



SALT YARD

PORTLAND · MAINE



ALL DAY MENU

7:00AM - 2:00PM

BRUNCH CLASSICS

Smoothie Bowl | 16

Overnight Oats, Almond, Vanilla, Seasonal Fruits, Toasted Coconut, Chia Seed, Local Honey

Lemon-Berry | 15

Greek Yogurt, Lemon Curd, Fresh Berries, Basil, Candied Pistachio

Chorizo and Potato Skillet | 18

Local Chorizo, Potatoes, Cotija, Aji Verde, Pickled Onion, Cilantro, Sunny Egg*

Tofu and Shiitake Scramble | 21

Heiwa Tofu, Local Mushrooms, Seasonal Greens, House Foccacia

Classic Breakfast | 19

Two Eggs (any style), Bacon, Toast, Seasoned Crispy Potatoes*

Belgian Waffle | 15

Compressed Blueberry, Strawberry, House Whipped, Maple

Bacon Egg and Cheese | 16

Local Egg, Sharp Cheddar, Croissant, Garlic Dijon Aioli, Seasoned Crispy Potatoes*

Smoked Salmon Toast | 21

Whipped Cream Cheese, Pickled Red Onion, Pesto, Arugula*

Avocado Toast | 16

Whipped Ricotta, Pickled Asparagus, Pea Shoot, Calabrian Chile, Olive, Lemon

Add Egg | 2*

PASTRIES

Available until sellout

Croissant | 5

Muffin | 4

Pain Au Chocolat | 6

Ham + Cheese Croissant | 6

Orchard Ridge Bagel | 5

SOUPS + SALADS

New England Clam Chowder | 15

Fennel, Poblano, Dill*

Seasonal Soup | 14

Chopped Salad | 15

Roasted Tomatoes, Pickled Onion, Blue Cheese,
Applewood Bacon, Roasted Garlic Ranch

Grilled Little Gem Lettuce | 16

Little Gem, Pickled Onion, Parmesan, Garlic Crouton,
Radish, Lemon Cream

Short Grain Rice Bowl | 17

Edamame, Local Mushrooms, Napa Cabbage,
Pickled Onion, Miso-Yuzu Dressing

Add:

Tofu | 6

Chicken | 8*

Salmon | 12*

Grilled Beef | 14*

SANDWICHES

Korean Beef Sandwich | 21

Toasted Sesame Bun, Shaved Beef, Pickled Daikon, Bibimbap Sauce, Scallion Mayo, Shredded Carrot, French Fries*

Katsu Chicken Sandwich | 17

Toasted Sesame Bun, Fried Chicken, Shaved Cabbage, House Pickles, Kewpie Mayo, Tonkatsu Sauce (Contains Shellfish), French Fries*

Salt Yard Burger | 22

Toasted Brioche Bun, Local Cheddar, Shaved Lettuce, Dijon Aioli, Applewood Bacon, B&B Pickles, French Fries*

Lobster Roll | 28

Toasted Brioche Roll, Local Lobster, Citrus Aioli, Shaved Lettuce, French Fries*

Side of Fries | 4

Fries to Share | 8

HARBOR LUNCH SPECIAL

Rotates weekly Monday to Sunday*
Ask your Barista for this week's selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

ESPRESSO + COFFEE

Rwanda Bean:

Drip Coffee | 3.5

Americano | 5

Cappuccino | 5

Latte | 5

Cortado | 5

Mocha | 5.75

Double Espresso | 5

Cold Brew | 5.5

Flavors: Coconut, Hazelnut, French Vanilla, Caramel,
White Chocolate, Swiss Chocolate, Lavender, Maple | 0.75

Seasonal Drinks:

Salt Yard Latte | 6

Rwanda Bean Espresso, House Made Caramel, Sea Salt

Honey Lavender Latte | 6

Rwanda Bean Espresso, Local Honey, Lavender Syrup

Espresso Tonic | 6

Double Shot Rwanda Bean Espresso, Tonic Water, Orange Garnish

Coconut Caramel Cold Brew | 6

Rwanda Bean Cold Brew, Coconut Syrup, Caramel

Wildberry Matcha | 6

Iced Matcha, Strawberry + Raspberry Syrup

Fresh Lemonades | 6

Raspberry, Watermelon, Mango, Strawberry, Blueberry

Other:

DETOX Tea | 6

Green + Orange Tea,
Lemonade, Local Honey

Matcha | 5

Chai | 6

Iced Tea Lemonade | 5.5

Fresh Juices | 6

Orange Beet or Blood
Orange Elderberry

Wellness Shot | 6

Ginger, Lemon, Orange,
Maple

Dayzed Seltzer | 8

COCKTAILS

Bloody Mary | 14

House Made Mix, Local Vodka

Mimosa | 14

Orange, Cranberry, Pineapple, Mango or Peach

Barr Hill G+T | 20

Barr Hill Gin and Tonic

Three of Strong Mojito | 15

Local Canned Mojito

Two Chicks Sparkling Vodka Spritz | 14

Sparkling Vodka Pear + Elderflower Cocktail

WINE

Lubanzi 250ml | 14

Sparkling Rose, South Africa

Broc Cellars 355ml | 20

Love Red Blend, California

Summer Water 187ml | 12

Rose, California

Bluet 250ml | 12

Wild Blueberry Sparkling, ME

Butter 250ml | 12

Chardonnay, California

BEER/SELTZER/CIDER

Apres | 9

Rotating Seltzer, ME

Lone Pine | 7

Walkoff NIPA, ME

Stormalong Cider | 9

Rotating Cider, MA

Lone Pine | 7

Pinch Pilsner, ME

Lone Pine | 7

Portland Pale Ale, ME

Orange Bike | 10

GF Pilsner, ME