SALT & CYPRESS
KITCHEN + COCKTAILS

DINNER MENU

saltandcypressobx.com

FOR THE TABLE

the cream & the crop
burrata | port-soaked figs | pickled red onions | pistachios
pita | pomegranate reduction (VEG) **13**

firecracker shrimp
fried shrimp | bang bang sauce | lemon wedge **15**

fried green tomatoes
pimento cheese | hot honey (VEG) **13**

hot honey buffalo wings
dry rub chicken wings | celery | ranch (GF) **15**

cornbread cookies
sweet yellow cornmeal | candied jalapeños
honey butter (VEG) **12**

bacon wrapped dates
goat cheese mousse | pomegranate reduction (GF) **15**

SOUPS & GREENS

she crab bisque **12**

cypress salad
spring mix | carrots | cucumbers | tomatoes | red onion
champagne vinaigrette (GF.V.VEG, DF) **9**

crafted caesar
romaine | parmesan | toasted panko | house-made dressing **12**

pretty little pear bibb salad
poached pear | pickled red onion | candied pecans | goat cheese
dark cherry vinaigrette (VEG.GF) **14**

autumn harvest salad
baby spring mix | roasted butternut & beets | pumpkin seeds
buratta | champagne vinaigrette (VEG.GF) **14**

ADD ANYWHERE
chicken 9 | shrimp 10 | scallops 12
fish of the day 11

(VEG) vegetarian (V) vegan (GF) gluten free (DF) dairy free

Kindly note: An automatic 20% gratuity is added to parties of six or more. If you use a credit card, we will charge an additional 2.9% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. We appreciate your support and understanding!

MAINS

confit chicken

dirty rice | chef's veg | mushroom-dijon veloute (GF. DF) **29**

center cut pork chop*

crispy red potatoes | fried cabbage | dark cherry bbq glaze (GF) **30**

cajun pasta

blackened chicken | andouille sausage | peppers | onions | mushrooms
cavatappi | pepper jack cream **28** *add shrimp: 5*

sterling silver ribeye*

garlic confit whipped potatoes | chef's veg | veal demi-glace (GF) **44**

braised short rib (GF)

wild mushroom blend & leek risotto | veal demi-glace **36**

cypress burger*

cheddar | LTO | pickle | garlic aioli | potato bun | french fries **22**

wild mushroom potato gnocchi

wild mushroom blend | garlic confit heirloom cherry tomatoes | arugula
puttanesca sauce; capers, tomato, onions & kalamatas (V. VEG. DF) **24**

the cypress staple

blackened fish of the day | parmesan crab crust | dirty rice
fried cabbage | cajun remoulade (GF) **39**

fried bayside basket

local catch of the day & shrimp | cornbread cookie | fries (DF) **34**

wanchese shrimp & grits

local NC shrimp | crystal's hot sauce & andouille cream
cheddar grits | tri-color peppers (GF) **29**

outer banks sea scallops*

mushroom-leek risotto | chef's veg | tomato jam (GF) **38**

**Denotes the item contains (or may contain) raw or undercooked ingredients.*
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness