

scotch egg, cress & horseradish... \$8  
January's pickles... \$6 beer battered & fried... \$8  
smoked duck wings, blue cheese & celery... \$9  
proper English chips... \$6  
butter poached shrimp, oatmeal cracker, sour orange chutney... \$14  
Shigoku oysters...  
... raw with Mendocino seaweed mignonette... \$16  
... roasted with black pudding & oats... \$15

popovers, freshly baked every half hour... \$9

game pie... \$15  
smoked mussel chowder... \$12  
roasted corn, on the cob, whisky-shallot butter... \$7  
chilled cranberry bean salad with burrata & pistachios... \$11  
roasted eggplants in vinaigrette... \$9  
The Farmer salad, Mt. Beasor sugar cane vinaigrette... \$9  
portobello Pommes Anna... \$7  
lamb tartare, fried shallots, mint, curry brioche... \$12  
roasted spot prawns, summer squash & chanterelles, padron pepper salsa verde... \$18  
whisky cured salmon, Scottish beer bread, cucumbers & herbs... \$15  
fried quail & barley stew... \$17

grass fed beef burger, good cheddar, chips & a pickle... \$16  
pub steak, whisky-peppercorn sauce, fried onions... \$25  
squab & lobster salad, smoked almonds, cauliflower & baby mustard... \$32  
simple grilled fish, béarnaise sauce, rumbledethump croquettes... \$21  
rabbit Wellington, slow cooked carrots, old school red wine sauce... \$22

NIGHTLY ROAST... \$MP  
*bread sauce, barrel aged worchestershire*



## HOUSE SPECIALTIES

\$12 each

### BONNIE PRINCE CHARLIE

*Giffard's Ginger of the Indies liqueur & lime juice, topped with Napa Smith Pilsner*

### FLORA MACDONALD

*Cocchi Americano, Chase Elderflower & Green Chartreuse, topped with Gerard Bertrand Cremant*

### ALEXANDER FORBES

*Charbay Tequilla, Plymouth Sloe Gin, pineapple purée, lime juice & rhubarb bitters*

### COUNTESS OF CARRACK

*Krogstad Akvavit, egg white, lemon juice, beet juice & fennel bitters*

### MARY MACARTHUR

*Martin Miller's Gin, Chase Elderflower liqueur, grapefruit juice & peach bitters, topped with Domaine Carneros Rosé*

### ROB ROY

*Black Grouse Scotch, Carpano Antica sweet vermouth & Angostura bitters (barrel aged)*

### FARMER'S FOLLY

*Elijah Craig 12 yr Bourbon, Carpano Antica sweet vermouth, Yellow Chartreuse & Fernet Branca*

### FOX'S REVENGE

*Barbancourt 8 yr Rhum, Aperol, grapefruit juice & Mt. Beasor sugar cane syrup*



## DRAFT BEERS

Cismontan 'the Citizen"

*California Common Lager \$6*

Napa Smith

*Pilsner - Napa, Ca \$5*

The Bruery... Mischief

*Belgium style golden ale \$8*

Coronado... Idiot IPA

*Imperial Indian Pale Ale \$7*

## WHITE WINES ON TAP

Cairdean Estate, Haley Margaret

*White Blend, Napa \$10*

Remix

*Albarino, California NV \$10*

Redenuf

*Sangiovese Rose, California 2013 \$10*

## RED WINES ON TAP

Cairdean Vineyards, Farmers Cab

*Napa, Ca 2010 \$17*

Red Barn

*Pinot Noir, Russian River, Ca 2011 \$11*

Copain

*Syrah/Mourvedre, Ca 2012 \$14*

# DELI



## HOUSEMADE SAVORIES

Scotch eggs \$5

Game pie \$7

January's pickles \$2

## SALADS *small \$5 / medium \$7 / large \$11*

Marinated mushrooms, little gem lettuces & parmesan

Toasted barley, cucumber, roast duck

Dry farmed potatoes, creamy mustard dressing

Black eyed peas, pickled red onion & herbs

Summer squash, pickled gulf shrimp, creamy dill dressing

Tomato, watermelon & mint

Savoy cabbage, apples & chili dressing

Sugar snap peas, radishes & citrus vinaigrette

Summer bean salad with soffrito vinaigrette

Corn on the cob, whisky stewed shallots, arugula

Farmer salad, Mt. Beasor Farm sugar cream vinaigrette

Little gem lettuces, popover croutons, creamy caper dressing

## SANDWICHES \$8

*Available cold or griddled on housemade French bread*

Roast beef, mozzarella, marinated peppers

Roast chicken salad, smoked gouda

Grilled marinated vegetables with fresh goat cheese

Pork "knuckle sandwich" with caramelized onions

## TODAY'S SOUP \$5

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# BAKERY



## PUDDINGS

Ginger-porter tea cakes \$3

Filled doughnuts \$3

Poached apricot & vanilla ice cream trifle \$5

Caramelized white chocolate bread pudding \$5

Butterscotch mousse cake \$5

Chocolate almond tart \$6

Roasted peach rice pudding \$5

## SCONES \$3

Cheddar & scallion

Roasted strawberry-basil

## BREADS

Oatmeal crackers \$1.5

Curry brioche \$3

Crumpets \$2

Mendocino seaweed \$2

Sprouted seed \$2

Potato parkerhouse \$4

Scottish beer bread \$5

## CROISSANTS \$5

Brown sugar & golden raisin

Butterscotch & lime

Smoked ham & cheddar

Mushroom & swiss chard

Orange marmalade

## COOKIES \$1.5

Cocoa nib & orange

Scottish shortbread

Milk chocolate, hazelnut & rosemary

## HOUSEMADE ICE CREAM & SORBETS

*Seasonal and daily flavors*

Scoops *small* \$3 / *large* \$5

Ice cream sandwiches \$4

Popsicles \$3

Milkshakes \$6

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