



Thursday, August 4, 2022

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Sweet Brentwood Corn Soup	\$9
Basil Oil	
Assortment of Cheeses	\$19
Sesame Seed Crackers ~ Toasted Walnuts ~ Peach Marmalade	
Soil Born Farms Greens	\$9
Leslie Revsin's Balsamic Vinaigrette ~ Crostini	
Peach Panzanella ~ Heirloom Cucumbers ~ Croutons	\$14
Little Gems Lettuce ~ Red Onion ~ Mint ~ Golden Balsamic Vinaigrette	
Uncle Ray Yeung's Heirloom Tomatoes with Hand-Pulled Mozzarella	\$18
Basil ~ Seka Hills EVOO ~ Balsamico Aceto	

Small Plates

Room "700' Charcuterie	\$18
Sourdough Pita ~ Mustard ~ Sauerkraut	
Veal Sweetbreads	\$19
Fried Green Tomatoes ~ Corn Salsa ~ Tarragon Aioli	
Handmade Fettucine with Cherry Tomatoes	\$25
Roasted Corn ~ Jimmy Nardello ~ Grana Padano	
Braised Rabbit Ravioli	\$28
Rojo Sauce ~ Summer Baby Squash ~ Cotija Cheese	

Large Plates

Seared Liberty Duck Breast	\$38
Saffron Rice ~ Kale ~ Tomato Jam	
Grilled Monterey Bay King Salmon ~ Chipotle Plum Sauce	\$40
Ratatouille with Cannelini Beans	
Local Black Cod ~ Morel Mushrooms	\$40
Nantes Carrots ~ Creamy Braised & Crispy Leeks	
Double-Cut Bledsoe Pork Chop ~ Apricot Salsa	\$42
Creamy Polenta ~ Broccoli Rabe ~ Whole Grain Mustard Sauce	
Snake River Farms Zabuton ~ Blue Cheese Butter	\$55
Roasted Potatoes ~ Arugula	

Mulvaney's B&L

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*consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness