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# SALT & SUGAR

## Signature Hot Sandwiches & Burgers

**solo sandwich w/chips & pickle \$17**

**meal \$19** (includes fries, wedges, garden salad or one side)

gluten free bun +\$1

**THE CLASSIC (GFO)(VEO)**

toasted brioche bun, angus beef burger, american cheese, iceberg lettuce, tomato, white onion, dill pickles, mustard & mayo w/bacon +\$2 or make it vegan +\$4

**COWBOY (GFO)**

sesame bun, salisbury steak burger, cheddar, smoky bacon & fried onion strings, w/house-made bourbon bbq sauce or make it a **cowgirl**, sub grilled chicken

**MAS MAS (GFO)**

toasted brioche bun, angus beef burger, crispy pork rinds, queso fresco, avocado mash, shredded lettuce, pico de gallo & chipotle crema

**SOUTHERN CHICK**

texas toast, buttermilk fried or grilled chicken tenders, green leaf lettuce, ripe tomato, bread & butter pickles & lime garlic mayo, w/bacon +\$2

**FRIED GREEN TOMATO BLT (VO)**

warm pretzel bun, tart fried green tomatoes, thick sliced hickory smoked bacon, green leaf lettuce, cumin chili aioli & peach pepper jam

**GRINGO CUBANO (GFO)**

ciabatta panini, roasted pork, smoked ham, swiss cheese, seeded mustard & house dill pickles



## House Sandwiches

**solo sandwich w/chips & pickle \$16**

**meal \$18** (includes two sides or a cup of soup)

gluten free bun +\$1

**MEATZA (GFO)\***

italian salami, honey ham & pepperoni, w/fontina & provolone cheese, muffaletta spread, lettuce, tomato, herbed aioli, oil & red wine vinegar on a baguette

**TURKEY AVOCADO BLT (GFO)**

smoked turkey breast, extra bacon, gouda, avocado mash, everything bagel spice, lettuce, tomato, sprouts & garlic aioli on fresh baked sourdough

**FORAGER (V)(GFO)**

herbed goat cheese, aged white cheddar, fried egg, grilled zucchini & bell pepper, arugula, tomato, red onion, sprouts and smoked paprika aioli on hippie wheat

**BALSAMIC GLAZED CHICKEN (GFO)\***

sticky balsamic drizzled grilled chicken breast, hummus, provolone, feta, cucumber, red onion, baby spinach with house-made pesto aioli on a pretzel roll

**REUBEN & REBECCA (GFO)**

pastrami, corned beef, gruyere & swiss, w/chipotle coleslaw, sauerkraut, pickles and russian dressing on rye

## Deli Sandwiches

**solo sandwich w/chips & pickle \$14**

**meal \$16** (includes two sides or a cup of soup)

**TURKEY & PROVOLONE • HAM & SWISS • PASTRAMI & CHEDDAR**

**BLT • TRUFFLED EGG SALAD (V)\* • TUNA SALAD • ROASTED CHICKEN SALAD\***

**BOLOGNA & AMERICAN • GRILLED CHEESE • PIMENTO CHEESE & TOMATO**

cold deli sandwiches include lettuce, tomato, onion, mustard, mayo & dill pickles

bread choices: sourdough, tx toast, hippie wheat, rye, baguette, ciabatta, pretzel roll, bagel or naan, gluten free roll (+\$1)

# SALT & SUGAR

## Sides

8oz \$6 | 16oz \$10

**POTATO SALAD (V)(GF) • PESTO PASTA SALAD\* (V) • BEET & WALNUT SALAD\* (VE)**

**CHIPOTLE COLESLAW (V)(GF) • SMOKED PAPRIKA PASTA SALAD (V)**

**THREE BEAN SALAD (VE)(GF) • FRUIT SALAD (VE)(GF) • FRIES OR WEDGES**



## Market Salads

\$16

sub protein for tofu, grilled shrimp +\$6, salmon +\$9

**HARVEST (VO)(GFO)\***

grilled chicken, herb goat cheese crostini, sliced almonds, cranberries, red grapes, pear tomatoes, braised cauliflower & crispy onion bits w/rosemary balsamic vinaigrette

**ASIAN CHICKEN (VO)(VEO)(GFO)\***

grilled chicken, red & green cabbage, romaine, scallions, shredded carrot, english cucumber, chopped roasted peanuts, crisp ramen, mint & cilantro w/ginger hoisin dressing

