



Friday, February 20, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Terra Firma Broccoli & Cheddar Soup	\$15
Brioche Croutons ~ Florets ~ Fiscalini	
Soil Born Butter Lettuce with Winter Citrus	\$14
Candied Walnuts ~ Ricotta Salata ~ Champagne Vinaigrette	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Compote	

Entrées

Alemaya Farm's Chicory Mixed Lettuces with Mary's Chicken Breast	\$22
Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	
Matt's Pastrami on B&L Rye with French Fries	\$22
Sauerkraut ~ Pickles ~ Mustard	
Anthony Ferrari's Black Cod in Saffron Broth	\$36
Manila Clams ~ Chorizo ~ Fennel ~ Bosworth Rice	
B&L Beet Agnolotti with Gulf Shrimp	\$36
Meyer Lemon Cream ~ Sunflower Sprouts ~ Fiscalini Cheddar	
Single-Cut Bledsoe Pork Chop with Apple Marmalade	\$32
Mashed Potatoes ~ Alemaya Carrots	

Cooked for you by: John Trujillo, Connor, Ali, Beau, Samuel and Tone!

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