



Tuesday, October 1, 2024

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Roasted Pepper & Potato Soup Bacon Bits ~ Chives	\$12
Harvest Salad with Honey Roasted Seckle Pears McNamara Walnuts ~ Pear Vinaigrette ~ Warm Goat Cheese	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Fig-Honey Jam	\$19

Entrées

Capitol Burger with Fancy Sauce and Duck Fat Steak Fries 6oz Flame Grilled Angus Beef Patty ~ Heirloom Tomatoes Local Lettuces ~ Pechal's Pickles ~ Acme Bun	\$22
Caesar Salad with Grilled Mary's Chicken Little Gem Lettuces ~ Classic Dressing ~ Garlic Croutons ~ Parmesan	\$21
Mauricio's House Made Linguini Grilled Summer Vegetables ~ Parmesan	\$23
B.L.T. with and House-made Potato Chips Bacon Confit ~ Local Lettuce ~ Heirloom Tomato ~ Aioli	\$20
Single-Cut Bledsoe Pork Chop with Romesco Roasted Garlic-Herb Potatoes ~ Braised Greens	\$25
Patty's Fish & Chips with Hatch Chili Remoulade Duck Fat Steak Fries ~ Southern Slaw	\$21