



Wednesday, July 24, 2024

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Heirloom Ray Yeung Tomato Gazpacho Basil Oil	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Cherry Orange Compote	\$19
Sunrise Spinach Salad with Beets Pickled Onion ~ Roasted Shallot Vinaigrette ~ Chevre Goat Cheese	\$12
Caesar Salad with Classic Dressing Little Gem Lettuces ~ Garlic Croutons ~ Parmesan	\$12

Entrées

Chicken Cobb Salad with B&L Bacon and House Balsamic Vinaigrette English Cucumbers ~ Corn ~ Avocado ~ Blue Cheese ~ Soft Boiled Egg	\$20
Capitol Burger with Fancy Sauce and Duck Fat Steak Fries 8oz Flame Grilled Angus Beef Patty ~ Heirloom Tomatoes Local Lettuces ~ Pechal's Pickles ~ Acme Bun	\$22
Housemade Summer Vegetable Pappardelle Heirloom Tomatoes ~ Brentwood Corn ~ Basil ~ Midnight Moon	\$23
Single-Cut Bledsoe Pork Chop with Romesco Sour Cream & Chive Smashed Potatoes ~ Garlic Dino Kale	\$25
King Salmon with Basil Pesto Bosworth Rice ~ Dwelley Farms Pole Beans	\$30