



# LUNCH

Fall 2017

## APPETIZERS

Fresh Oysters	served raw with cucumber mignonette and house cocktail sauce ... 18
Lobster Escargot	garlic and parsley butter, grilled bread ... 16
Crab Puffs	mango salad, sweet and sour dipping sauce ... 15
Beer Battered Bacon	deep fried Applewood smoked bacon, maple chipotle aioli ... 12
Braised Meatballs	crispy mushroom polenta, marinara sauce ... 13
Duck Confit Quesadilla	mozzarella cheese, chipotle aioli ... 13
Rabbit Arancini	fried risotto, fontina cheese, marinara sauce, basil pesto ... 14
Baked Mac & Cheese	short rib, truffle oil ... 14
Deviled Eggs	crispy bacon, pickled jalapeno ... 10

## SOUP & SALADS

New England Clam Chowder	buttermilk biscuit ... 12
Tomato Bisque	truffle cheddar cheese puffs ... 10
Warm Brussels Sprouts Caesar Salad	bacon, shaved egg, parmesan cheese ... 14
Asparagus & Burrata Salad	prosciutto, arugula, pine nuts, aged balsamic ... 15
Shrimp Salad	tomato, mixed greens, endives, pistachios, goat cheese, peach-rosemary vinaigrette ... 17
Steak Salad	iceberg, fuji apple, walnuts, blue cheese, blue cheese dressing ... 16

## Entrees

### SANDWICHES & BURGERS

Served with choice of side salad or parmesan fries

Charbroiled 8oz Burger	cheddar cheese, bacon, caramelized onions, mustard aioli ... 16
Veggie Burger	avocado, roasted tomato, pesto aioli ... 14
Fried Chicken Sandwich	apple cole slaw, pickled jalapeno, spicy remoulade ... 15
Crispy Pork Belly Sandwich	cole slaw, IPA BBQ sauce ... 16
Braised Brisket Melt	mozzarella cheese, caramelized onions, mushrooms, truffle aioli ... 16
Grilled Salmon Sandwich	arugula, avocado, onion, tomato, lemon-caper aioli ... 16

### MAIN DISHES

Ratatouille and Polenta Bake	eggplant, squash, onion, tomato, mascarpone polenta ... 18
Fresh Pappardelle with Wild Boar Ragù	onion, tomato, parmesan cheese ... 20
Fresh Dungeness Crab Spaghetti	garlic, grilled corn, asparagus, jalapeno, lemon, olive oil ... 31
Beef Stroganoff	wild mushrooms, onions, fresh pappardelle, parmesan cheese ... 24
Grilled Salmon	roasted potatoes and artichoke hearts, piperade sauce, balsamic reduction ... 27
Pan Roasted Sea Bass	shrimp and melted leek risotto, lobster sauce ... 28
Fred's Fried Chicken	½ free-range chicken, roasted garlic potato puree ... 25
Grilled Pork Chop	Brussels sprouts, bacon and goat cheese potato puree, honey-balsamic sauce ... 31
Pan Roasted NY Steak	parmesan fries, broccolini, brandy-green peppercorn sauce ... 32

## SIDES

Potato Puree	roasted garlic, sour cream, chives ... 8
Wild Mushrooms	garlic, white wine, truffle butter ... 8
Roasted Tri-color Cauliflower	capers, pine nuts ... 8
Broccolini	roasted garlic, chili pepper ... 8
Mac & Cheese	goat cheese, white cheddar, fontina, parmesan ... 10



# DINNER

Fall 2017

## APPETIZERS

- Fresh Oysters served raw with cucumber mignonette and house cocktail sauce ... 18
- Lobster Escargot garlic and parsley butter, grilled bread ... 16
- Crab Puffs mango salad, sweet and sour dipping sauce ... 15

- Beer Battered Bacon deep fried Applewood smoked bacon, maple chipotle aioli ... 12
- Braised Meatballs crispy mushroom polenta, marinara sauce ... 13
- Duck Confit Quesadilla mozzarella cheese, chipotle aioli ... 13
- Rabbit Arancini fried risotto, fontina cheese, marinara sauce, basil pesto ... 14
- Baked Mac & Cheese short rib, truffle oil ... 14
- Deviled Eggs crispy bacon, pickled jalapeno ... 10

