
BRUNCH

Smoothie Bowl | 16

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

Lemon-Berry | 15

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

Corned Beef Hash | 18

House Made Corned Beef with Potato, Carrot, and Onion, Two Eggs (any style) and Pullman Sourdough*

Tofu and Shiitake Scramble | 21

Heiwa Tofu, Local Mushrooms, Seasonal Greens and House Focaccia

Classic Breakfast | 19

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

Belgian Waffle | 15

Fresh Berries, House Whipped and Maple Syrup

Bacon, Egg and Cheese Sandwich | 16

Local Egg, Sharp Cheddar, Pullman Sourdough, Garlic Dijon Aioli and Seasoned Crispy Potatoes*

Smoked Salmon Toast | 21

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

Mushroom Toast | 16

Pullman Sourdough, Local Mushroom, Parmesan, Sherry Cream, Tarragon and Lemon

Add Egg | 2*

PASTRIES

Available Until Sellout

Croissant | 5

Muffin | 4

Pain Au Chocolat | 6

Ham and Cheese Croissant | 6

Orchard Ridge Bagel | 5

BRUNCH

New England Clam Chowder | 15

Fennel, Poblano and Dill*

Seasonal Soup | 14

Chopped Salad | 16

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

Caesar Salad | 16

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

Short Grain Rice Bowl | 17

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

Add:

Tofu | 6

Chicken | 8*

Salmon | 12*

Steak | 14*

BRUNCH

Korean Beef Wrap | 19

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

Katsu Chicken Sandwich | 17

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

Salt Yard Burger | 21

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

Jerk Chicken Wrap | 19

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

Lobster Roll | 28

Local Lobster, Citrus Aioli, Shaved Lettuce and French Fries*

Side of Fries | 4

Fries to Share | 8

Harbor Special

Rotates bi-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,
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

Maple Matcha Latte | 6

Organic Matcha, Maine Maple Syrup

Cherry Blossom Lemonade | 6

Fresh Lemonades | 6

Raspberry, Watermelon, Mango, Peach

Other:

Detox Tea | 6

Green + Orange Tea,
Lemonade, Local Honey

Matcha | 5

Chai | 6

Iced Tea Lemonade | 5.5

Fresh Juices | 6

Tangerine or Apple Carrot
Turmeric

Wellness Shot | 6

Made w/Ginger, Lemon,
Orange and Maple

COCKTAILS

Bloody Mary | 14

House Made Mix and 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 and Elderflower Cocktail

WINE

Lubanzi 250ml | 14

Sparkling Rose, South Africa

Bluet 250ml | 12

Wild Blueberry Sparkling, Maine

Butter 250ml | 14

Chardonnay, California

BEER/SELTZER/CIDER

Apres | 9

Rotating Seltzer, ME

Stormalong Cider | 9

Rotating Cider, MA

Allagash | 7

White, ME

Baxter | 7

Pale Ale, ME

Orange Bike | 10

GF Pilsner, ME

Baxter Brewing | 7

Ice Storm of '98 NE IPA, ME



SALT YARD

PORTLAND · MAINE



MENU

BRUNCH
7:00AM - 2:00PM