RESTAURANT & BAR

CHEESE SELECTION

| BRILLAT SAVARIN AFFINE | Port Figs, France, Cow’s Milk, Rich & Buttery  | 7 |
| POINT REYES BAY BLUE | Orange Blossom Honey, California, Cow’s Milk, Sweet & Mellow  | 7 |
| OAKDALE AGED GOUDA  | Port Figs, California, Cow’s Milk, Nutty & Tangy  | 7 |

FOR ALL 3 CHEESES  20

STARTERS

TODAY’S SOUP  9.5

ORGANIC HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita  8.95 (v)(vg)

CARAMELIZED ONION SOUP Emmenthal Cheese, Crouton  10.5 (v)

OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce (6)  21 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4)  18.5

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips  14.5

MANILA CLAMS Tomatoes, Fregola, Harissa Broth, Grilled Country Bread  18.5

DI STEFANO BURRATA Strawberries, Balsamic Reduction, Basil Oil, Maldon Sea Salt, Grilled Bread  17.5 (v)

FLATBREAD Peaches, Caramelized Onion, Mozzarella, Blue Cheese, Arugula, Balsamic Reduction  16.5 (v)

SALADS

ORGANIC LETTUCES Stone Fruit, Shaved Fennel, Sweet & Salty Walnuts, Ricotta Salata, Muscatel Vinaigrette  11.5 v(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano  11.5

with Grilled Mary’s Chicken Breast  17  Grilled Wild Prawns  19.75

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  19.75 (gf)

TODAY’S SALMON SALAD SPECIAL A.Q

SANDWICHES AND MORE

PAN FRIED COD SANDWICH Smoked Paprika Remoulade, Pickled Red Onions, Arugula, Ciabatta Roll, Kennebec Chips  18

BEELER’S SMOKED HAM PANINI Sun-Dried Tomato Chutney, Garlic Aioli, Arugula, Emmental Cheese, Sourdough, Kennebec Chips  16.95

BUTTERMILK FRIED MARY’S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll, Kennebec Chips  18.75

LOCAL LAMB BURGER Cucumber Yogurt, Tomatoes, Arugula, Feta, Focaccia Roll, Kennebec Chips  18.95

GRILLED NY STRIP STEAK SANDWICH Onion Jam, Roasted Alba Mushrooms, Brie Chese, Horseradish Aioli, Arugula, Focaccia Roll, Kennebec Fries  18.95

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Kennebec Fries  16

Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.75, Hobbs’ Natural Applewood Smoked Bacon  4.5

VEGAN BOWL Rustichella d’Abruzzo Orecchiette Pasta, Spring Vegetables, Coconut-Vadouvan Sauce  21 (v)

NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus  24 (gf)

SIDES

Bread Served On Request

MARBLED OLIVES  7 (gf)

ROASTED FINGERLING POTATOES  8 (gf)

HAND CUT KENNEBEC FRIES Lemon-Garlic Aioli  7

TODAY’S VEGETABLES, LEMON & E.V.O.O.  8 (gf)

(4) GRILLED WILD PRAWNS  15.75 (gf)

GRILLED MARY’S CHICKEN BREAST  15 (gf)

CHIPS & OWNERS  |  CURTIS & ESIN DECARION  |  GENERAL MANAGER  |  TRACY JURICH  |  EXECUTIVE SOUS CHEF  |  JORGE BARRETO
750 CAMINO RAMON, DANVILLE, CA. 94526  TEL. 925-314-0974 WWW.ESINRESTAURANT.COM  |  NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS
*consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness  |  (v) = vegetarian (gf) = gluten free
Esin believes in Food with Integrity. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner  07/01/2022