



**Thursday, November 7, 2024**

**Starters & Small Plates**

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Pork Pozole Pickled Agave ~ Cilantro	\$12
Harvest Salad with Honey Roasted Seckel Pears Walnuts ~ Pear Vinaigrette ~ Warm Goat Cheese	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Fig Honey Jam	\$19

**Entrées**

Caesar Salad with Mary's Adobo Chicken Little Gem Lettuces ~ Grana Padano ~ Croutons	\$21
Capitol Burger with House Made Potato Wedges Lola Rosa Lettuce ~ Patrick's Pimento Cheese ~ Pickles ~ Sautéed Onions	\$21
Schnitzelwich with House Made Potatoe Chips Crispy Bledsoe Pork Cutlet ~ Bavarian Mustard ~ Sautéed Red Cabbage	\$22
Ahi Tuna with Persimmon & Pomegranate Relish Farro Pilaf ~ Broccoli Rabe	\$28
Mauricio's House Made Papardelle with Bolognese Lobster Mushroom ~ Grana Padano	\$24
Single-Cut Bledsoe Pork Chop with Cranberry Compote Mashed Potatoes ~ Cauliflower	\$25