

CHEESE SELECTION

FROMAGER D’AFFINOIS Apple Jam, France, Cow’s Milk, Brie Style,
Velvety & Creamy 6.25

BIG ROCK BLUE Orange Blossom Honey, Central Coast, Cow’s Milk, Nutty,
Tangy & Buttery Finish 6.25

IDIAZABAL Port Figs, Spain, Sheep’s Milk, Bright,
Well Balanced & Salt-Caramel Finish 6.25

{ FOR ALL 3 CHEESES 16.99 }

STARTERS

TODAY’S SOUP 9.50

CARAMELIZED ONION SOUP Gruyère Cheese, Crouton 10.50 (v)

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

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

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4) 16

FLATBREAD Bartlett Pears, Blue Cheese, Mozzarella, Parmesan, Caramelized Onions, Arugula, Toasted Walnuts, Balsamic Gastrique 14.50

BELLWETHER FARMS RICOTTA GNOCCHI Roasted Forest Mushrooms, Spinach, Brandy-Black Truffle, Grana Padano 16.50 (v)

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta Cheese, Micro Greens 13.50 (v)(gf)

SALADS & ENTRÉE SALAD

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 10.50 (v)(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 10.50
with Grilled Mary’s Chicken Breast 15.95 Grilled Wild Prawns 18.75

GRILLED MARY’S CHICKEN BREAST SALAD Organic Lettuces, Apples, Toasted Almonds, Raisins, Blue Cheese,
Cider Vinaigrette 15.95 (gf)

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

SANDWICHES

GRILLED FILET MIGNON SANDWICH Grilled Balsamic Onions, Horseradish Aioli, Gruyère Cheese, Forest Mushrooms, Watercress,
Ciabatta Roll, Kennebec Fries 17.75

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 14.75
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs’ Natural Applewood Smoked Bacon 3.50

MAIN COURSE

VEGAN BOWL Rustichella Linguine, Cauliflower, Delicata Squash, Lacinato Kale, Pumpkin Seeds, Persian Lime Curry-Coconut
Sauce 20 (v)(gf)

PUMPKIN RISOTTO Butternut Squash, Spinach, Crispy Sage, Parmesan 17 (v)(gf) (vegan on request)

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

PAINTED HILLS NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables 19 (gf)

SIDES

Bread Served On Request

MARINATED OLIVES 6.25

ROASTED FINGERLING POTATOES 6.25

CURTIS’ KENNEBEC FRIES
Lemon-Garlic Aioli 6.25.

{5} GRILLED WILD PRAWNS 14.75

GRILLED MARY’S CHICKEN BREAST 8.50.