



Tuesday, June 3, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Chilled Nantes Carrot & Ginger Soup	\$12
Carrot Top Pesto	
Riverdog Arugula Salad with Mustard Sherry Vinaigrette	\$12
Strawberries ~ Candied Walnuts ~ San Joaquin Gold	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	

Entrées

Riverdog Butter Lettuce Salad with Roasted Mary's Chicken Breast	\$22
B&L Bacon ~ Croutons ~ Blue Cheese Dressing	
Pesto Roasted Turkey Sandwich on Sourdough	\$21
Avocado ~ White Cheddar ~ B&L Bacon ~ Butter Lettuce ~ Potato Chips	
Anthony Ferrari's Black Cod with Panang Curry	\$28
Jasmine Rice ~ Braised Spring Vegetables ~ Chile Oil	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$24
English Peas ~ Riverdog Snow Peas ~ Pistachio Cream	
Single-Cut Bledsoe Pork Chop with Peach Marmalade	\$25
Creamy Polenta ~ Klein Asparagus	