## SOUP & SALADS

- New England Clam Chowder buttermilk biscuit ... 12
- Tomato Bisque truffle cheddar cheese puffs ... 10
- Warm Brussels Sprouts Caesar Salad  
*bacon, shaved egg, parmesan cheese* ... 14
- Asparagus & Burrata Salad  
*prosciutto, arugula, pine nuts, aged balsamic* ... 15
- Wedge Salad  
*crispy bacon, tomatoes, pickled red onion, blue cheese, blue cheese dressing* ... 14

## CHEESE ASSORTMENT

- Red Hawk triple crème cows milk, Tomales Bay, CA
- Point Reyes Blue cows milk, Point Reyes, CA
- Goat Tomme aged firm goats milk, West Cornwall, VT
- L'Amuse Signature Gouda aged firm cows milk, Beemster, Holland

- One ... 8
- Two ... 15
- Three ... 21
- Four ... 26

### CHEESE PLATE

## Entrees

- Ratatouille and Polenta Bake eggplant, squash, onion, tomato, mascarpone polenta ... 20
- Fresh Pappardelle with Wild Boar Ragù Onion, tomato, parmesan cheese ... 21
- Fresh Dungeness Crab Spaghetti garlic, grilled corn, asparagus, jalapeno, lemon, olive oil ... 31
- Beef Stroganoff wild mushrooms, onions, fresh pappardelle, parmesan cheese ... 24
- Grilled Salmon roasted potatoes and artichoke hearts, piperade sauce, balsamic reduction ... 27
- Pan Roasted Sea Bass shrimp and melted leek risotto, lobster sauce ... 28
- Fred's Fried Chicken ½ free-range chicken, roasted garlic potato puree ... 25
- Grilled Pork Chop Brussels sprouts, bacon and goat cheese potato puree, honey-balsamic sauce ... 31
- Pan Roasted NY Steak parmesan fries, broccolini, brandy-green peppercorn sauce ... 32
- IPA Braised Beef Short Rib crispy mushroom polenta, grilled asparagus ... 31
- Braised Rabbit pancetta, creamy polenta, roasted cauliflower ... 33
- Charbroiled 8oz Burger cheddar cheese, bacon, caramelized onions, mustard aioli ... 17

## SIDES

- Potato Puree roasted garlic, sour cream, chives ... 8
- Wild Mushrooms garlic, white wine, truffle butter ... 8
- Roasted Tri-color Cauliflower capers, pine nuts ... 8
- Broccolini roasted garlic, chili pepper ... 8
- Mac & Cheese goat cheese, white cheddar, fontina, parmesan ... 10

# BEER



## ON TAP

Bud Lite		6
Radler	TW Pitchers	8
21st Amend	Hell or High Watermelon	6
Chimay	Blue	12
Hop Valley	Light Me Up Lager	8
Dust Bowl	Therapist	10
Elysian	Space Dust	10
Ommegang	Rosettea	10
Green	Amber	10
Ballast Point	Grapefruit Sculpin	8

## BOTTLES

Czechvar		8
Lagunitas IPA		8
Modelo Especial		8
Guinness		8
Red Trolley	Karl Strauss	8
White	Allagash	8
Brasserie Saison	duPoint	10
Framboise	Lindemans	12
Farmhouse	47 Hills	8
The Hatchet Cider	Sonoma Cider	8
Indian Pale Ale	Toy Soldier	6



# WINE

## BY THE GLASS

### RED

#### Pinot Noir

Hitching Post "Cork Dancer" 2014, Santa Barbara	18
Voix de La Vine 2015, Willamette Valley	12
Sean Minor 2014, Sonoma Coast	12
Bliss 2014, Mendocino	13

#### Cabernet Sauvignon

Rickshaw 2015, Napa Valley	12
Textbook 2015, Napa Valley	22
Enkidu 2015, Sonoma County	16

