



## small plates

### **Soup D' Jour MP**

featuring both seasonal and local ingredients  
when possible

### **Sake Steamed Littleneck Clams 14**

thai-chili, garlic, ginger, lemongrass + cilantro

### **Pinchos de Pollo 14**

don q coconut and caramelized mango  
barbecue sauce, pickled onions + fried  
plantain

### **Artisan Cheese Trio 16**

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

**Roasted Corn and Jalapeno Hummus 13**  
avocado mash, cilantro cream, pickled onions  
+ corn tortilla chips

### **Local Oysters 14**

½ dozen, harissa cocktail sauce and  
champagne mignonette

### **Mongolian BBQ Baby Back Ribs 15**

pickled crudité + sesame napa slaw

### **Roasted Garlic & Warm Goat Cheese 14**

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

### **Salvation Crispy Calamari 16**

sweet and spicy vinaigrette, banana peppers +  
wasabi cream

## salads

+ tofu 6 | + grilled chicken 7 | + teriyaki salmon 14 | + gardein plant based chick'n 6 | + shrimp 12

### **Kale Caesar 13**

chopped organic lacinato kale, parmigiana cheese, lemon, anchovy, brown butter panko crumb

### **Quinoa and Greens 15**

local mesclun greens, seasonal vegetables, toasted pepitas, gorgonzola cheese,  
pickled jalapenos, dried mission figs + white truffle vinaigrette

### **Chopped Romaine 15**

cracked pepper gorgonzola buttermilk dressing, heirloom cherry tomatoes,  
cucumber, candied nuts, chopped egg, smoked bacon, red onion

### **Roasted Beet 14**

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

*Consuming raw or partially under cooked foods may increase your risk of food borne illness  
Additional charges may be added for substitutions and modifications  
A gratuity of 20% will be added to parties of 6 or more.  
Please notify your server in advance if you require separate checks.*



## sandwiches

-all sandwiches served with herbed truffle frites or kale caesar

### Cheese Steak 19

slow roasted steak, caramelized onions, gruyere and port salut cheese sauce, garlic butter + torpedo roll

### Turkey Burger 17

lemon curry aioli, cranberry relish, baby arugula, itlalian chicken sausage stuffing + whole wheat tortilla

### Cajun Fish Burrito 18

whole wheat tortilla, red beans and yellow rice, avocado mash, pickled jalapeno, pico de gallo, napa slaw, cilantro-lime cream

### Chicken Sandwich 16

grilled chicken, applewood smoked bacon, 1000 island, gruyere cheese + sourdough

### Pork Belly Bahn-Mi 18

crispy seared pork belly, avocado mash, spicy Dijon mustard, pickled crudité, napa slaw, pickled ginger vinaigrette

### Salvation Short-Rib Burger 19

spicy aioli, baby arugula, sliced tomato, red onion, vt cheddar cheese + brioche roll

### Artisan Grilled Cheese & Soup D' Jour MP

### EBLT 14

two eggs, applewood smoked bacon, arugula, tomato, avocado mash, VT cheddar, spicy aioli + brioche roll and plain fries

## entrees

### Seasonal Vegetable Curry 24

seasonal vegetables, snow peas, baby spinach, yellow curry coconut broth, dried cherries, pistachios, jasmine rice, mung bean sprout, cilantro and apple slaw + naan bread  
choice of vegan plant based chick'n, shrimp, tofu or grilled chicken

### Lemon Herb Brick Chicken 25

roasted garlic-walnut and kale pesto, potato gnocchi, french beans, shiitake mushrooms, cauliflower, gorgonzola & dried cherries

### Fish of The Day MP

roasted garlic, walnut & kale pesto, fingerling potatoes, English peas, cauliflower florets + fried onions

### Cajun Jambalaya 26

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

### Pasta Bolognese 26

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

### Chargrilled Steak MP

roasted garlic and wasabi mashed potatoes, carrots, asparagus, shiitake mushrooms, fried onions + port wine veal glace

### The Pad Thai 21

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

### Teriyaki Salmon 26

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

## sides

wasabi mashed - 6  
crispy spinach - 6  
herbed truffle parm frites - 10

french fries - 6  
sautéed spinach - 8  
grilled asparagus 8

lemon coconut rice - 6  
seasonal mixed veg - 8  
lemon shallot brussels sprouts - 8

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