



Wednesday, October 9, 2024

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Roasted Pepper & Potato Soup B&L Bacon ~ 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

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 ~ Balsamic Onions ~ Roasted Peppers	\$21
Capitol Burger with Fancy Sauce and Duck Fat Steak Fries 6oz Flame Grilled Angus Beef Patty ~ Heirloom Tomatoes Butter Leaf Lettuces ~ Pechal's Pickles ~ Acme Bun	\$22
Sear'd Diver Scallops with Romesco Sauce Bosworth Rice ~ Garlicky Greens	\$29
Mauricio's House Made Linguini Heirloom Tomatoes ~ Corn ~ Basil ~ Grana Padano	\$23
Single-Cut Bledsoe Pork Chop with Tuscan Salsa Verde Confit Fingerling Potatoes ~ Blue Lake Green Beans	\$25