**CHICKEN FAJITA (VO)(GFO)**

seasoned grilled chicken breast, roasted black bean & corn salsa, cheddar, queso fresco, tomato, scallions, cilantro, tortilla strips, toasted pepitas & cumin-lime vinaigrette

**FARMERS COBB (GFO)\***

roasted or fried chicken, smoked ham, crisp bacon, boiled egg, grape tomato, cucumber, blue cheese, avocado & crunchy crouton crumble w/house-made ranch

**THREE AMIGOS (VO)(GFO)\***

pick 3, truffled egg, tuna, chicken salad or pimento cheese on a bed of mixed greens, cherry tomatoes, english cucumber, shredded carrots & scallions w/crostini & tangy herb dressing

## Soups

cup \$4 | bowl \$6

**TOMATO & FENNEL (VE) • CHICKEN & HOMINY (VEO)(GF)**

**DAILY SPECIALS**

## Shareables

**BACON BRAISED BRUSSELS SPROUTS** w/caramelized onions & garlic (VEO) \$10

**SKILLET CAULIFLOWER** w/shallots, currants & pine nuts (VE)\* \$9

**TRUFFLED MAC & CHEESE (V)** \$12/\$8

**BACON & JALAPENO MAC & CHEESE (VO)** \$10/\$6

**CRISPY POTATO WEDGES** w/grilled onions (VE)(GF) \$8

## Noshables

**SAVORY MONKEY BREAD (V)(VEO)** \$8 **W/FRIENDS** \$15

fluffy pull apart rolls w/garlic, rosemary & alderwood smoked salt, served w/whipped honey butter

**MEAT & CHEESE BOARD\*** \$24

cured meats, house selected cheese, fresh & dried fruit, nuts, preserves, honey & accoutrements

**STACKED FRIED GREEN TOMATOES (V)** \$11

herbed goat cheese, mushroom chutney, roasted beets & arugula, served w/smoked paprika aioli

**SMOKED WINGS (GF)** \$14

mesquite smoked, peach-pepper bbq sauce, w/blue cheese dressing and b&b pickles

**SOUTHERN TOMATO TART (V)** \$10

thin sliced tomato, white cheddar, mayo, ricotta, parmesan & italian herbs w/arugula salad

**TRUFFLE FRIES (V)(GF)** \$9

crisp shoe-string fries, truffle oil, fresh herbs & parmesan w/lime garlic aioli

\*contains nuts/seeds, please inform our staff of any allergies

\*\*undercooked meats, seafood & eggs may increase your risk of illness

# SALT & SUGAR

## Lunch Plates

11am - 3pm

### MAC & MEAT \$17

truffled mac & cheese paired w/savory sun dried tomato & prosciutto meatloaf w/garden salad

### CHICKEN IN A GARDEN (GFO)\* \$18

grilled or buttermilk fried chicken breast tenders atop bacon & onion braised brussels sprouts or skillet seared cauliflower, served w/garden salad

### SALMON & PEARL COUSCOUS (GFO)\* \$21

wild caught, grilled sashimi grade filet, lemon, olive oil & thyme jus paired w/warm basil infused pearl pasta & arugula salad

### GOAT CHEESE RAVIOLI (V) \$16

goat cheese & ricotta stuffed pillows w/brown butter & tomato cream sauce  
grilled chicken +\$6, grilled shrimp +\$8, salmon filet +\$10

### DOC'S STOUT BATTERED FISH & CHIPS \$17

flaky cod dredged in stout beer batter and fried to light, crispy perfection  
w/house wedge fries, chipotle coleslaw and garlicky tartar sauce, malt vinegar on request

### SALAD & SOUP (VEO)(GFO)\* \$14

1/2 size market salad paired with a cup of house-made soup  
or truffle fries

### EGGPLANT NAPOLEON LUNCH (V) \$17

herbed panko crusted eggplant, layered mozzarella, provolone,  
parmesan, fresh basil & home-made marinara  
w/salad & warm baguette



## Dinner Plates

3pm - 9pm

served w/garden salad

### BOURBON MAPLE PORK CHOP (GFO) \$26

grilled 16oz. maple & bourbon basted chop w/onion & apple chutney  
savory tomato & white cheddar tart and garlic snap green beans

### SMOKED SHORT RIBS & GRITS (GF) \$28

house-smoked & braised beef short ribs w/red wine demi  
creamy gouda grits & sonora chili broccolini

### CHICKEN PARMESAN PLATE\* \$22

herb & panko crusted chicken breasts, layered w/parmesan, fresh mozzarella,  
provolone & marinara, served w/creamy pesto fettuccine alfredo

