

SALT

1047 Pearl Street. Boulder, CO

www.SALTthebistro.com

303.444.SALT [7258]

SALT opened in 2009 in the historic site of Tom's Tavern. Local artists came together to reconstruct a beautiful building that remains a Boulder gem. Chef Bradford Heap and his wife Carol Vilate created SALT in true bistro style. It is a warm neighborhood restaurant. The menu reflects this mind-set: simple, elegant and savory. The philosophy of SALT is that flavor is paramount, and the best food travels the shortest distance from farm to table.

Vilate used local resources to re-design almost everything in the restaurant. Its interior was cleverly constructed from recycled and reclaimed materials, much from the original building.

The “chefs of the bar” offer a daring and fun selection of Pre-Prohibition Spirituals, launching SALT into a new golden age of the classic, retro-cocktail. It’s a fun and fresh take on the old school social hour! Additionally, wines are sourced intercontinentally, offering guests a refreshing array of choices, from classic profiles to avant garde selections .

“Let your conversation be always full of grace, seasoned with Salt.”

THE EXECUTIVE STAFF AT SALT

MICAH NUSHAWG MANAGING PARTNER

Micah came from Chicago in 1993 to study Anthropology and Economics at the University of Colorado. Upon completing his studies, he ventured into the bartending industry where he discovered his natural enthusiasm and fulfillment in serving people. The challenge of managing operations while providing a comfortable restaurant atmosphere was a match for his exceptional communication skills and educational background. His talents were recognized and he was quickly promoted to General Manager and has successfully trained and managed large staffs. His recent completion in The Master Sommeliers Introductory Course fueled his passion for mastering the artistry of fine wine selection. Micah's solid business foundation and appreciation of excellent service has made his leadership invaluable. Micah became Managing Partner of Bradford Heap's Restaurants in 2009.

KEVIN KIDD EXECUTIVE CHEF, SALT

Originally from Scituate, Massachusetts, Kevin began working with Heap in 2000 at the Chautauqua Dining Hall and the Full Moon Grill. While not attending classes, Chef Kidd has trained in classic French and Italian techniques along side Heap. By 2002, Kevin was promoted to Sous Chef and later that year took over as Chef de Cuisine, becoming an integral part of the restaurant's success. Kevin has excelled at cost control, food pricing, and labor budgeting while keeping his kitchen a great place to work. Together, they- have worked diligently to create one of the finest kitchens in the state of Colorado.

DANA FAULK GENERAL MANAGER, SALT

Dana Faulk was born in Crowley, Louisiana. With a Cajun father, a first-generation Korean mother, and the bayou at her back door, large family suppers were every week and twice on Sundays. They moved to western Wyoming, where fishing and hunting provided food, not sport. Her junior and senior years were spent in small-town Colorado where the family owned their own restaurant and the entire family learned the trade. While in college, working at restaurants in Fort Collins and Boulder further refined Faulk's skills and introduced her to the world of finer dining. As a manager at several Dave Query and Jim Sullivan restaurants, Jax Fish House Boulder and Denver and Mao Asian Bistro, she ran well-respected dining rooms in some of the area's most high-profile restaurants before joining SALT as General Manager in November 2009.

EVAN FABER BEVERAGE DIRECTOR, SALT

Faber managed the wine program at the St Julien Hotel and Spa in Boulder, and prior to that, lived in Colorado Springs, working his way up from busser to wine steward at two of The Broadmoor Hotel's most prestigious restaurants: The Charles Court, a four star/four diamond restaurant, which features hundreds of domestic selections, and The Penrose Room, Colorado's only five diamond/five star restaurant, with an extensive European wine list. Faber received formal wine training through the Court of Master Sommeliers, then moved to Boulder in 2007 to manage the wine program at the St Julien Hotel and Spa.

WHAT THEY ARE SAYING ABOUT SALT

Elephantjournal.com

The first floor (of SALT) is where the action is... now, instantly, one of the best be-cool and be-seen spots in all of Boulder. Bradford Heap is doing it right... farm to table is where it's at. The staff is pleasant, outgoing, lovely and fun. I'm glad this key corner has been gutted, cleaned, opened up (the vast tall windows and new doorway are brilliant), honored (they re-exposed the historic tin ceiling, and thoughtfully left the Tom's Tavern name on the east outside wall), and filled with life and laughter and eco-responsibility.

Westword Magazine

September is shaping up nicely, too, especially with the very new opening of SALT. Heap is off and cooking in an open kitchen bedecked with a wood-fired oven turning out flat breads, roasted vegetables and even pastas and a wood-burning rotisserie and grill for his fish, burgers, beef, pork and half chickens—and he's making the most of the foot traffic...

