

RESTAURANT & BAR

CHEESE SELECTION

FROMAGER D’AFFINOIS Strawberry Jam, France, Cow’s Milk, Brie Style, Velvety, Creamy 6.50

GRAND NOIR BLUE Orange Blossom Honey, Germany, Cow’s Milk, Sweet & Sharp 6.50

IDIAZABAL Port Figs, Spain, Sheep’s Milk, Bright, Well Balanced, Salt-Caramel Finish 6.50

{ FOR ALL 3 CHEESES 18 }

STARTERS

TODAY’S SOUP 9.50

CARAMELIZED ONION SOUP Gruyère Cheese, Crouton 10.50 (v)

WILD PRAWNS CAZUELA Tomatoes, Fava Beans, Castelvetrano Olives, Feta 17.50

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.50

OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce (6) 18.50 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4) 16.50

FLATBREAD Roasted Mushrooms, Fontina Cheese, Mozzarella, Parmesan, Melted Leeks, Arugula, Truffle Oil 14.50 (v)

DI STEFANO BURRATA Grilled Local Asparagus, Almond-Caper Vinaigrette, Micro Greens, Grilled Bread 15.50 (v)

SALADS & ENTRÉE SALAD

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 11.50 (v)(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 11.50
with Grilled Mary’s Chicken Breast 15.95 Grilled Wild Prawns 18.75

GRILLED MARY’S CHICKEN BREAST SALAD Organic Lettuces, Celery, Apples, Toasted Almonds, Raisins, Blue Cheese, Apple Cider Vinaigrette 17 (gf)

GRILLED WILD PRAWN COBB Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing 18.75 (gf)

TODAY’S MONTEREY WILD SALMON SALAD SPECIAL 24.

SANDWICHES

BUTTERMILK FRIED MARY’S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll, Kennebec Chips 16.75

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Kennebec Fries 16
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs’ Natural Applewood Smoked Bacon 3.50

MAIN COURSE

RISOTTO Corn, Fava Beans, Green Garlic, Parmesan 20 (v)(gf) (vegan on request)

VEGAN BOWL Vadouvan Umbrian Lentils, Basmati Rice, Roasted Carrots, Spinach, Baby Sweet Cauliflower, Chermoula 20 (v)(gf)

BELLWETHER FARMS FRESH RICOTTA GNOCCHI Braised Homestead Pork Sugo, Fennel 24

PAINTED HILLS NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 23 (gf)

CERTIFIED ANGUS BEEF HANGER STEAK FRITES Gremolata Hand Cut Fries, Arugula, Castelvetrano Olive Tapenade 29

SIDES

Bread Served On Request

MARINATED OLIVES 6.25

ROASTED FINGERLING POTATOES 6.50

HAND CUT KENNEBEC FRIES
Lemon-Garlic Aioli 6.50

{5} GRILLED WILD PRAWNS 14.75

GRILLED MARY’S CHICKEN BREAST 8.50