### NESTED ROASTED CHICKEN (GF)\* \$24

crisp & tender rosemary chicken confit pearl onion & white wine broth  
skillet seared cauliflower & wilted baby spinach

### LOBSTER RAVIOLI \$29

lobster & ricotta filled pasta w/a sage brown butter cream sauce  
topped w/garlic herb shrimp scampi or grilled salmon

### MEATLOAF DINNER \$23

savory sun dried tomato & prosciutto meatloaf  
paired w/truffled mac & cheese and bacon braised brussels



## Sweets

### PECAN PRALINE BREAD PUDDING\* \$8

creamy custard soaked croissants topped with buttermilk pecan praline chips  
& vanilla bean sauce +\$2 a la mode

### GOURMET TARTS \$9

chocolate pecan\* • chocolate gâteau (GF) • lemon meringue cheesecake • salted caramel apple

### DESSERTS BARS\* \$5

buttermilk creme brulee • strawberry gooey butter • lemon bar • caramel blondie\*  
double chocolate brownie • 7-layer\* • almond shortbread\* • pistachio shortbread\*

### CAKE BY THE SLICE\* \$8

vanilla bean rum • strawberry fields • new england lemon • tx chocolate • tres leches • tiramisu

### PIE BY THE SLICE\* \$7

coconut cream • chocolate pudding • buttermilk chess • strawberry rhubarb • sweet potato

(V) Vegetarian (VO) Vegetarian Option (VE) Vegan (VEO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

# SALT & SUGAR

## Breakfast Plates

7am - 2pm, 7 days a week

**AMERICAN BREAKFAST (GFO)\*\*** - w/sausage cream gravy \$17

two eggs, your way; hickory smoked bacon, links, patties or chicken sausage, hash browns or gouda grits & your choice of bread

**MARKET OMELETTE (GFO)** - garden greens, fruit, hash browns or grits & toast \$16

- honey ham, mushrooms, bell pepper, cheddar & gruyere (GF) sub egg whites +\$2
- creamed kale, spinach, artichoke, roma tomato & mozzarella (V)(GF)
- roasted chicken, bacon, scallions & white cheddar (GF)

**BISCUITS & GRAVY\*\*** \$14

topped with savory sausage patties, eggs your way & home-made sausage cream gravy sub fried chicken +\$4

**THE SANDWICHES (GFO)** - signature egg custard on biscuit, bagel or toast \$12

- bacon, white cheddar & jalapeño bacon jam gf or croissant +\$2
- sausage patty, gouda & smoked paprika aioli
- smoked ham or turkey, gruyere & arugula w/lime garlic aioli add hash browns, grits or fruit +\$3

**HONEY BUTTER FRIED CHICKEN BISCUIT** \$13

split & stuffed w/fried chicken tenders, honey butter, finished w/spicy tx honey, bacon jam

**GARDEN TOAST \*(V)(GFO)\*\*** - poppy seed greens, fruit, hash browns or grits \$14

- hippie wheat toast, creamed kale & artichoke, avocado mash, arugula, sprouts, cherry tomatoes, finished w/toasted pine nuts, pesto dressing & eggs your way add bacon +\$2
- plain w/avocado mash & everything bagel seasoning \$10

**BREAKFAST NAAN (VO)** - with salsa verde & pico de gallo \$12

stuffed with scrambled eggs, bacon, sausage, potatoes, black beans, corn & cheddar

## Signature Brunch Plates

7am - 2pm, 7 days a week

**PARISIAN BREAKFAST \*(V)(GFO)\*\*** - fruit salad or almond currant muesli \$18

two eggs, your way; fried, poached or scrambled, triple cream brie, tx lime honey, strawberry preserves, butter croissant, baguette & whipped butter

**THE BENEDICTS (GFO)\*\*** - garden greens, fruit, hash browns or grits \$19

- brasserie - biscuit, short rib, fried egg, creamy brie & smoked paprika bearnaise
- salmon - crumpet, grilled salmon, poached egg & creamy caper hollandaise
- manhattan - english muffin, thin sliced ham, poached egg & hollandaise

**SMOKED SHORT RIBS & GRITS (GF)\*\*** - with eggs your way \$25

house-smoked & braised beef short ribs and creamy gouda grits, topped with a rich demi-reduction and eggs your way

**CAMPERS HASH (VO)(GFO)\*\*** - w/garden greens or fruit \$16

diced potatoes & caramelized onion, pan crisped and combined with your choice of the below, topped with an egg your way

