

September 29, 2011

Let's do brunch

MEAT-LOVERS' BRUNCH

Salty Pig
130 Dartmouth St., Back Bay
617-536-6200
thesaltypig.com

**Brunch served weekends
10:30 a.m. to 3 p.m.**

Salty Pig's new brunch menu is a carnivore's dream, offering 11 meat specialties that can be paired with 11 eclectic, artisanal cheeses. The meats, costing between \$3 and \$7, include speck (cold smoked cured ham) and bresaola (grass-fed, air-cured beef from Uruguay). Main courses, from eggs any style to pork belly hash and French toast, range from \$9 to \$12.

Chef's Choice: "We're really excited to be featuring Benton Country Ham," said general manager Jill Rocco. "It's hickory-smoked ham aged for two years from Tennessee. It's got a lot of flavor to it. It's very, very smoky."