5280 Food Critic

BEST NEW RESTAURANTS 2009. For Boulder—and for chef-owner Bradford Heap—SALT is more than a restaurant, it's a project that gets to the heart of community. One last Tom's tribute can be found on the menu: the tavern burger, the only staple on the ever-changing board. The rest of the eats reflect Heaps' farm-to-table philosophy, with locally-inspired dishes—many of them cooked in the restaurant's wood-fired oven—lining the menu. Look for seasonal vegetables (don't miss the fire-roasted cauliflower with bread crumbs and capers) or rotisserie leg of lamb served with an earthy ratatouille...

Culinary Colorado

Gorgeous restaurant...The tight menu focuses on contemporary hits (beet salad, flatbread, artisanal cheeses, pork belly) and classics (smoked Colorado lamb, wood-grilled pork chop, rotisserie chicken, roasted vegetables, one pasta dish), and will change seasonally. The crunchy-chewy-sweet-pungent (flat) bread is totally terrific.

Daily Camera

SALT is a paean to the farm-to-table, organic eating movement that has been sweeping through Boulder...The paper-thin beets in the Beet Carpaccio salad (\$7) float on the tongue and impart the sweetest flavor a chilled roasted beet possibly could...the eponymous spice elicits what tastes like a delicious secret. SALT strikes a tender balance between eliciting the true flavors of organic food grown nearby and applying gourmet techniques that enhance those flavors and urge them into unlikely and surprising combinations that please the palette and stimulate the imagination.

Wall Street Journal

Downtown Boulder is the scene of a high-end food fight among dozens of ambitious eateries of

all stripes.. . in the bright light of day, you got hipper, brisker culinary offerings at the Kitchen and at SALT. The vibe in both places is locavore and ecologically correct. Each of SALT's menu items is listed with its purveyor. The burger's beef was grass-fed by Lasater Ranch. The bacon with the caramelized local onion and goat cheese flatbread comes from Long Farm. Many dishes, such as the autumn vegetable cassoulet (Munson Farm) are wood roasted....

5280

SALT is Bradford Heap's chef d'oeuvre, his farm-to-table ideal, and his most ambitious project to date. The Pearl Street restaurant has emerged from a six-figure renovation of the former Tom's Tavern as an upscale, modern version of the beloved Boulder locale. Heap pays tribute to Tom's by preserving everything from window glass to floorboards and copper piping—and turning them into furnishings and works of art. The homage continues with the grass-fed "Tom's Tavern Burger," which is the only permanent entrée on an ever-changing menu. Standouts include the Long Family Farm pork belly BLT, a decadent deconstruction of pork, fresh greens, charred bread, a fresh heirloom tomato, and a fried green tomato. Throw in a Palisade peach flatbread and a creamy, lavender-vanilla panna cotta, and SALT becomes Pearl Street's newest darling.

Sunset Magazine

BEST FIRESIDE DINNER. After a winter hike, cozy up to the bar in front of the wood-fired oven at SALT, Boulder's newest neighborhood bistro. We're fans of the pork chop with soft polenta, braised greens, bronzed apples, and Paonia cider syrup (the dish is made with ingredients from local farms), paired with "pre-Prohibition spirituals" like the Hemingway with white rum.

THE REINVENTION

SALT has made its home on the historic corner of 11th and Pearl, the site of Tom's Tavern for over 40 years. Tom Eldridge, who opened Tom's Tavern in 1962, and joined Boulder's City Council in 1997, helped to shape downtown Boulder. He was genuinely concerned about other people. He was also generous, respected and well loved by his family and the community. We are proud to be the stewards of Tom's Tavern and our goal is to honor his life long dedication to people and place.

We have a commitment at SALT and at COLTERRA to use locally produced and humanely raised products. It is our goal to be responsible to our surroundings. This commitment extends to the rebuilding of the interior, which was created from recycled and reclaimed materials. To preserve and protect the rich history of Tom's, and to keep the spirit of the building alive, we reused as many of the elements from the building as possible. The original 100 year old joists were saved from the old sagging kitchen floor, the glass from the old windows, the copper pipes, the brass bar railing, and the original 19th century tin ceiling stayed. The Salt Cellar was long ago a mortuary, (special attention has been paid to the spirits who may have lingered) and for the last 50 years, it was only a storage space that had not been open to the public and was accessed through a trap door behind Tom's bar.

