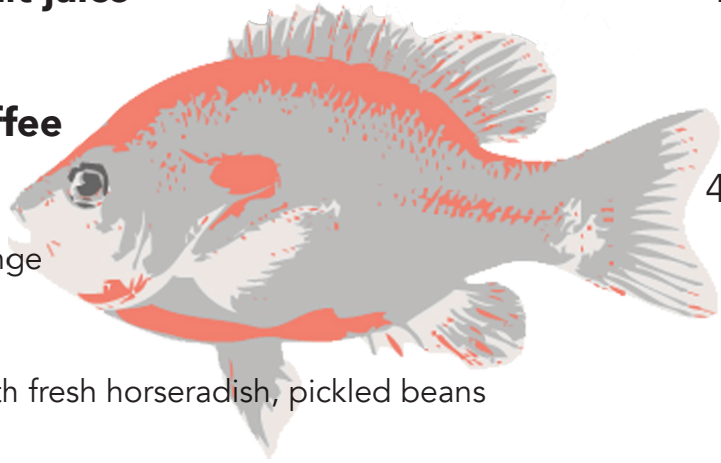


Breakfast

beverages

Banana-honey smoothie	7
Mixed berry smoothie	7
Fresh squeezed orange juice	3/5
Fresh squeezed grapefruit juice	4/6
Lavazza coffee	3
Lavazza French press coffee	4
Lavazza espresso drinks	4/5
Mimosas classic or blood orange	10
Bellinis passionfruit or mango	10
'SeaSalt Bloody Mary' with fresh horseradish, pickled beans	10



sides

Fresh seasonal berries	8
Apple wood smoked bacon, breakfast sausage, canadian bacon, or ham	5
Fresh baked croissant or muffin	4
Bagel and cream cheese	4
Side of fresh fruit	4
Yukon gold potato hash with fines herbs	4

Breakfast 8-11am daily
Dinner Sun-Wed 5:30-9pm, Thurs-Sat 5:30-9:30
20% gratuity included on parties of eight or more



cold

Selection of cereals	4
Caramelized grapefruit half with clover honey	4
Fresh fruit salad with mixed berries	8
Slow-roasted granola served with organic yogurt (vanilla or plain)	10
Organic yogurt vanilla or plain, with fresh fruit salad and honey	8
Smoked salmon toasted bagel, cream cheese, red onion and capers	15

hot

Irish oatmeal dried cranberries, brown sugar	8
Two eggs any style yukon gold potato hash with fine herbs, toast	10
Breakfast burrito pepperjack cheese, pico de gallo, lime-scented sour cream	12
Baked eggs with spinach, goat cheese, grilled rye bread	11
Baked eggs , spicy sausage, roasted peppers, grilled rye bread	14
Baked eggs , heirloom tomatoes, parmigiano-reggiano, grilled rye bread	11
Three egg omelet , yukon gold potato hash with fine herbs, toast	12
'SeaSalt omelet' with jumbo lump crab and spicy sausage, toast	15
Mushroom and fines herb frittata caramelized onions	12
Traditional eggs benedict yukon gold potato hash with fines herbs	11
Eggs Benedict Florentine or Norwegian	11/14
Brioche french toast with summer fruit coulis	10
Buttermilk pancakes with maple syrup	9
Stuffed buttermilk pancakes choice of strawberry, blueberry, banana or chocolate chip	10



Executive Chef
Lulzim Rexhepi