



small plates

Potato Leek Bisque 9

apple wood smoked bacon, jalapeño + brown butter crouton

Sake Steamed Littleneck Clams 14

thai-chili, garlic, ginger, lemongrass + cilantro

Crispy Pork Belly Flatbread 14

habanero ginger peach jelly, vt cheddar, shaved brussels sprouts, pickled onion, grilled naan

Kale Pesto Flatbread 14

roasted garlic-walnut and kale pesto, gruyere cheese, heirloom cherry tomatoes, shallot and white truffle oil

Chipotle Parsnip Hummus 13

coriander-lime greek yogurt, mission fig jam, pickled jalapeño + corn tortilla chips

Local Oysters 14

½ dozen, harissa cocktail sauce, champagne mignonette

Artisan Cheese Trio 16

candied nuts, petit honey, seasonal jam, local french bread

Mongolian BBQ Baby Back Ribs 14

pickled crudité + sesame napa slaw

Roasted Garlic & Warm Goat Cheese 14

herb marinated olives, roasted peppers, baby arugula + local french bread

Salvation Crispy Calamari 13

sweet and spicy vinaigrette, banana peppers + wasabi cream

salads

Kale Caesar 12

chopped organic lacinato kale, parmigiana cheese, lemon, anchovy, brioche dust

Quinoa and Root Vegetable 13

local mesclun, gorgonzola cheese, sliced apple, dried mission fig, pickled jalapeño, orange segments, radish, shallot, white truffle vinaigrette

Roasted Beet 13

red and golden beets, red beet mousse, baby arugula, fennel, pistachio dust, pickled onion, goat cheese, fresh orange vinaigrette



entrees

Grilled Tempeh Curry 21

seasonal vegetables, snow peas, winter greens, red curry coconut broth, dried cherry, pistachios, jasmine rice, mung bean sprout, cilantro and apple slaw + grilled naan bread

Lemon Herb Brick Chicken 23

pan roasted potato gnocchi, parsnip, shiitake mushrooms, dried cherries, kale pesto and gorgonzola cheese

Cajun Jambalaya 24

smoked tomato and jalapeño nage, littleneck clams, shrimp, andouille sausage, chicken thigh, andouille sausage, fish, roasted garlic, okra + red beans & yellow rice

Bistro Filet 27

roasted garlic and wasabi potato puree, pan roasted baby carrots, brussels sprouts, shiitake mushrooms, crispy red onion + port wine veal glacé

Mongolian BBQ Baby Back Ribs 25

seasonal vegetables, snow peas, baby bok-choy, lemon coconut rice, sesame seeds, mung bean sprout, napa cabbage, carrot + ginger pickled vegetable salad

Pasta Bolognese 23

roasted garlic, tomato and sherry braised, pork, veal & short-rib, fresh wagon wheel rigatoni, chopped herbs, cream, parmesan cheese + lemon olive oil

The Pad Thai 18

rice noodles, cilantro, bean sprouts, garlic, ginger, chili, lime, roasted peanuts, choice of tofu, chicken, pork belly or shrimp

Salvation Short-Rib Burger 17

spicy aioli, baby arugula, sliced tomato, red onion, vt cheddar cheese, brioche roll, herbed truffle-parm frites

Teriyaki Salmon 24

lemon coconut rice, crispy spinach, pickled ginger + sesame sriracha aioli