

# Culinary Offerings

BY EXECUTIVE CHEF BENNY DERRINGER

## Starters

CHEESE & CHARCUTERIE PLATE - \$30 (HALF)/\$40 (FULL)

Artisan cheeses, gourmet meats, dried fruits, nuts, crackers, and olives

PARMESAN FRIES \$12

24 month aged parmesan, crispy rosemary, roasted garlic aioli

SOUP DE JOUR \$15

Chef's seasonally inspired soup of the day

BURRATA- \$21

Curry apple, pomegranate, puffed forbidden black rice, carrot salt, extra virgin olive oil.

Served with house-made crostini's

WARM DEMI BAGUETTE \$10

Whipped ricotta butter topped with Calcareous Zinfandel salt

HOUSE MADE POTATO CHIPS \$10

Burnt lemon and caper yogurt

PEAR & APPLE SALAD \$16

Candied pecans, Gorgonzola, pear cider vinaigrette, brown butter croutons

Add Mary's grilled chicken \$8

MARINATED CASTELVETRANO OLIVES- \$10

Fennel pollen, citrus zest, thyme, Olea Farms olive oil, garlic

## Entrees

MARY'S CRISPY CHICKEN SANDWICH \$24

Panko crusted Mary's free range chicken thigh, chipotle remoulade, house made pickles, house slaw, brioche bun. Served with house side salad

BENNY BURGER \$28

Mishima ranch wagyu beef, blue cheese, horse radish aoli, bacon, pickled onions, arugula, brioche bun. Served with house made chips

ROASTED BEET CAPRESE SALAD \$22

. Bed of dressed spring mix, roasted red and golden beets, fresh mozzarella, balsamic reduction drizzle, topped with fresh basil. Served with a half baguette and whipped ricotta butter.

BRAISED SHORT-RIB MUSHROOM RISOTTO \$28

Braised short rib, served with Mighty Cap mushroom risotto, topped with natural demi-glace

DUCK CONFIT CASSOULET \$28

Classic French cassoulet of white beans, bacon and house-made sausage with tender duck confit

## Dessert

ASK YOUR SERVER ABOUT TODAY'S DESSERT