



RESTAURANT WEEK MENU

Starting at \$55 per person

FIRST COURSE

PORK RINDS & PIMENTO CHEESE

crispy pork skins | aged cheddar | pimento

SALAMANDER CAESAR

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

PEACH AND BASIL +5

marcona almonds | aged balsamic | goat cheese | local strawberries

BURRATA +8

heirloom tomato | pistachio pesto | country ham | rosemary

SECOND COURSE

SALAMANDER BURGER*

local ground beef patty | cheddar | Nueske's bacon | house-made pickles | dijonnaise

CAMPANELLE VERDURE

carnival cauliflower | swiss chard | fava beans | snap peas | crookneck squash | green garlic pesto

ATLANTIC SALMON +10

grilled or pan seared | summer herbs and red quinoa | lemon buerre blanc

SKIRT STEAK FRITES * + 15

herb marinade | house-cut french fries | cipollini onion jam | béarnaise

SHRIMP & GRITS + 15

jumbo texas shrimp | Byrd Mill grits | virginia n'duja | citrus butter

THIRD COURSE

GINGER-LEMON CRÈME BRÛLÉE

poppy seed biscotti | lemon-thyme gelee | crystalized ginger

PEANUT BUTTER PUDDING POP +6

hawaiian red sea salt | whipped marshmallow | brownie crumble

TRIO OF HOUSE SPUN ICE CREAM OR SORBET

selection of seasonal flavors

Consumer warning: eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

