	\$2.95



WE ALL KNOW
THE PHONE EATS FIRST



PLEASE SHARE YOUR
PHOTOS WITH US!

@SALTEDMELONMARKET

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

Salads

FALL HARVEST \$12.00 GF 🥑

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

FARMSTAND \$11.25 🥑

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

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

PROTEINS

Chicken	+\$4.75	Salmon	+\$6.75
Steak	+\$5.75	Tofu	+\$4.00

DRESSINGS

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

Bowls

FREEBIRD \$14.75

Free-range grilled chicken, quinoa, arugula, cherry tomato, cucumber, pineapple salsa, pickled onion, honey balsamic vinaigrette

SUMMER SALMON \$15.95

Grilled salmon, quinoa, chopped spinach, cherry tomato, radicchio, mango, avocado, cilantro garlic aioli

STREET CAR* \$15.00 GF

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

POKE ME* \$15.50

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

THE FANCY FARMER* \$14.50 GF 🥑

Quinoa, spinach, 6-minute egg, bruleed goat cheese, red bell peppers, avocado, pear vinaigrette

Sandwiches and Wraps

MONTE CRISTO \$15.00

Brioche French toast, ham, Swiss cheese, topped with powdered sugar

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

PERFECT PESTO CAPRESE \$13.50

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

ONE MEAN PANINI \$13.25

Prosciutto, salami, coppa, baby arugula, roasted red peppers, fresh mozzarella, pressed ciabatta bun

THE COUNTRY CLUB \$13.25

Turkey, ham, bacon, cheddar, swiss, avocado, artisan greens, tomatoes, dijonnaise, toasted country loaf

FIVE STAR STEAK* \$14.50

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

SUPER CAESAR \$12.50

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

GLOBE TROTTER \$13.50

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

WRAPS & 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.