

SUMMER 2013

SALADS

LACINATO KALE CAESAR 14.00

FRESH GARLIC AND ANCHOVY DRESSING, GRANA PADANA CHEESE, AND GARLIC CROUTONS

MARINATED VEGETABLES SALAD 15.00

ARTICHOKE HEARTS, HEARTS OF PALM, SUNDRIED TOMATO, RED BELL PEPPER, SWEET ONIONS AND ROASTED ORANGE VINAIGRETTE

SHAVED FENNEL SALAD 8.00

WITH RADISHES, EXTRA VIRGIN OLIVE OIL, SEA SALT, AND MICRO GREENS

STARTERS

BIG SUR SEAFOOD GUMBO CUP 7.00 BOWL 12.00

ROASTED ROOTS, DUNGENESS CRAB, OKRA, ANDOUILLE SAUSAGE, AND CAJUN TRINITY (ONION, BELL PEPPER, CELERY)

MONTEREY BAY SEABASS PO BOY 5.00

DRESSED WITH CREOLE MUSTARD MARINATED CABBAGE, TABSCO, CHERRY TOMATO, AND A PICKLE

TWO POTATO NAPLOEAN 7.00

YUKON GOLD AND IDAHO RUSSETS, ROAST BEEF DEBRIS, BUFFALO MOZZARELLA CHEESE, AND GARDEN HERBS

OYSTERS

RAW 3.00

WITH COCKTAIL SAUCE, LEMON, AND CHAMPAGNE MIGNONETTE

ROCKAFELLA' 6.00

WITH CREAMED SPINACH, PARMESAN BREAD CRUMBS, AND CRISPY SHALLOTS

**EATING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESSES; ESPECIALLY IN INFANTS, THE ELDERLY, AND PERSONS WITH COMPROMISED IMMUNE SYSTEMS.*

