

CHEESE SELECTION

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

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow’s Milk, “Stilton Style” Earthy Tones, Sweet, Salted-Caramel Finish 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)

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) 16.50

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 16.50 (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 CERTIFIED ANGUS BEEF NY STRIP STEAK SANDWICH Grilled Balsamic Onions, Horseradish Aioli, Gruyère Cheese, Forest Mushrooms, Watercress, Ciabatta Roll, Kennebec Fries 18.95

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 15.50
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs’ Natural Applewood Smoked Bacon 3.50

MEDITERRANEAN LOCAL LAMB BURGER Cucumber-Yogurt, Tomatoes, Feta Cheese, Arugula, Ciabatta Roll & Kennebec Chips 16.95

MAIN COURSE

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

PUMPKIN RISOTTO Butternut Squash, Spinach, Crispy Sage, Parmesan 20 (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 23 (gf)

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