



Wednesday, May 6, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Alemaya Carrot & Apple Soup Crème Fraiche ~ Carrot Chips	\$15
Mix Baby Lettuces with Dijon Vinaigrette Strawberries ~ Feta ~ Candied Walnuts	\$14
Durst Farms Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$19
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ 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 ~ Meyer 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, Samuel, Cesar, Rubin, and Tone!

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