

FOR THE TABLE



SALT &
CYPRESS
KITCHEN + COCKTAILS

DINNER MENU



saltandcypressobx.com

the cypress spread

pimento cheese | house pickled veggies | deviled eggs
pepper jelly | candied pork belly | pita & crackers **23**

fire cracker shrimp

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

fried green tomatoes

pimento cheese | hot honey (VEG) **13**

bahn mi egg roll

soy glazed pork belly | asian slaw | spicy ginger aioli **13**

mexican street corn dip

tajin dusted house tortillas **12**

bacon wrapped dates

goat cheese mousse | crispy bacon | pomegranete reduction **15**

SOUPS & GREENS

she crab bisque **12**

cypress salad

spring mix | carrots | cucumbers | tomatoes | red onion
lemon vinaigrette or ranch (GF, VEG, DF) **9**

crafted caesar

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

bibb salad

strawberries | pickled shallots | candied pecans | goat cheese
lemon vinaigrette (GF) **14**

peach & heirloom tomato

arugula | fresh local peaches | ricotta & burrata mousse
pistachio crumble | strawberry & rhubarb vinaigrette (GF) **14**

ADD chicken 9 | shrimp 10 | fish of the day 11
ANYWHERE crab cake 11 | scallops 12
(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 | wild mushroom gravy **31**

center cut pork chop*

crispy red potatoes | chef's veg | strawberry mint coulis
pineapple salsa (GF) **32**

cajun pasta

blackened chicken | andouille sausage | peppers | onions | mushrooms
cavatappi | pepper jack cream **29** *add shrimp: 5*

prime sterling silver ribeye*

garlic confit whipped potatoes | chef's veg
cowboy compound butter (GF) **47**

cypress burger

cheddar | LTO | pickle | garlic aioli | potato bun | french fries **21**

wild mushroom potato gnocchi

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

cold noodle bowl

soba noodles | cucumbers | cabbage | shredded carrots | scallions | sesame seeds
honey soy sauce (VEG. DF) **22**

fresh catch

local catch of the day | see our specials sheet for tonight's
preparation

the cypress staple

blackened fish of the day | parmesan crab crust | dirty rice | chef's veg
remoulade (GF) **39**

fried local catch

local catch of the day & shrimp | southern slaw | fries **39**

wanchese shrimp & grits

cheddar grits | crystals hot sauce | bell peppers
andouille spiced cream (GF) **33**

outer banks sea scallops*

lemon saffron risotto | chef's veg | strawberry &
herb coulis (GF) **42**

**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*