



Wednesday, April 1, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Asparagus Soup Crème Fraiche ~ Bread Crumbs ~ EVOO	\$15
Mix Lettuces with Dijon Vinaigrette Watermelon Radish ~ Strawberries ~ Blue Cheese ~ Candied Walnuts	\$14
Full Belly Farms Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$19
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19

Entrées

Alemaya Farm's Romaine Hearts with Mary's Chicken Breast Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$22
Shaved Beef French Dip Sandwich with Au Jus Caramelized Onions ~ Brie ~ Horseradish Sauce	\$26
Anthony Ferrari's Black Cod with Parsnip Puree Spring Peas ~ Asparagus ~ Beurre Blanc	\$36
Hand Cut Tagliatelle with Pistachio Pesto Artichokes ~ Snap Peas ~ Meyer Lemon ~ Fiscalini Cheddar	\$28
Single-Cut Lan Roc Pork Chop with Mango Salsa Alemaya Farm's Carrots 2 Ways ~ Delta Asparagus	\$32
Capital Cheeseburger with French Fries American Cheddar ~ Lettuce ~ Pickles ~ Red Onion	\$24

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

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