SUPPER

BRAISED CHICKEN ORLEANS 24.00

RED WINE VINEGAR, TARRAGON, CHERVIL, FINISHED WITH A BIT OF CREAM, MIXED GREENS AND TARRAGON VINAIGRETTE

MONTEREY BAY WILD KING SALMON 27.00

BLACKENED WITH A SUCCOTASH OF FRESH CRANBERRY BEANS, CORN, GOLDEN BEETS, AND ARUGULA

GRASS-FED NEW YORK STRIP STEAK 28.00

CARAMELIZED CIPOLLINI ONIONS, CRIMINI MUSHROOMS, RED WINE DEMI GLACE, SERRANO CHEESE GRITS, AND CREAMED SPINACH

STUFFED AND SEARED PORTOBELLO 22.00

STUFFED WITH RED BEANS, ONIONS, CELERY, BELL PEPPER, AND SERVED WITH WILTED MARKET GREENS

SIDES

RED BEANS AND RICE 7.00

CALIFORNIA LONG GRAIN RICE, ANDOUILLE SAUSAGE, AND SMOKED HAM HOCK

LONG-COOKED MARKET GREENS 5.00

MARKET GREENS COOKED SLOWLY WITH HERBS AND SEASONING

SAVORY BREAD PUDDING 8.00

CARAMELIZED CAJUN TRINITY, HOT SICILIAN SAUSAGE, AND BELLWEATHER FARMS PEPATTO CHEESE

CREAMED SPINACH 6.00

MONTEREY COUNTY SPINACH AND CRISPY RED ONIONS

WHITE GRITS 6.00

WITH RIPENED SERRANO PEPPER AND AGED DRY JACK CHEESE

SUMMER 2013



LUNCH

SHAVED FENNEL SALAD 8.00

RADISHES WITH EXTRA VIRGIN OLIVE OIL, MEYER LEMON JUICE, AND SEA SALT

LACINATO KALE CAESAR 14.00

FRESH GARLIC AND ANCHOVY DRESSING, GRANA PADANA CHEESE, AND GARLIC CROUTONS

MARINATED VEGETABLES SALAD 15.00

ARTICHOKE HEARTS, HEARTS OF PALM, SUNDRIED TOMATO, RED BELL PEPPER, SWEET ONIONS AND ROASTED ORANGE VINAIGRETTE

CHEESE PLATE BY THE CHEESESHOP 15.00

IMPORTED AND DOMESTIC CHEESES SELECTED BY THE CHEESESHOP-CARMEL WITH SUN-DRIED FRUIT AND HOUSE-ROASTED NUTS

SANDWICHES

MUFFALETTA 12.00

SALAMI, MORTADELLA, PROSCIUTTO AMERICANO, PROVOLONE AND OLIVE SALAD ON FOCACCIA

TURKEY 7.00

DIESTEL ORGANIC TURKEY, CREOLE MUSTARD MARINATED CABBAGE ON HONEY WHOLE WHEAT BREAD

HEIRLOOM TOMATO AND CUCUMBER 7.00

MARINATED SWANK FARMS HEIRLOOM TOMATOES, CUCUMBERS, SWEET ONIONS ON A SOURDOUGH ROLL

ROASTED BEEF 12.00

ROASTED TOP SIRLOIN WITH HORSERADISH AIOLI, PEPPEROCINI, ARUGULA, SERVED ON JEWISH RYE



SUMMER 2013

SMALL BITES

SHAVED FENNEL SALAD 8.00

RADISHES WITH EXTRA VIRGIN OLIVE OIL, MEYER LEMON JUICE, AND SEA SALT

LACINATO KALE CAESAR 14.00

FRESH GARLIC AND ANCHOVY DRESSING, GRANA PADANA CHEESE, AND GARLIC CROUTONS

MARINATED VEGETABLES SALAD 15.00

ARTICHOKE HEARTS, HEARTS OF PALM, SUNDRIED TOMATO, RED BELL PEPPER, SWEET ONIONS AND ROASTED ORANGE VINAIGRETTE

DEVILED EGG

CRISPY PROSCIUTTO AMERICANO AND SMOKED PAPRIKA

CHARCUTERIE 15.00

BREAD AND BUTTER PICKLES, WHOLE GRAIN MUSTARD, AND SLICED CROSTINI

CHEESE PLATE BY THE CHEESESHOP 15.00

IMPORTED AND DOMESTIC CHEESES SELECTED BY THE CHEESESHOP-CARMEL WITH SUN-DRIED FRUIT AND HOUSE-ROASTED NUTS

BIG SUR SEAFOOD GUMBO CUP 7.00 BOWL 12.00

ROASTED ROOT VEGETABLE ROUX, DUNGENESS CRAB, HALIBUT FUMET, MONTEREY BAY SPOT PRAWNS, ANDOUILLE, AND TRINITY

SEABASS SLIDER-SIZED PO' BOY 12.00

DRESSED: MARINATED CABBAGE, TABASCO SAUCE, CHERRY TOMATO, AND A PICKLE

NAPOLEONIC POTATO TOWER 8.00

WITH WARM BURRATA, PARMIGGIANO REGGIANO, CHIVES AND BLACK PEPPER

BUTTERMILK BISCUIT

BIG SUR HONEY BUTTER

SOUTHERN-FRIED CHICKEN LOLLIPOP

BUTTERMILK RANCH AND BIG SUR HONEY MUSTARD

OYSTERS

RAW 3.00

WITH COCKTAIL SAUCE, LEMON, AND CHAMPAGNE MIGNONETTE

ROCKAFELLA' 6.00

WITH CREAMED SPINACH, PARMESAN BREAD CRUMBS, AND CRISPY SHALLOTS

**EATING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESSES; ESPECIALLY IN INFANTS, THE ELDERLY, AND PERSONS WITH COMPROMISED IMMUNE SYSTEMS.*



SUMMER 2013

MORNING FARE

GRANOLA 8.00

SEASONAL FRESH FRUIT WITH BELLWEATHER FARMS VANILLA YOGURT

OATMEAL 7.00

WITH COMPOTE OF DRIED FRUIT, BROWN SUGAR, AND SPICED NUTS

TWO BUTTERMILK BISCUITS

HOUSE MADE SAUSAGE GRAVY 9.00

OR

SAUSAGE, EGG, AND CHEESE 7.00

OR

BIG SUR HONEY BUTTER 5.00

THREE SCRAMBLED OR FRIED EGGS 8.00

GRANA PADANA CHEESE, CHILI FLAKES, AND CHIVES

TWO HARD BOILED EGGS 7.00

SEASONED SALT AND GARDEN HERBS SALAD

WHITE CORN GRITS 8.00

LONG-COOKED GREENS

OR

SLOW COOKED HEIRLOOM TOMATOES

OR

THREE CHEESES WITH RIPENED SERRANO CHILI 9.00

SIDES

TWO EGGS 5.00

BACON, SAUSAGE, OR HAM STEAK 5.00

LONG-COOKED GREENS 3.00

SLOW COOKED TOMATOES 3.00

TOAST 1.00

BUTTERMILK BISCUIT 3.00

BEVERAGES

SODAS	SPARKLING WATER 2.00	ICED TEA 2.00	COFFEE 2.00
COKE 3.50	PELLEGRINO 250 _{ML}	HOT TEA 3.00	ESPRESSO 3.50
DIET COKE 2.50	LIMONATA		CAPPUCCINO 3.75
ROOT BEER 3.50	ARANCIATA		LATTE 4.00
SPRITE 2.00	PELLEGRINO 1000 _{ML} 6.00		MOCHA 4.25
GINGER ALE 3.50			AMERICANO 3.50

BEER

DRAFT

FIRESTONE, **UNION JACK IPA, PASO ROBLES 6.00**
 ABITA, **SOS WHEAT PILS, NEW ORLEANS 5.00**
 NECTAR ALES, **RED ALE, PASO ROBLES, 5.00**

