



Wednesday, May 31, 2023

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
B&L Bacon and Potato Soup	\$10
Roasted Red Bell Peppers ~ Spring Onion Oil	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Fruit Marmalade	
Local Mixed Chicories ~ La Familia Farms Strawberries	\$11
Crostini ~ Balsamic Vinaigrette ~ Point Reyes Blue Cheese	
Bahn Mi Veal Sweet Breads	\$18
Jalepeno ~ Pickles ~ Cilantro	
Asparagus & Fiddle Head Salad	\$13
River Dog Farms Purple Carrots ~ Sammy Hagar Rockin' Vinaigrette	

Small Plates

Spring Garlic Potato & Ricotta Tortellini	\$28
Bloomsdale Spinach ~ Crispy Leeks ~ Morels ~ Fava Beans	
Grilled Durst Asparagus with Red Eye Mayo	\$14
Crispy B&L Bacon ~ Chive Biscuit	
Chicken Pappardelle with Peas & Carrots	\$28
Grana Padano ~ Pea Shoots ~ Farmer's Cheese	
Antipasto Plate- Big Joe's Focaccia	\$20
Spring Cut Vegetables ~ Mostarda ~ Pickles	
Sierra Nevada Chevre on Roast Beet Carpaccio	\$11
Fiery Ginger Greens ~ Pickled Beech Mushroom	

Large Plates

Double Cut Bledsoe Pork & Hatch Chiles Skhug	\$43
Grass Valley Grits ~ Pony Tail Greens	
Ora King Salmon & Basil Pesto	\$39
Artichoke ~ Full Belly Farms Chipollini Onions ~ Lardon	
Johnny Cash Prime NY with Tobacco Onions	\$59
BBQ Sauce ~ Cheddar & Bacon Mash	
Day Boat Scallops atop Asparagus	\$46
Braised Beluga Lentil Ragu ~ Romesco	
Honey Roasted Duck Breast & Blackberry Mole	\$43
Confit Sifra Potatoes ~ Full Belly Carrots ~ Fiddlehead Ferns	

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