

July 09 2010

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# SALT

*...more than a restaurant, more than a bar, we are a community and a culture.....*

A GASTROPUB

our new newsletter format! what do you think?



## hey Salties.....a new look

So here we are again, that time of week. Time to share with you our going's on here in the world of Salt. I just returned from a grueling week of research and development down in Fla. at Disney with the family. Everyone came back with souvenirs, I came back with the book "Creating Magic"...Disney's common sense approach to business....fascinating! Some of the news we have to share this week.....due to its popularity we have decided to keep running our "Spring Cleaning" idea right through summer and beyond. What is "Spring

Cleaning" you ask? All beers are 1/2 price Tue - Fri from 12pm - 2pm and on Sat from 2pm - 4pm. This includes all drafts and bottles (excludes PBR, which is already a steal at \$2 a pint). At the bar for the next couple of weeks we have the Tour de France as well as this weekends big finale' of the World Cup with Germany v. Uruguay on Sat @ 2:30 battling for 3rd and Spain v. Netherlands on Sun @ 2:30 competing for The Cup! Come on in for give-aways and specials! This week coming from the bar we have a couple of interesting beers to offer....from



**Tour de France 2010**  
July 03 - 25 will be on every day at the Salt bar!

Bavaria we have Ayinger “Jahrhundert” which gets an “A” from Beer Advocate and a “99” in its style from Rate Beer. Golden, big herbaceous bouquet with a soft, medium body and a long lingering finish with dry hop tones. A perfect complement to anything on our menu! Next we have Cricket Hill’s “Colonel Blide’s Cask Ale”. A tasty, moderately hoppy, easy to drink beer with an orange marmalade hue with a frothy, off-white head. An herbal hop aroma with a hint of lemon and pine. This beer is not overly bitter, with orangy citrus and pine hop with slight earthy notes! There is a malty biscuit flavor that balances the hops. Makes me wish I had some Fish & Chips!! For wines this week we offer from Rex Goliath

“Pinot Grigio” Bright and silvery in color, this wine has bright aromas of **fruit tree** (peach, pear, and apple) with some significant spice notes. A perfect pairing with this week’s Wahoo. Next we have Copa del Rey’s “Merlot” Elegant and rich in the nose, with bold expressions of fruit and a touch of toasted oak, spiced notes and cherry aromas. Coming from the kitchen this week we have:

Risotto: creamy arborio rice with grilled chicken, portobella mushrooms, red onion and baby spinach topped with hand grated parmesan cheese and fresh summer herbs.

Wahoo: pan seared Hawaiian Wahoo atop jasmine rice with sauteed spinach, a shaved fennel and apple salad and a chilled tomato compote.

Short Ribs: beer braised boneless beef short ribs served atop creamy

## SPECIALS



*George Kilby  
w/ Tim Carbone  
and Andy  
Goessling*

### Music on the salt stage

*\*Thurs 7.15 George Kilby Jr. w. special guests from Railroad Earth Tim Carbone & Andy Goessling*

*\*Wed 7.21 Chris Barron of the Spin Doctors*

*\*Thurs 10.21 Chris Smither*

*all tix available at*

**.....it's one thing to support your community,  
it's another thing to be a part of it.....**

cont.....with sauteed baby spinach and a sweet soy reduction.

**A little bit about Salt....**

Salt was put together with one thing in mind, "Community". We wanted to have a place in our community that people could gather for all occasions, a place where everyone felt welcome. Yet at the same time a place where the food is taken seriously, is done in a sustainable way using as much seasonal and local product as possible and matched with the same care at the bar in it's beer's, wine's and spirit's. Salt came about by Bradley and Laurie Boyle with a lot of help from an entire team which included from the beginning Chef Tony Mandeville and Manager Jennifer Hornung. With the combined effort of all, a Salt Family was formed as was the philosophy that a business is only

as good as the people involved in it, and that no job is any more important than another. In sticking with that philosophy we feel we have developed a true sense of family which runs through the business right through to our customers. It has been important to us here to not just support the local community, but to be involved in it as well. Salt has been involved at every level, from forming our running and biking groups, to supporting the local schools, to scouts & sports to our community garden and live music. We want the community to know that we are not just doing business in their town but are involved in it.

It's a Salt Movement! and we thank you for your support!

b.



**Salt's  
"Roseville  
Community  
Garden"**

**Byram NJ "the township of lakes"**

Formed: February 5, 1798  
Incorporated: February 21, 1798  
Area: 22.2 sq. miles  
Elevation: 1,010 ft.  
Population: 8,506  
Coordinates: 40°57'41"N 74°43'21"W

*We can be found at...*

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*Facebook: Salt Gastropub*

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"I have always admired the ability to bite off more than one can chew, and then chew it." William C. deMille