salt & vine

• OLNEY, MD •

LUNCH COCKTAILS

Blueberry Bourbon Smash
bourbon, ginger liqueur, blueberry, basil, lemon, sugar

16

The Bee Keeper
gin, honey, lavender, lemon

14

Fall Sangria
Merlot Imperial, E&J Apple Brandy, St. George Spiced Pear Liqueur

15

Salt and Vine Something
Tito's Vodka, fresh squeezed lemon, mint, sugar, cranberry, served up

14

Limoncello Mule
house made limoncello, strawberry, basil, lemon, ginger beer

14

Espresso Martini
house made espresso vodka, Kahlua, fresh brewed espresso, cream

14

ANTIPASTI

HOUSE-MADE FOCACCIA 5
whipped black truffle butter, fried rosemary

GRANDMA'S MEATBALLS 19
pork, veal, and beef blend meatballs, spicy red sauce, herbed ricotta, parmesan, focaccia

FRIED ARTICHOKES 17
fried artichoke halves, tarragon aioli, parmesan

PIATTO DI BURRATA 23
roasted butternut squash, agrodolce radicchio, Honeycrisp apples, pumpkin seeds, honey - white balsamic vinaigrette, warm flat bread

ARANCINI 13
three fried risotto croquettes, smoked mozzarella, spicy tomato sauce

CAST IRON GARLIC SHRIMP 21
garlic, shallots, white wine, lemon, butter, fresh herbs, grilled focaccia

WOOD-OVEN ROASTED OYSTERS 21
garlic butter, bread crumbs, citrus, parsley, shaved parmesan

RICOTTA SCILIANA 21
wood oven roasted mushrooms, toasted pine nuts, sherry vinegar reduction, crispy parsley, warm flat bread

CHEESE & CHARCUTERIE 26
Prosciutto, Calabrese salami, Robiola cheese, Gorgonzola, Marcona Almonds, marinated olives, fruit mostarda, warm flatbread

CALAMARI RIPIENI 23
italian sausage, house-made N'duja, roasted fennel, focaccia crisp, potato gremolata, romesco sauce

TUNA CROSTINIS 3 | 14
crispy rice cakes, avocado mousse, balsamic soy marinade, pickled Fresno chilis, citrus fish roe 6 | 24

INSALATE

*salad compliments: shrimp +12 | salmon +14 | chicken +10 | *steak +20*

Caesar Salad*
romaine, focaccia croutons, anchovy, soft-boiled egg

15

Brick Oven Beet Salad
baby spinach, Honeycrisp apples, toasted pistachios, charred goat cheese, citrus vinaigrette

15

Williams Pear & Bleu Cheese
bartlett pears, gorgonzola, frisée, radicchio, toasted pecans, chives, sherry vinaigrette, cracked black pepper

18

Shaved Brussels Sprouts
honey poached cranberries, toasted pine nuts, pickled red onions, warm pancetta, apple cider vinaigrette, grated pecorino romano

16

ZUPPE

LOBSTER BISQUE
brandy, cream, fresh herbs

-17-



CARABACCIA
Italian style onion soup, focaccia croutons, fontina & parmesan cheese

-14-

- Vegetarian *- Gluten Free*

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

**Please Note: Parties of six or more are subject to a 20% automatic service charge.*

LE PIZZE

add prosciutto +7 | burrata +8 | substitute gluten-free crust +8

your pizza may come separately from other items

Al Fungi
26

black truffle mornay sauce, wood oven roasted mushrooms, mozzarella, Taleggio, chives, balsamic reduction

House
19

sausage, mozzarella, Calabrian chili, honey, red sauce

Pepperoni
23

tomato sauce, dry-aged pepperoni, mozzarella, provolone

Margherita
17

basil, fresh mozzarella, tomato sauce

salt & vine
Brick Oven



CONTORNI

SMASHED FINGERLING POTATOES — 12
chili aioli, fried sage

CHILI - GARLIC BROCOLLI — 12
toasted almonds, grated parmesan

POTATO RÖSTI — 8
grated parmesan, Maldon sea salt

SPAGHETTI PASTA — 10
choice of marinara or butter sauce, parmesan cheese

CAESAR SALAD* — 8
romaine, focaccia croutons, anchovy, soft-boiled egg

PRIMI

half or whole portion | substitute gluten-free penne pasta +7

Fusilli Bolognese
blend of veal, pork and beef, parmesan, cream, tomato

16 | 28

Tagliatelle Al Funghi
wood-oven roasted wild mushrooms, garlic, sherry, cream, chives

add 5 gram freshly grated black truffle +20

16 | 28

Orecchiette Salsiccia
sausage, broccoli, lemon, chili

15 | 26

Linguini Granchio
blistered cherry tomatoes, super lumb crab, white wine, butter, pangratatto

38

Campanelle e Burrata
butternut squash, roasted pecans, Xerez vinegar & brown butter sauce, pecorino romano, crispy sage

28

VISIT OUR WEBSITE TO FIND OUT ABOUT:

hosting a private event, happy hour offerings, wine tastings, & more!

SECONDI

BUTTERNUT SQUASH FRITTATA — 22
butternut squash, baby spinach, caramelized onions, goat cheese, small greens, spiced yukon gold potatoes

CHICKEN MILANESE — 24
crispy fried chicken breast, arugula, pickled red onion, pecorino romano, lemon

CRISPY CHICKEN SANDWICH — 20
pickled red onions, arugula, mozzarella, spicy aioli, house-made focaccia, small greens

CRAB STUFFED TROUT — 38
jumbo lump crab, fine herb panade, choice of side and lemon butter sauce

6OZ FILET MIGNON* — 48
served with choice of side, bordelaise, and garlic-herb butter

8OZ FAROE ISLAND SALMON* — 36
served with choice of side and lemon butter sauce

LOBSTER ROLL — 36
knuckle & claw lobster meat, house-made focaccia bun, tarragon aioli, butter lettuce, fried parsley, potato chips

STRACCIATELLA & FIG TOAST — 22
arugula, mint, black mission fig chutney, sherry vinegar, toasted hazelnuts, sourdough bread

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