



THE GREATEST NEIGHBORHOOD CAFÉ

APPETIZER & SHARABLES

Lobster Bisque

roasted tomatoes soup base & cream cup 12 - bowl 15

Sticky Ribs 16

asian rubbed st.louis pork ribs house made sweet n spicy sauce fresnos chilis & green onions

Bone Marrow 16

roasted & glazed bone marrow creminis mushrooms & toasted baquette

Bacon Wrapped Dates 14

mediool dates - goat cheese toasted almonds & spicy maple glaze

"Nuri" Portuguese Sardines 15

spiced sardines in olive oil arugula - heirloom tomato - house condiments & toasted bread

Charcuterie Board 30

CURED MEATS & CHEESE

finocchiona - fennel salami - succulent! coppa - black pepper & paprika - rich! chorizo el rey - paprika - chili flakes - mildly heat all served w house made pickles - jam - condiments dried fruit & toasted baguette

add any cheese 10 ea

humboldt fog - soft - ripened goat cheese - tangy! blue cheese - salty & creamy! port wine derby - marbled with port wine infusion brie cheese - pure decadence

SALAD

Beets Salad 14

citrus roasted beets - strawberries arugula - whipped goat cheese balsamic glaze

MAIN

Steak & Frites 28

8oz flat iron steak & truffled fries

Short Ribs Pappardelle 26

all day braised short ribs w mushrooms & carrots house made fresh pappardelle pasta house made ricotta cheese & short ribs au jus

Scallops 33

parsnip puree - quinoa - roasted cauliflower confit cherry tomatoes

Dinner Burger 19

signature niman ranch patty - mushrooms - caramelized onions blue cheese - lettuce - tomatoes house made garlic aioli on toasted brioche bun

SIDES TO SHARE

Mac n Cheese 13

3 cheeses - bacon lardons creamy bechamel sauce toasted breadcrumbs

Brussels Sprouts 9

roasted brussels sprouts balsamic glaze bacon lardons & parmesan cheese

Truffle Fries 10

house made garlic aioli & ketchup

DESSERTS

Dark Chocolate Pot De Creme

decadent dark chocolate mousse

Key Lime Pie

key lime custard graham cracker crust vanilla whipped cream

Brazilian Caramel Flan

Warm Chocolate Cookie

vanilla ice cream

Passion Fruit Mousse

tangy & gently sweet





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Brazilian Caramel Flan

Warm Chocolate Cookie vanilla ice cream

Passion Fruit Mousse tangy & gently sweet

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