- diced ham, bacon & green onions w/cream gravy
- mushrooms, spinach & artichoke w/hollandaise (V)(GF)
- smoked brisket, black beans and roasted corn w/cilantro crema (GF)

**PANCAKES, WAFFLES OR FRENCH TOAST** \$15

- plain w/maple & butter \$10
- bacon & eggs with sriracha syrup\*\*
- mixed berries, basil berry syrup & whipped cream (V)
- fried chicken, praline & banana with maple peanut butter syrup\* +\$2

**BREAKFAST PIE (VO)** - w/sausage cream gravy & mixed green salad \$17

buttermilk biscuit pie crust, filled w/scrambled eggs, cream cheese, cheddar, smoked brisket, bell pepper & onion

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# SALT & SUGAR

## Breakfast A La Carte

**BREAKFAST TACOS** - scrambled egg, potato & cheese \$3

bacon +\$.50 • chorizo +\$.50 • sausage +\$.75 • chicken sausage +\$1 • avocado +\$1

**BERRY YOGURT PARFAIT (V)(GF)\*** - lime honey & house-made granola \$9

**GOURMET OATMEAL (V)(GF)\*** - local honey or organic maple syrup \$6  
cinnamon pecan praline • cranberry orange • apricot ginger pumpkin seed • chocolate peanut

**BREAKFAST MEAT (GF)** - thick cut bacon, sausage patties or links, chicken sausage

**BREAKFAST BREAD (V)(GFO)\*** - buttermilk biscuit, toast or bagel \$3  
preserves & honey butter +\$2 • cream cheese +\$1.50 • peanut butter +\$1.50

**EGGS (V)(GF)\*\*** - two eggs, your way \$4

**PEANUT BUTTER & PRESERVES SANDWICH (VEO)(GFO)\*** - tx toast or wheat \$8  
strawberry • apricot • bacon jalapeno • blueberry • raspberry • banana & honey +\$2

**GOUDA GRITS (V)(GF)** \$4

**HASH BROWNS (VE)(GF)** \$4

**MIXED FRUIT & BERRIES (VE)(GF)** \$5

**SHORT STACK (3) (V)** - w/maple syrup & whipped butter \$9

**ACAI SMOOTHIE PROTEIN BOWLS (VE)(GF)\*** - w/vegan yogurt, pea protein & almond butter, topped w/granola, toasted coconut, banana & berries \$14

• mixed berries & banana • peach, mango & banana • beet, carrot & pineapple

**NOVA LOXXY (GFO)** - on a plain or everything bagel \$14

cream cheese schmear, thin sliced red onion, salted capers, fresh tomato and delicious cold-smoked nova lox salmon

## Pastry

**BUTTER CROISSANTS\*** \$5

plain butter • chocolate • almond

**FRANGIPANE CUSTARD CROISSANT\*** \$7

butter croissant filled & topped with almond custard and powdered sugar

**MUFFINS** \$4

blueberry • pineapple bran • pumpkin chocolate • lemon poppy • double chocolate

**HOUSE-MADE SCONES\*** \$4

strawberry white chocolate • blueberry orange • pecan praline • chocolate almond

**QUICHE TART** - w/poppy seed greens \$9

lorraine • goat cheese & arugula (V) • sausage poblano • spinach, grape tomato & mushroom (V)



## Beverages

**MEXICAN COKE** \$3 • **JARRITOS** \$3 • **CAN SODA** \$2 • **JOE TEA** \$4

**BUNDEBERG ROOT BEER** \$4 • **KOMBUCHA** \$6 • **TOPO CHICO** \$3

**FIJI WATER** \$3 • **SAN PELLEGRINO FRUIT** \$3 • **CBD SPARKLING TONICS** \$6

**FRESH OJ** \$5 • **NATALIES JUICES** \$5

## Coffee & Tea

**COFFEE** \$3 • **COLD BREW** \$4.50 • **ESPRESSO** \$3 • **CAFE LATTE** \$4.50

• **VANILLA LATTE** \$5 • **CAFE MOCHA** \$5.50 • **CUBANO** \$4.50 • **CAFE AU LAIT** \$4

**FLAT WHITE/CORTADO/MACCHIATO/CON PANNA** \$4 • **CAFE STEAMER** \$4.50

**MATCHA LATTE** \$6 • **CHAI TEA LATTE** \$6 • **HOT TEA** \$4 • **ICED TEA** \$2.50