



**Friday, October 18, 2024**

**Starters & Small Plates**

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Red Gala Apple & Pumpkin Soup Chives ~ Pepitas	\$12
Harvest Salad with Honey Roasted Seckel Pears Pistachios ~ Pear Vinaigrette ~ Warm Goat Cheese	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Fig-Honey Jam	\$19

**Entrées**

Caesar Salad with Grilled Mary's Chicken Little Gem Lettuces ~ Classic Dressing ~ Garlic Croutons ~ Parmesan	\$21
Smoked Pork Melt with House Made Potato Chips Fiscalini Cheddar ~ Caramelized Onions ~ Roasted Peppers	\$21
Capitol Burger with Fancy Sauce and Duck Fat Steak Fries 6oz Flame Grilled Angus Beef Patty ~ Heirloom Tomatoes Little Gem Lettuces ~ Pechal's Pickles ~ Acme Bun	\$22
Seared Halibut with Route 64 Basil Pesto Saffron Rice ~ Brussell Spouts	\$28
Mauricio's Handmade Tagliatelle with Delicata Squash Brown Butter ~ Chanterelle Mushrooms ~ Jimmy Nardellos ~ Parmesan	\$24
Single-Cut Bledsoe Pork Chop with Tuscan Salsa Verde Confit Potatoes ~ Rainbow Chard	\$25