
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 Focaccia

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, Pullman Sourdough, Garlic Dijon Aioli, Seasoned Crispy Potatoes*

Smoked Salmon Toast | 21

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

Mushroom Toast | 16

Pullman Sourdough, Local Mushroom, Parmesan, Sherry Cream, Tarragon, 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 | 16

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

Caesar Salad | 16

Baby Romaine, Spanish Anchovy, Parmesan, Garlic Crumb, House Caesar Dressing*

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 Wrap | 19

Shaved Beef, Pickled Daikon, Bibimbap Sauce, Scallion Mayo, Shredded Carrot, Fries*

Katsu Chicken Sandwich | 17

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

Salt Yard Burger | 21

Curried Mac Sauce, Iceberg, Tomato, Chopped Onion, House Dill Pickles, Fries*

Jerk Chicken Wrap | 19

Grilled Chicken, Cabbage + Mango Slaw, House Jerk Mayo, Rice, Red Onion, Cilantro, Fries*

Lobster Roll | 28

Local Lobster, Citrus Aioli, Shaved Lettuce, 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

Peppermint Mocha | 6

Rwanda Bean Espresso, White or Dark Chocolate, Peppermint Syrup

Bom Bon | 6

Double Shot Rwanda Bean Espresso, Sweetened Condensed Milk

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

Butter 250ml | 14

Chardonnay, California

Bluet 250ml | 12

Wild Blueberry Sparkling, ME

BEER/SELTZER/CIDER

Apres | 9

Rotating Seltzer, ME

Lone Pine | 7

Pinch Pilsner, ME

Stormalong Cider | 9

Rotating Cider, MA

Orange Bike | 10

GF Pilsner, ME

Lone Pine | 7

Portland Pale Ale, ME



SALT YARD

PORTLAND · MAINE



ALL DAY MENU

7:00AM - 2:00PM