

RESTAURANT & BAR

### CHEESE SELECTION

**BRILLAT SAVARIN AFFINE** Strawberry Jam, 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** Emmanthal 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 DIXON 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'Abruzo 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

**MARINATED 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** 9 (gf)

CHEFS & 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