

SALT YARD

PORTLAND · MAINE

All Day Menu | 7AM - 2PM

HOUSEMADE PASTRIES Available Until Sellout

Yogurt Parfait (Contains Nuts) | 8
Granola (Contains Nuts) | 8
Orchard Ridge Bagel | 5
Gluten Free Muffin | 4

Croissant | 5
Pain Au Chocolat | 6
Ham and Cheese Croissant | 6

BREAKFAST

Lemon-Berry | 15

Greek Yogurt, Lemon Curd, Fresh Berries,
Basil and House Granola (Contains Nuts)

Classic Breakfast | 17

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

Smoked Salmon Toast | 19

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

Corned Beef Hash | 18

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

Oatmeal | 13

Blueberries, Apple Cider, Almond, and Coconut

Bacon, Egg and Cheese Sandwich | 16

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

Eggs Benedict | 19

Two Poached Eggs, Canadian Bacon, English Muffin,
Hollandaise and Crispy Potatoes*

French Toast | 16

Brioche, Apple Compote, Salted Caramel Sauce,
Vanilla Whipped Cream*

SOUPS | SALADS | MAINS

Squash Soup | 11

Butternut Squash, Brown Butter and
Smoked Pepitas

New England Clam Chowder | 13

Fennel, Poblano and Dill*

Chopped Salad | 17

Iceberg, Tomato, Cucumber, Pickled Carrots,
Radish, Snap Pea, Blue Cheese,
Applewood Bacon and Roasted Garlic Ranch*

Frisee Salad | 16

Carrot Ribbons, Parsley, Roasted Grapes,
Almond Dukkah, Haloumi and Zatar Vinaigrette*

Chicken Bacon Ranch | 18

House Fried Chicken Thigh, Applewood Smoked
Bacon, LTO, House Ranch Dressing, Mayo,
Sourdough and French Fries*

Salt Yard Smash Burger | 19

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

SY Rachel | 17

Smoked Turkey, Melted Swiss, Coleslaw, 1000 Island
Dressing, Marble Rye Bread and French Fries*

Short Grain Rice Bowl | 17

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

Tofu +6 | Chicken* +8 | Salmon* +12 | Steak* +14

Please advise our team of any dietary preferences or restrictions

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

*A 20% gratuity will be added to parties of 6 or more and walkouts

RWANDA BEAN ESPRESSO COFFEE + MORE

Salt Yard Latte | 6.50

Espresso, House Made Caramel, Sea Salt

Dubai Chocolate Matcha | 6.50 (*Can be made GF)

Swiss Chocolate, Pistachio, Vanilla, Crunchy Kataifi

Honey Lavender Latte | 6.50

Espresso, Local Honey, Lavender Syrup

Cherry Blossom Lemonade | 6

Maine Love Water | 6

Drip Coffee | 3.5

Americano | 5.50

Cappuccino | 5.50

Latte | 5.50

Mocha | 5.75

Cortado | 5.50

Detox Tea | 6.50

Green and Orange Tea, Lemonade, Local Honey

Wellness Shot | 6.50

Made with Ginger, Lemon, Orange and Maple

Lemonades | 6

Classic, Raspberry, Watermelon, Mango, or Peach

Juices | 6

Tangerine, Classic OJ, or Orange Mango

Living Juice Shot | 6

Living Juice Bottle | 10

Matcha | 5.50

Double Espresso | 5

Cold Brew | 5.5

Chai | 6.50



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

COCKTAILS | CANS

Bloody Mary | 15

House Made Mix and Local Vodka

Mimosa | 15

Orange, Cranberry, Pineapple, Mango, Peach or Apple Cider

Baxter N/A IPA | 7

Three of Strong Mojito | 15

Two Chicks Vodka Spritz | 14

Pear and Elderflower

Malus Cider, ME | 9

Allagash White, ME | 7

Baxter Pale Ale, ME | 7

Lubanzi 250ml | 14

Sparkling Rose, South Africa

Butter 250ml | 14

Chardonnay, California

Bluet 250ml | 12

Wild Blueberry Sparkling, Maine

House Wine, Red Blend 375ml | 18

Washington

Rose All Day 250ml | 14

France

Après Seltzer, ME | 9

Wednesdays

Trivia 6PM - 8PM

Fridays

Live Music 6PM - 9PM

Follow Us on Instagram

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To inquire about hosting a Private Event in Salt Yard reach out to sy@canopyportlandwaterfront.com