MULVANEY'S B&L BUILDING AND LOAN

Tuesday, March 10, 2026

Starters

House-Smoked Salmon & Irish Brown Bread $18
Traditional Accompaniments

Alemaya Farm's Carrot Curry Soup $15
Mung Beans ~ Coconut Milk ~ Crispy Shallots

Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate $19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Jam

Room 700 Charcuterie: Pepperoni, Duck Rillette, & Coppa $19
Mustard Caviar ~ Pickled Beets

Caesar Salad with Riverdog Red Romaine $18
Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Chedder Cheese

Salanova Lettuces with Fiscalini Cheddar $16
Croutons ~ Balsamic ~ Seka Hills EVOO

Small Plates

Albacore Tuna Crudo in Yuzu $34
Seka Hills EVOO ~ Serrano Chiles ~ Red Onion

Full Belly Farms Grilled Asparagus $24
B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli

Miso Yaki Pork Belly with Apple Butter $28
Soil Born Cabbage

Braised Beef Tortellini with Wild Mushrooms $36
Braised Greens ~ Crispy Shallots ~ San Joaquin Gold

Hand Cut Pappardelle with B&L Bolognese $36
Calabrian Chiles ~ Crispy Leeks ~ Maitake Mushrooms ~ Fiscalini Cheddar

B&L Tagliatelle with Fully Belly Asparagus $32
Green Garlic ~ Bottarga ~ Preserved Lemon ~ Bread Crumbs

Large Plates

Anthony Ferrari's Rock Cod in Saffron Broth $56
Manila Clams ~ B&L Spanish Chorizo ~ Bosworth Rice
Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21 3oz $17

Braised Beef Cheeks with Caramel Apples $58
Pomme Puree ~ Smoked Asparagus & Shallot
Pair With: Syrah ~ Xavier Gerard "Lacombe St. Pierre", Saint Joseph 2023~ 3 oz $20

Grilled Lan Roc Double-Cut Pork Chop with Cranberry Mostarda $52
Wild Mushroom Bread Pudding ~ Sunchokes Puree ~ Riverdog Bok Choy
Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz $30

Meinke Ranch Braised Rabbit Mole with Duck Fat Tortillas $48
Bloody Butcher Polenta ~ Riverdog Radish ~ Serranos
Pair With: Dry Riesling ~ Trimbach "Vieilles Vignes" Alsace, France 2018 ~ 3 oz $22

1855 Ranch Grilled New York Steak with TSV $72
Carrot Puree ~ Full Belly Farm's Asparagus ~ Riverdog Spinach ~ Black Pepper Velouté
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz $60

**ADD DUNGENESS CRAB $25

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

Mulvaney's B&L 1215 19th St. Sacramento, 95811 916.441.6022 mulvaneysbl.com