#### Zinfandel

Carol Shelton "Wild Thing" 2014, Mendocino	14
Jelly Jar 2015, Paso Robles	12

#### Allies and Enemies (Red blends)

Tievoli Red Blend 2015, Lodi	14
Sean Thackrey Pleiades, Marin County	16
Cinnabar "Mercury Rising" Red Blend, Napa Valley	11
Two Hands "Gnarly Dudes" Shiraz, Australia	18
Lealtanza Rijoia 2013, Spain	11

### WHITE

#### Bubbles

Prosecco Torresella N/V, Italy	10
Brut Scharffenberger N/V, Napa Valley	16
Santa Margarita Brut Rose N/V, Italy	15
Moscato Cettorri N/V, Italy	09

#### Sauvignon Blanc

Le Petit Conquerel 2015, Napa Valley	11
Brancott Estate Range 2016, New Zealand	12
Fiddlehead "Happy Canyon" 2013, Santa Barbara	16

#### Chardonnay

Rickshaw 2015, Napa Valley	12
Solitude 2014, Carneros	15
Patz and Hall 2015, Dutton Ranch	18

#### Rose

Triennes Rose 2015, France	11
Banshee Rose 2015, Mendocino	12

#### Allies and Enemies (White blends)

Voix de la Vinge 2015 Pinot Gris, Oregon	12
Picpoul de Pinet 2015...White, France	11
Ryans Riesling 2105, Colombia Valley	12
Sean Thackrey Le Pleiade N/V, Marin County	14
Cabo da Roca VINO Verde N/V, Portugal	09
Feudo Zirtari Bianco 2015, Italy	10

# Special OPS <sup>12<sup>00</sup></sup>

- 1 **The O Pear** Pear vodka, pear nectar, muddled jalapeno, orange juice, fresh lemon juice, jalapeno garnish
- 2 **Catcher in the Rye** Rye whiskey, muddled ginger, Benedictine, ginger beer, fresh lemon juice, simple syrup, lemon wedge garnish
- 3 **Cool Hand Luke** Gin, St. Germaine, muddled cucumber, cucumber bitters, fresh lime juice, cucumber garnish
- 4 **Firing Squad** Bourbon, grand marnier, fresh lemon juice, fresh grapefruit juice, bitters, luxardo cherry garnish
- 5 **The 415** Brandy, bourbon, tequila, ginger beer, fresh lime juice, simple syrup, dash or orange bitters
- 6 **3 Dots and a Dash** Bourbon, sherry, spoon of maple syrup, vanilla bitters, pepper liquor
- 7 **The POW** Mezcal, silver tequila, chili extract, pineapple juice, simple syrup, chocolate bitters, fresh lime juice, red chili garnish
- 8 **Toy Bubbles** Prosecco, pear nectar, float of pear vodka
- 9 **Storm the Beach** Silver tequila, fresh lemon juice, fresh lime juice, muddled ginger, simple syrup, wasabi paste
- 10 **Bullet Wound** Rye whiskey, Campari, dry vermouth, fresh lemon, glass lined with absinthe

# SIGNATURE Soldier <sup>14<sup>00</sup></sup>

- 1 **Manhattan Transfer** Makers mark bourbon, antica sweet vermouth, bitters and luxardo cherry
- 2 **Mr. Deans' Last Word** 209 Gin, green chartreuse, luxardo, fresh lemon juice
- 3 **The Alley Sazarack** Tempelton rye, bitters, simple syrup, absinthe rinse
- 4 **Nick's night out Negroni** Sipsmith gin, antica sweet vermouth, and Campari
- 5 **Loves Vesper** Kettle one vodka, uncle vals gin, mt tam cheese stuffed olive
- 6 **Don Draper's Old Fashion** Buffalo trace bourbon, antica sweet vermouth, luxardo cherry, bitters and sugar cube, fresh orange wedge
- 7 **Belden Mule** Gray goose vodka, ginger beer, fresh lemon juice, simple syrup
- 8 **Aram's Dog is Salty** Belvedere vodka, fresh grapefruit juice and wasabi salt rim
- 9 **The Dudes Caucasian** Titos Vodka, kahlua, strauss creamery half and half, chocolate bitters
- 10 **Just one more** add another drink here