

SALT & CHAR

By The Adelphi Hotel

LUNCH MENU

APPETIZERS

Oysters On The Half | MP
champagne mignonette

Heirloom Gazpacho | 17
main lobster, avocado, cucumber, cumin

Lobster Cocktail | 24
truffle aioli, house-made cocktail sauce

Gem Caesar Salad | 13
pastrami salmon, pecorino dressing

Tuna Tartare | 17
espelette, capers, lemon zest

Shrimp Cocktail | 3 (ea.)
house-made cocktail sauce

Steak Tartare | 16
pommes frites, caper aioli, dijon mustard

Simple Green Salad | 12
ice wine vinaigrette, shaved cucumber, torn croutons

French Onion Soup | 13
gruyère, caramelized onions, sherry

Burrata Salad | 14
watermelon, asparagus, heirloom tomato

MAIN COURSE

Herb Marinated Chicken Salad Sandwich | 16
grilled strawberry, served with chips

Open-Faced Beef & Mushroom Sandwich | 26
melted shallots & crumbled goat cheese

House Ground Burger | 18
aged cheddar, heirloom tomato, candy bacon slaw, served with french fries

Shrimp Caesar Roll | 18
romaine, avocado-anchovy dressing, crumbled bacon, served with chips

Lobster Cobb Salad | 26
bibb lettuce, radish, tarragon mayo

Roasted Cod Filet | 24
lobster brandade, petite greens

Petite Filet | 29
bleu cheese crust, frites, asparagus, truffle aioli

Wedge Salad | 22
herb grilled chicken, smoked bleu cheese, pickled peppers, chive dressing, speck

8oz Strip Steak | 36
grilled bread, asparagus, bordelaise

Faroe Island Salmon | 32
charred asparagus, roasted fennel, olive vinaigrette