



at Salamander Resort & Spa

August | 24-31 | 2018

FIRST COURSE

(choice of)

SALAMANDER CAESAR

baby gem lettuce | parmesan | anchovies | rustic breadcrumbs | anchovy vinaigrette

SALT ROASTED BEETS

watercress | pistachio yogurt | mint

ANCIENT GRAINS

anson mills farro | brussels sprouts | goat cheese
spicy mustard vinaigrette

SEARED AHI TUNA

grilled pineapple relish | toasted pepitas | chamoy salsa | \$5.18 addition

SECOND COURSE

(choice of)

PHT PANINI

house made pancetta | havarti | tomato | villa manodori
dijon mustard | basil

SALAMANDER BURGER

house ground beef patty | cheddar | nuneske's bacon | house made pickles | dijonaise

OLD FASHIONED FRIED CHICKEN SANDWICH

bibb lettuce | black pepper aioli | brioche bun

SHRIMP & GRITS

byrd mills grits | tasso ham pan gravy | charred scallion and tomato

DESSERT

MASON JAR CHOCOLATE CAKE

root beer foam | hazelnut cocoa nib granola | vanilla bean ice cream

\$29.18 Per Person