The old ponderosa pine floor joists were used in the replication of the historic entrance doors. They also got new life as the flooring, stairs and beautifully made community tables and kitchen pass. The old pane glass from Tom's windows was used in the metal and glass dividing wall in the entrance. The well loved booths were reconstructed and reupholstered. The tiles and counter tops in the rest rooms, interior doors and glass shelves throughout the building came from our neighbors at Resource Reclaimed Building Materials. The tables are made from the old doors that came out of Casey Junior High.

The beautiful tin ceiling was discovered under a drop ceiling and in much need of repair. However, David Bolduc of the Boulder Book Store came in one day to offer that he had the same tile in his basement and generously shared 20 extra tiles to save the restoration.

All the furniture and kitchen equipment was purchased at auctions or was donated to the cause. Who did this work to rebuild and reclaim? We call them The Salt Miners:

Carol Vilate. Designer/Owner

Carol Vilate is the creative designer behind the sustainable, beautiful and welcoming atmosphere of Tom's Tavern/SALT. She is also the wife of Chef Bradford Heap, and mother of their 5 year old twins Coulter and Madryn. Vilate is an artist, and self-proclaimed "salvager". When she and Bradford made the decision to build SALT, they walked in together as a family team with a dual punch-list. He would attend to the food service and she would be in charge of the redesign.

There would be no 6 figure remodel or high-end agency in this endeavor.

“At one point, the entire back of the building was dirt, that was daunting. Lots of people who care about us advised us to ‘run away!’ Instead, we fastened our seatbelts and carefully held our goals in the foreground of our daily tasks:

1. Keep the spirit of Tom’s alive.
2. Shore up the walls.
3. Make it magically happen without spending much money.
4. Realize our long standing dream.
5. Give Boulder a new place they could proudly call home.
6. Remember to feed the twins!

Joe Levy. Metal Artist

SALT was built upon Joe's shoulders! Everything functional and beautiful has benefited from Joe's magic touch and hard work! His creativity starts with the metal and glass sculptured wall that greets guests at the entrance. The glass is from the original pane windows that date back to decades before Tom's Tavern first opened. Levy created and built the “Still,” our fountain that flows down the staircase and is crafted from the buildings copper pipes. He scavenged, assembled and created the rest of the metal functional artwork from the light fixtures to the ammo box in the men's bathroom. Our outdoor railing and bar are hand fabricated from discarded oil field pipe. Joe is our chief craftsman/artisan!

Nick Arnold. Fine Woodworking

Boulder native and Boulder High grad, Nick Arnold was recommended to us by a fellow classmate and we are so thankful! Nick's appreciation for authentic, beautiful old materials and long lasting, exquisite workmanship is evident in all he does. He lovingly transformed our 100-year-old Ponderosa pine floor joists into the beautiful historic front and side doors, the entrance flooring, stair treads, our kitchen pass and the exceptional harvest tables. The unique natural bar counters were crafted from local wood that Dan at TC Woods saved, whose specialty is harvesting windblown and naturally dying trees from around Boulder. Come linger and enjoy the natural walnut which makes the Mermaid Bar so special. At the Fire Bar, made of 5” elm makes it a unique place to watch the chefs at work. Another special Nick addition to SALT is the hand-crafted wooden trough sink in the hallway. Nick has succeeded in making all his work a delight to touch.

MORE ABOUT SALT AND THE REMODEL:

THE ART. Vilate met Joe Levy, a metal artist through a previous project and collaborated with him on the metal work. “Everything in SALT has benefited from his hard work and thoughtful eye,” she says. “He likes to sift through junk as much as I do, it’s great to have a partner in trash.” They bought a giant old boilerplate that weighed more than a ton, took a torch and cut it up to use in several different ways. At the entry of the restaurant the boiler plate combined with some of Tom’s old plate glass windows make an original art wall. The rest of the boiler plate served as the divider at the Mermaid Bar and in the kitchen. “Joe doesn’t know how to make anything JUST functional, it is always beautiful too.”

THE CEILING. Much to her delight, Vilate discovered the original tin panels secretly hiding under the old drop ceiling. She had the tin tiles painted by professionals, then added luster by individually hand-painting gold metallic to the entire perimeter.

Some of the tiles were cracked and broken, so she and Levy recreated the original tiles out of resin, but it was a painstaking endeavor only producing 2 tiles. So they were overjoyed when the owner of the nearby Boulder Bookstore, David Bolduc, offered to give them 20 of his original tin tiles stored in the crawl space of his building. They matched exactly. What a gift!

