



Thursday, March 5, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Alemaya Farm's Carrot Curry Soup Mung Beans ~ Coconut Milk ~ Crispy Shallots	\$15
Full Belly Arugula Salad with Roasted Beets Feta Cheese ~ Candied McNamara Walnuts ~ Sherry Vinaigrette	\$14
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Compote	\$19

Entrées

Alemaya Farm's Red Romaine Lettuces with Mary's Chicken Breast Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$22
Roasted New York Steak Sandwich with French Fries Chimichurri ~ Grilled Onions ~ Full Belly Arugula ~ Pickled Serranos	\$22
Anthony Ferrari's Black Cod over Saffron Broth Manila Clams ~ B&L Spanish Chorizo ~ Bosworth Rice	\$36
B&L Braised Beef Tortellini with Wild Mushrooms Crispy Shallots ~ Dino Kale ~ Fiscalini Cheddar	\$36
Single-Cut Lan Roc Pork Chop with Apple Marmalade Mashed Potatoes ~ Alemaya Carrots	\$32
Patrick's Chile Adobada with Fresh Tortillas Red Beans & Rice ~ Pickled Serranos	\$24

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

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