

Raw Bar

Oysters - ½ dozen
mignonette, cocktail sauce, lemon

Salmon Tartare
Faroe Island salmon, green harissa, yogurt, dukkah, radish, lime, scallion

Steak Tartare
chopped Creekstone Farms sirloin, potato chips, charred onion, horseradish cream, yolk, capers

Shellfish Towers

Gold
(8) oysters, (6) clams, (6) shrimp, smoked seafood salad

Platinum
(16) oysters, (10) clams, (10) shrimp, (2) lobster tails, smoked seafood salad

Charcuterie

Charcuterie Sm 19 • Lrg 28
a rotating selection of cured meats, pates, terrines, sausages, and accompaniments

Cheese Board
a rotating selection from Wolf Meadow Farms, grilled bread, seasonal preserves, local honey, candied nuts

Foie Gras Torchon
apple butter, walnut, maple, rum, Brooksby Farm apples, brownbread

Appetizers

18 Popovers
apple butter, herbed beef drippings

14 Cast Iron Corn Bread
honey butter

Baby Kale Salad
16 kale, pears, goat cheese, pecans, squash, cider vinaigrette

Beet Salad
whipped blue cheese, endive, apples, candied walnuts

Grilled Oysters
garlic scape butter, fermented chili, lemon

38 Wood Fired Mushroom
hen of the woods mushroom, watercress, sunflower seed vinaigrette, fresh herbs

75 Roasted Delicata Squash Toast
mushroom pureé, spiced pumpkin seed, goat milk feta

“Deviled” Egg Nest
soft egg, ham, fried potato, chili

Fried Eggplant
shishito peppers, tomato coriander yogurt, feta

Fried Brussels Sprouts
Caesar dressing, lemon, za’atar, parmesan

Chipped Beef Dip
20 clothbound cheddar, pickled fresno chiles, grilled cornmeal English muffins

24

Pasta

7 Toasted Rye Penne **22**
broccoli rabe, squash, shiitake, ricotta, chili

7 Lobster Fettuccine **34**
spicy tomato sauce, fresh herbs, local lobster

10 American Chop Suey **25**
fresh shells, lamb, pork & beef ragout, breadcrumb, dry jack cheese, bell peppers

10

Wood Fire Grill

14

Burger **17**
house grind, cheddar, charred onion aioli, house pickles, brioche bun, potato wedges

Grilled Half Chicken **26**
11 braised beans, braised greens, watercress, roasted chicken jus

Pan Seared Cod **32**
7 Gloucester cod, Chatham mussels, tatsoi, dashi, shiitake mushroom, Tokyo turnip, salsify

9 8oz Creekstone Sirloin **29**
confit potatoes, sweet onion pureé, hen of the woods mushrooms, roasted baby carrots, pepper relish

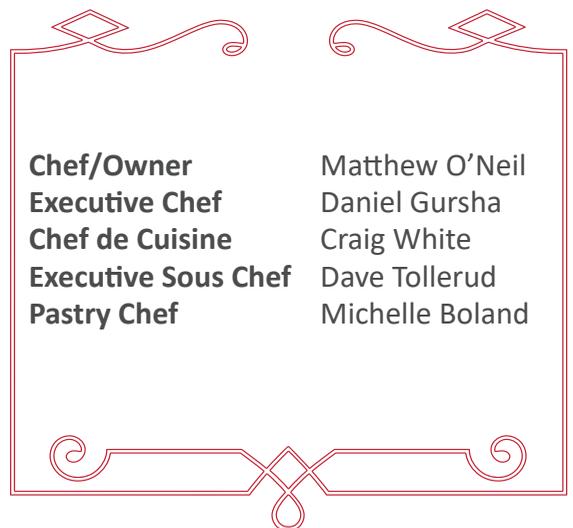
Berkshire Pork Chop **34**
10 squash pureé, cider glazed apples, bacon, brussels sprouts

Wood Fired Sharing Platters

Serves 2-4

32oz Dry Aged Bone in Sirloin **90**
pepper relish, sweet onion pureé

Twice Baked Spaghetti Squash **46**
selection of North Shore farm vegetables, squash pureé, pepper relish, feta



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Consuming raw or undercooked food may cause foodborne illness.



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