THE FLOORS, STAIRS AND DOORS. The floors in the original kitchen were sagging badly. They had been propped up underneath by rocks and old cans. The original 100 year old ponderosa pine floor joists were saved and reused throughout the building. They became the historic replications of the 8’ doors, based on designs from old photographs taken when the building was Trezise Mortuary. They also became front entryway flooring, the stair treads, the beautiful community tables and the kitchen pass.

A new floating floor, to help with the acoustics of the Cellar below came from ReSource. “I want both my mother and my 20 year old kids to feel comfortable here, so we tried to temper the noise level wherever possible.” Vilate says. She then bought a giant pile of wood flooring that came from a Mapleton Hill home. Her parents took the oak planks, ground off all the nails, pulled out all the staples while Vilate stacked and bundled the wood and put it in a trailer. This wood became the “new flooring” that Vilate and Levy sanded and stained themselves.

THE WINDOWS. The windows were challenging, as historically they should be 10’6” tall, but building code needed them to withstand the possibilities of high wind gusts. It was decided that 10’ windows with added trim would match old photos. “Throughout the building process we tried stay as historically accurate as possible” Vilate adds.

THE INTERIOR. Vilate, her mom, Anne Merkling a retired 84-yr-old artist, and her nanny/artist/friend Jessica Webb painted “The Wheel of Life” mural on the wall. They were often painting into the night to work around the construction crew.

THE FOUNTAIN. Levy made “The Still” out of old copper pipe from Tom’s Tavern, and plans to eventually make into a wishing-well fountain.

THE MERMAID BAR. The orange glass shades were donated by Kevin Daly of Mountain Sun Brewery and Levy added the metal beam from a local farm to create the light fixture over the Mermaid Bar.

Vilate bought the mermaid 15 years ago from Persephone of Persephone’s, an antique shop outside of Chicago, and had contracted someone to make a crate and ship it to her. The mermaid never arrived. She tried to find it several times over the years, but was unable to do so, since Persephone had gone out of business. Finally, while they were renovating SALT, she got a call from Persephone herself, who had found an old business card, and had gone to great lengths to locate Carol. Persephone had had the mermaid in her front yard for years, turning away many possible buyers, hoping to see the mermaid “home.” Vilate was ecstatic, and used Craig’s List to find a college student who was willing to drive the mermaid from Chicago to Boulder– in the front seat of his car! She found her new home at SALT.

THE BACK. The north end of SALT had been split off from the original building for years, during which time it was a laundromat, a pool hall, and most recently, Holiday & Co. With SALT, the original footprint was reinstated.

THE RESTROOMS. All of the sinks and fixtures were given to them by a distant relative, who has a plumbing business in Dunbury, CT. Copper doors that were purchased from ReSource became the sink counter tops. The hand towel holder was formerly a pizza plate that Carol had had in her backyard for 10 years, and Levy welded on a metal basket. “Let’s just say that the folks at Salvation Army and McGuckins Hardware know us by name!” she says.

THE SALT CELLAR

Previously, the only way to access the cellar was through a rickety trapdoor behind the bar upstairs, which led to a small wooden stairway then down to a room full of dirt that had never been open to the public. “We were inspired by the height of ceiling and the beautiful red stone walls,” says Vilate. Levy and Heap truly became the “Salt Miners”, removing a very old wooden walk-in cooler that smelled terribly, a great deal of wires and chicken coop mesh, old beer kegs, a meat slicer, ice cream makers, glassware, and Christmas decorations from years ago. “They carried 5-gallon buckets of dirt up a ladder and out for

days,” Vilate says, laughing and shaking her head in amazement. The windows were broken and the window wells, which had been the only way to get light into the room when it was the embalming room of Trezise Mortuary, had been boarded up and filled with dirt, all of which had to be repaired and restored.

They found many “little treasures” such as old toys, whiskey flasks, tobacco containers, and Boulder parking tokens. In honor of Tom and the amazing history at hand, Vilate created a shadow box to display on the memorabilia on the east side of the building. “We talked to the spirits in the cellar out of respect for the fact that this area was a gateway into the next world for many people,” says Carol. They also put in a wine cellar, a bar, dining tables, chairs and a lounge area. Although Vilate and Levy had no prior experience doing so, they stained the floors themselves—a true labor of love. Levy made the art on the walls, and Heap’s mother, Nancy, made the art in the downstairs bathroom. The tile came from ReSource, and the wallpaper from a garage sale.

“SALT was built with the talent and generosity of many friends and family, and we’re deeply grateful,” Vilate says. It is really fun to see what one can do on a wing and a prayer.