

Just Waking Up

EGGS & OMELETTES

served with Salut's creamy hash or small salad

TWO EGG BREAKFAST* <i>two eggs any style and your choice of ham, bacon or sausage</i>	11 ⁹⁵
<i>sub hanger steak</i>	17 ⁹⁵
SMOKED SALMON OMELETTE* <i>house smoked salmon, leeks, goat cheese</i>	15 ⁹⁵
FRENCH COUNTRY OMELETTE* <i>pit ham, onion, swiss cheese</i>	14 ⁹⁵
EGG WHITE OMELETTE* <i>spinach, mushrooms, onion, goat cheese</i>	12 ⁹⁵
FLORENTINE BENEDICT* <i>spinach, tomato, poached eggs, toasted english muffin, basil pistou hollandaise</i>	13 ⁹⁵
EGGS BENEDICT* <i>poached eggs, toasted brioche, sliced ham, hollandaise sauce</i>	14 ⁹⁵
SMOKED TROUT BENEDICT* <i>english muffin, frisée, dill hollandaise</i>	15 ⁹⁵

LES CRÊPES

Sweet

BANANA CRÊPES <i>banana, dark chocolate, vanilla pastry cream</i>	10 ⁹⁵
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Savory

CHICKEN CRÊPES* <i>herbed crêpe filled with roasted chicken, wild mushrooms, spinach, brie mornay sauce</i>	13 ⁹⁵
SEAFOOD CRÊPES* <i>herbed crêpe filled with scallops, bay shrimp, mussels, asparagus, seafood creole sauce</i>	15 ⁹⁵

QUICHE

served with a mini croissant & your choice of Salut's creamy hash or a small salad

QUICHE DU JOUR <i>ask your server for today's selection</i>	12 ⁹⁵
QUICHE LORRAINE <i>bacon, swiss, caramelized onion</i>	12 ⁹⁵
QUICHE AUX ÉPINARDS <i>goat cheese, spinach, roasted garlic, wild mushrooms</i>	12 ⁹⁵

SPECIALTIES

CINNAMON FRENCH TOAST <i>brioche, maple- sea salt butter, fresh fruit</i>	12 ⁹⁵
ZE BRUNCH TARTINE* <i>pepper bacon sausage patty, cheddar, avocado, spicy aioli, sunny side up egg, brioche</i>	13 ⁹⁵
LYONNAISE SALADE* <i>poached eggs, frisee, yukon potatoes, warm bacon- walnut vinaigrette</i>	12 ⁹⁵
CRAB CAKE OSCAR* <i>salut house crab cake, asparagus, poached egg, béarnaise</i>	21 ⁹⁵
FRENCH ONION SOUP <i>topped with melted swiss cheese</i>	cup 6 ⁹⁵ crock 10 ⁹⁵

LES CROISSANTS

Two croissants served with raspberry preserves, salted maple butter, smoked salmon cream cheese 8⁹⁵

In order to maintain quality benefit programs, Salut Bar Americain adds a 3% employee benefits service charge to our guest checks. This is not an employee gratuity.

Weekend Brunch

Been Up For a While

FOR SHARING

FRESH BAGUETTE <i>whipped butter, red salt, marinated olives.</i>	2 ⁹⁵
POMMES FRITES <i>hand- cut fries with sauce béarnaise.</i>	8 ⁹⁵
MOULES 'CAFE DE PARIS' <i>white wine, parsley, onion, grilled ciabatta</i>	16 ⁹⁵
CRISPY CALAMARI <i>lemon aioli and peppers</i>	13 ⁹⁵
JUMBO SHRIMP COCKTAIL	16 ⁹⁵
BLUE CRAB CAKE <i>panko crusted blue crab, boursin, spicy aioli.</i>	13 ⁹⁵
ARTISAN CHEESE PLATE <i>chef selection of artisinal cheeses, dried fruit, fresh grapes, olives, crostini</i>	14 ⁹⁵

LES SALADS

add chicken 5 shrimp 8 petite tender 10 salmon 7

SALUT CAESAR* <i>heart of romaine, parmesan, house made caesar dressing, crostini (anchovy by request).</i>	10 ⁹⁵
GREEK <i>whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese, herb vinaigrette</i>	12 ⁹⁵
KALE & BRUSSELS SPROUTS <i>baby kale, bleu cheese, local apples, candied pecan, apple cider vinaigrette</i>	12 ⁹⁵
SALUT CHICKEN COBB* <i>grilled chicken, romaine, bacon, avocado, beets, bleu cheese, egg, tomato, green goddess dressing</i>	16 ⁹⁵
TUNA NIÇOISE* <i>grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette.</i>	17 ⁹⁵

