

Thursday, March 16, 2023

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Cauliflower & Spring Onion Soup Peashoot Pesto	\$10
Cypress Grove Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Fruit Marmalade	\$19
The Bitter Caesar ~ Mixed Chicories Fried Broccoli Tips ~ Six Minute Egg	\$10
Prime Beef Steak Tartare ~ Kennebec Potato Chips Shallots ~ Capers ~ Dijonaise ~ Fresh Horseradish	\$15

Small Plates

Corned Beef Tortellini ~ Mustard Caraway Cream Spring Garlic ~ Nantes Carrots ~ Maitake	\$28
Riverdog Farms Grilled Broccoli Vegan Caesar ~ Crispy Chickpeas ~ Lemon	\$10
RioVista Endives with Point Reyes Blue Cheese Grapes ~ Candied Walnuts ~ Grainy Mustard Vinaigrette	\$13
Di Stefano Burrata ~ Grilled Country Bread Butternut Squash Caponata ~ Aged Saba	\$14

Large Plates

Honey Roasted Duck Breast Blackberry Jus ~ Wheat Berry Risotto ~ Kohlrabi ~ Rosemary	\$42
Pan Roasted Day Boat Scallops White Bean ~ Artichokes ~ Nantes Carrots ~ Lardon	\$46
Double Wide Bledsoe Smoked Pork Chop Grass Valley Grits ~ Collard Greens ~ Grain Mustard Jus ~ Watercress	\$42
Prime New York Steak ~ Roasted Mushrooms Creamed Kale ~ Sauce Au Poivre	\$58
Red Wine Braised Lamb Shoulder Stroganoff Maitake Mushroom ~ Red Onion ~ Dill	\$38
Grilled Soy & Lime Marinated Opah ~ Mango Salsa Lemongrass Coconut Rice ~ Baby Bok Choy ~ Avocado Mousse	\$37

Mulvaney's B&L

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