



**Tuesday, May 12, 2026**

**Starters & Small Plates**

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Tomato & Roasted Red Bell Pepper Soup Cheddar Cheese Croutons ~ B&L Bacon	\$15
Riverdog Farm's Mixed Lettuce Salad in Strawberry Vinaigrette Strawberries ~ Feta ~ Candied Pistachios	\$14
Durst Farms Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$19
California Cheese Plate Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam	\$19

**Entrées**

Soil Born Farms Red Romaine Lettuce with Mary's Chicken Breast Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$22
Matt's House Made Pastrami on Sourdough Bread Dijon Mustard ~ Pickles ~ French Fries	\$24
Anthony Ferrari's Rock Cod with Pineapple Vinaigrette Twin Peaks English Peas ~ Pickled Ramps ~ Bosworth Rice	\$36
Hand Cut Tagliatelle with Pistachio Pesto Artichokes ~ Snap Peas ~ Preserved Lemon ~ Fiscalini Cheddar	\$28
Single-Cut Lan Roc Pork Chop with Blueberry Mostarda 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, Cesar, Rubin, and Tone!*

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