

solomon's



SMALL PLATES

Brussels Sprouts

Fried Brussels sprouts served with capicola, Rouge blue cheese and a fig balsamic reduction

16 *gf*

Mushroom Toast

Locally foraged wild roasted mushrooms, cracked pepper-sherry cream, Village Baker Striata and micro greens

19 *v*

SOUP & SALADS

French Onion Soup

Topped with a house-made crostini, gruyère cheese and fried leeks

15

Smoked Caesar Salad

Baby romaine, smoked Caesar dressing, shaved Parmesan, heirloom cherry tomatoes and a baked Parmesan crisp

16 *gf*

Seasonal Greens

Rotating fresh seasonal greens and toppings served with a house-made dressing

Ask your server for details

15 *gf vegan*

MAINS

Sole Meunière*

Lightly poached Sole filet over locally foraged mushrooms, topped with fresh parsley, fried capers and lemon zest

38

Salmon*

Blackened wild Coho salmon topped with blue cheese crema, hominy grits, microgreens and a side of grilled asparagus

36 *gf*

Vegan Entrée

Ask your server about our rotating chef-inspired dish

28 *vegan*

Chef's Pasta

House-made chef's pasta prepared in house daily with fresh local ingredients.

Add bone-in chicken breast +8

28 *gf option available*

CUTS

Cedar River Filet of Beef*	8oz	41
Double R Ranch Ribeye*	10oz	45
Carlton Farms Bone-in Pork Chop*	12oz	31

SAUCES *(select one)*

- Bordelaise *gf*
- Horseradish Crème *gf v*
- Black-Pepper Blue Cheese *gf v*
- Chimichurri *gf vegan*

SIDES *(select two)*

- Locally Foraged Mushrooms *gf vegan*
- Roasted Seasonal Veggies *gf v*
- Braised Cabbage *gf vegan*
- Parmesan Risotto *gf*
- Potato Purée *gf v*

Bills can be split up to 4 ways. Split plate fee 3

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf- gluten-free v- vegetarian vegan- vegan