LES BURGERS & LES SANDWICHES

served with hand-cut fries, Salut's creamy hash, or small salad

TURKEY BURGER* <i>cheddar, avocado, lettuce, tomato, onion, chipotle aioli.</i>	petite 8 ⁹⁵ full 13 ⁹⁵
LE BURGER ROYALE* <i>aged cheddar, smoked bacon, lettuce, tomato, onion</i>	15 ⁹⁵
ZE FRENCH ONION SOUP BURGER* <i>caramelized onions, swiss cheese onion broth</i>	15 ⁹⁵
BURGER BAR AMERICAIN* <i>bleu cheese, caramelized onions, bordelaise.</i>	15 ⁹⁵
CROQUE MADAME* <i>toasted, open faced ham & cheese, bechamel, fried egg.</i>	petite 10 ⁹⁵ full 15 ⁹⁵
KNIFE & FORK CHICKEN CLUB* <i>chicken breast, bacon, avocado, swiss cheese, aioli, lettuce, tomato</i>	13 ⁹⁵
ZE SALUT STEAK SANDWICH* <i>tenderloin tips, caramelized onions, aged swiss, frisée.</i>	15 ⁹⁵
IMPOSSIBLE™ BURGER* <i>vegetarian burger that tastes like beef, lettuce, tomato, onion</i>	17 ⁹⁵

French Rustic Grilled Pizza

braised beef short rib, caramelized onion, mozzarella, roasted tomato sauce, sunny side up eggs 17



Cocktails de la Maison

GRAND APPLE

apple brandy / ginger syrup / lemon / cinnamon rim
12

À TOUT LE MONDE

boodles gin / triple sec / cranberry syrup / lime / rosemary
12

MIMOSA

sparkling wine with your choice of juices
orange, cranberry, pineapple
9

THE PANACEA

tattersall rum / tuaca / pineapple juice / angostura bitters
12

SEASONAL SANGRIA

ask your server for details
12

SALUT BLOODY MARY

new amsterdam vodka / housemade bloody mix / beer back
9
extra spicy with stoli hot 9.75

MOCKTAILS

RASPBERRY GINGERINI 6
raspberry purée / ginger syrup / soda

BLACKBERRY LEMONITO 6
lemonade / mint / blackberry purée / soda

CHERRY LIMEADE 6
housemade limeade / cherry syrup

NON-ALCOHOLIC BEVERAGES

SALUT GINGER ALE 5.5
with housemade ginger syrup

FRESH LEMONADE OR LIMEADE 5.5
house made to order

Perrier (sparkling) 11.5 oz \$4
Aqua Panna (still) 1L \$6

WINES BY THE GLASS

WHITE

GLS / BTL

Four Graces Pinot Gris, Willamette Valley, OR 14 / 54
Overstone Sauvignon Blanc, Marlborough, NZ 11 / 42
Schlumberger Pinot Blanc, Alsace, France 13 / 50
Cave de Lugny Chardonnay, Lugny, FR 11 / 42
Napa Cellars Chardonnay, Napa Valley, CA 15 / 58
Heinz Eifel "Shine" Riesling, Germany 10 / 38
Remy Ferbras, Rosé, Tavel, FR 12 / 46

• HOUSE WINES •

Pinot Grigio, California 8
White Blend, France 9

RED

GLS / BTL

Delas Côtes du Rhône, France 10 / 38
McManis Pinot Noir, California 12 / 46
Albert Bichot Pinot Noir, Burgundy, France 15 / 58
Coeur de Terre Pinot Noir, Willamette Valley, OR 15 / 58
Waterbrook Reserve Cabernet Sauvignon, WA 12 / 46
Les Hauts de Lagarde, Bordeaux, France 11 / 42
Seghesio Zinfandel, Sonoma, CA 14 / 54
Château Hauterive Malbec, Cahors, France 13 / 50

• HOUSE WINES •

Merlot, California 8
Red Blend, France 9

• SPARKLING WINES •

GLS / BTL

Baron de Seillac Blanc de Blancs, France 11 / 42
Riondo Prosecco Bambino, Italy (187 mL bottle) 13
Rivarose Sparkling Rosé, Salone-de-Provence, FR 13 / 50

BEER

BOTTLES & CANS

FAIR STATE
MIRROR UNIVERSE IPA MN 7.5
PRYES
ROYAL RASPBERRY SOUR MN 7.5
MILK AND HONEY
TRADITIONAL CIDER MN 7.5

MILLER LITE WI 5.5
BECK'S (N / A) Germany 5
MICHELOB
GOLDEN LIGHT MO 5
URBAN GROWLER
DE-LOVELY PORTER MN 7.5

ON DRAFT

STELLA ARTOIS PILSNER 7.25
SUMMIT EPA 7.25
FULTON SWEET CHILD OF VINE 7.25
KRONENBOURG 1664 LAGER 6.25
KENTUCKY UNCOMMON 7.25
SEASONAL ROTATING TAP 7.25