LARGE FORMAT

NAPA SMITH, **ORGANIC IPA, NAPA, 22_{oz} 12.00**
 CLOS NORMAND, **FERMENTED CIDER 750_{ML} 20.00**

BOTTLE

ABITA, **AMBER LAGER, NEW ORLEANS, LA 4.00**
 DIXIE, **LONG NECK-LAGER, NEW ORLEANS, LA 5.00**
 RINCE COCHON, **BELGIAN BLONDE ALE, OUDENARDE 7.00**
 FIRESTONE, **SOLACE UNFILTERED WHEAT, PASO ROBLES 5.00**
 SCHMALTZ BREWING, **HE'BREW GENESIS ALE, SF, 6.00**
 TIMMERMANS, **FRAMBOISE LAMBICUS, ITERBEEK, 6.00**

WINE

SPARKLING

	GLASS	BOTTLE
GRUET, BLANC DE NOIR, NEW MEXICO, N/V		20.00 375ML
JORGE ORDOÑEZ, KILA CAVA, SANT SADURNÍ D'ANOIA, SPAIN, 2010	8.00	32.00
LAMARCA, PROSECCO, VALDOBIADENNE, N/V		30.00
SAINT-CHAMANT Á EPERNAY, BRUT CUVÉE DE CHARDONNAY, CHAMPAGNE, 1999		90.00 375ML
STEPHANE COQUILLETTE, CARTE D'OR, PREMIER CRU CHAMPAGNE, N/V		85.00
DIEBOLT-VALLOIS Á CRAMANT, BRUT-ROSÉ, CHAMPAGNE, N/V		100.00

WHITE

MUROS ANTIGOS, VINHO VERDE, LOUREIO ESCOLHA, 2011		27.00
DRY CREEK VINEYARD, CHENIN BLANC, CLARKSBURG, 2012	7.00	28.00
HIRSCH, GRÜNER VELTLINER, HEILIGENSTEIN, KAMMERN/KAMPTAL, 2011		40.00 375ML
GOBELSBURGER, GRÜNER VELTLINER, KAMPTAL, 2012	8.00	36.00
BODEGA M, QUERIDA ALBARIÑO, EDNA VALLEY 2011		54.00
LUCIA, CHARDONNAY, SANTA LUCIA HIGHLANDS, 2011		100.00
PRIDE MOUNTAIN VINEYARD, CHARDONNAY, NAPA VALLEY, 2011		36.00 375ML
PIO CESARE, L'ALTRO, CHARDONNAY, PIEMONTE, 2010		42.00
FORT ROSS, CHARDONNAY, FORT ROSS VINEYARD, FORT ROSS-SEAVIEW, 2011		43.00
LULI, SAUVIGNON BLANC, CENTRAL COAST, 2012		36.00
TANGENT, SAUVIGNON BLANC, PARAGON VINEYARD, EDNA VALLEY, 2011	9.00	36.00
ZOCKER, RIESLING, PARAGON VINEYARD, EDNA VALLEY, 2009		40.00
DOMAINE HOUCHEART, ROSÉ, COTES DE PROVENCE, 2012	7.00	28.00

RED

POPPY, PINOT NOIR, MONTEREY COUNTY, 2011	7.00	28.00
ROAR, PINOT NOIR, SANTA LUCIA HIGHLANDS, 2011		75.00
KOSTA BROWNE, PINOT NOIR, SONOMA COAST, 2011		175.00
BERNARDUS, PINOT NOIR, MONTEREY COUNTY, 2010	11.00	44.00
KOSTA BROWNE, PINOT NOIR, RUSSIAN RIVER VALLEY, 2011		68.00
FORT ROSS, PINOT NOIR, FORT ROSS VINEYARD, SONOMA COAST, 2009		45.00 375ML
KEN WRIGHT CELLARS, PINOT NOIR, WILLAMETTE VALLEY, 2011		60.00
LINE SHACK, CABERNET SAUVIGNON, SAN ANTONIO VALLEY, 2009	8.00	32.00
BANSHEE, CABERNET SAUVIGNON, NAPA VALLEY, 2010		75.00
VINEYARD 29, CRU, CABERNET SAUVIGNON, NAPA VALLEY, 2010		100.00
FÉRAUD-BRUNEL, CÔTES DU RHÔNE VILLAGES, 2011	9.00	36.00
PIO CAESARE, BAROLO, BAROLO ALBA-ITALIA, 2007		36.00 375ML
SANDLER WINE CO, SYRAH, CONNELL VINEYARD, BENNET VALLEY, 2009	10.50	42.00
BODEGA DE EDGAR, MIS PASOS, CENTRAL COAST, 2010		63.00
TRENZA, TINTO, SAN LUIS OBISPO COUNTY, 2009		48.00