

# DINNER

## Soups & Salads

add Chicken (\$4) or Salmon (\$7) to any salad

### Butternut Squash Soup \$6

Silky soup garnished with pomegranate, coconut & cilantro (V)

### Soup of the Day \$6

ask your server about today's house-made creation

### Berry Chicken Salad \$12

local greens, mixed berries, balsamic vinaigrette, goat cheese, grilled chicken

### Spinach & Chickpea Salad \$9

local greens, shallots, oranges, pomegranate, avocado, herbs & Dijon yogurt dressing (V)

## Small Plates

### Build Your Own Entree Platter \$14

Choose 3 Small plates for \$14 and save some green!

#### Small Salad \$6

#### Cup of Soup \$4.5

Butternut Squash or Soup of the Day

#### Truffle Fries \$5

shoestring fries, truffle oil, Parmesan & garlic aioli (V)

#### Scotch Egg \$4.5

crispy sausage wrapped egg w/ mustard & paprika

#### Hummus Plate \$5

with spiced chickpeas, wild rice tabbouleh, crudites and pita chips (V)

#### Bacon Bourbon Meatballs \$6

beef, pork, & bacon with chipotle bourbon BBQ sauce

#### Cheese of the day \$5

ask server for selection & charred sourdough (V)

#### Grilled Broccoli \$6

harissa vinaigrette, berbere puffed rice, and blue cheese (V)

#### Fried Shrimp Wontons \$6.5

Crispy wontons filled with shrimp, scallions, ginger & garlic served with sweet chili sauce

## Mostly Hold 'ems

<sup>s</sup> Entree includes 1 side, Add an extra side for \$2 Sides: Rosemary French Fries, Side of Salad Greens, or Cup of Soup

### Asian Style Portobello Burger \$9<sup>s</sup>

Grilled miso marinated mushroom, cucumber-carrot slaw, & Asian guacamole served on brioche bun (V)

### Avocado Toast \$8

Sourdough toast, grilled asparagus, avocado, sea salt cracked black pepper & sunny side egg (V)

### Smash Burger \$9<sup>s</sup>

double 4oz patties\* with cheese, onions, and fancy sauce  
add bacon \$2

### Bang Bang Shrimp Tacos \$10.5<sup>s</sup>

crispy marinated shrimp, lime slaw, bang bang sauce

### Sweet Potato Tacos \$8<sup>s</sup>

Roasted sweet potato, black beans, lime slaw, and fire roasted salsa on corn or flour tortillas (V)

### Fried Chicken Sandwich \$9.5<sup>s</sup>

candied jalapeno mayo, spicy slaw, tomato on bakery bun

### Grilled Salmon Club \$11.5<sup>s</sup>

bacon, arugula, romesco on brioche bun

### Arcadia Dog \$8<sup>s</sup>

All beef Nathan's hot dog, baguette, ketchup, mustard, relish, chipotle

### Cacio e Pepe Gnocchi \$8

Housemade gnocchi with black pepper, butter & Romano cheese (V)

## Entrees

### Korean BBQ \$13.5

Marinated flank\*, scallions, kimchi fried rice, egg, sesame  
Recommended drink pairing: El Coto Rioja Crianza

### Roasted Chicken \$16

Spice brined chicken breast with bacon-sourdough stuffing  
Recommended drink pairing: Apple Tart Spritz

### Fennel Crusted Salmon \$19

char broiled with cacio e pepe gnocchi and grilled greens  
Recommended drink pairing: Chardonnay Blanc

### Steak de Burgo \$21

grilled pub steak\* topped with herbed compound butter and wine served with truffle fries and grilled broccoli  
Recommended drink pairing: The Septimus or Crusher Merlot

### 3 Cheese Baked Mac & Cheese \$13.5

elbow pasta, gruyere, cheddar, & burrata with grilled portobello, sundried tomatoes & truffled breadcrumbs (V)  
Recommended drink pairing: House Rose Bubbles

### Breakfast Served All Day

Ask your server for a breakfast menu!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.