

mendocino

GRILLE AND WINE BAR

firsts

- duck liver mousse** brandied liver of long island duckling, pickled red onion, grilled bread 6
- beets 'n blue** roasted new beets, bohemian blue, spiced nuts, tiny asian greens 12
- baby arugula** honeyed pear, pickled red onion, pine nuts, cherry glen chevre emulsion, black pepper 10
- mendocino salad** mixed greens, shaved vegetables, white balsamic vinaigrette 10
- roasted veal breast raviolini** domestic chanterelle, sage butter, cabernet reduction 13
- steamed mussels** kombu dashi, preserved cabbage, tobiko 11
- smoked sweet potato dumplings** virginia sweets, caramelized apple, cippolini, sage butter 12
- boudin blanc** housemade chicken sausage, french coco bean, bayonne ham, sauce salmis 10

seconds

- yukon gold potato gnocchi** sauce cardinale, lobster, truffle essence 22
- toasted hazelnut risotto** local chanterelle mushrooms, sage, parmesan 24
- cider braised pork cheeks** anson mills grits, swiss chard, smoked onion, crispy pork terrine 25
- flat iron steak** chevre potato mousseline, seared foie gras, grilled pickled onion 27
- maryland rockfish** potato-leek stuffed squid, sauce gribiche 22
- trofie artisanale** seasonal forest mushrooms, rosemary, shallots, parmesan 21
- amish half chicken al mattone** house pancetta, wilted young spinach, roasted carrots, jus 22
- arctic char** butter poached maine lobster, sunchoke two ways, pomegranate coulis 27

cheeses

goat	cabra la mancha (MD) monocacy ash (MD)	musky, clean, sharp sweet, earthy, mild
sheep	marisa (WI) dante (WI)	mellow, earthy, creamy dense, nutty, sweet
cow	appalachian, (VA) oak springs "derby" (VA)	buttery, earthy, citrus creamy, rich
blue	hook's paradise (WI) point reyes (CA)	rich, creamy, smooth creamy, sweet & salty

two cheese 9 | four cheese 18 | six cheese 27 | full cheese board (includes accents) 46

accents

spiced nuts 3 | olives 3 | spiced persimmon jam 3 | cranberry jam 3 | house apple butter 3

charcuterie for two

brandied duck liver mousse, pâté de campagne, mustards, house pickles, country bread 16

general manager brigitte anders-kraus
executive chef samuel whitcomb

Please note a \$5 charge will be added to all split plates. 18% gratuity will be added to parties of 6 or more
Consumption of raw or undercooked meat, poultry, and or seafood may increase the risk of food borne illness.

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sparkling

Zardetto Prosecco "Brut" NV Veneto, Italy 10

sauvignon blanc

JRE "Tradition" 09 Napa Valley 9

Saracina 08 Mendocino County 11

chardonnay

Lioco 09 Sonoma County 10

Pine Ridge 07 Napa Valley 13

Rombauer 09 Carneros 17

interesting white

Mercer Riesling 08 Yakima Valley 8

Pine Ridge (Chenin Blanc : Viognier) 08 California 8

Keswich Verdejo 09 Monticello 9

Jezebel "Aromatic Blend" 09 Monterey 9

Beckmen (Marsanne : Roussane) 08 Santa Ynez 10

Cass Viognier 09 Paso Robles 10

Atrea (Roussane : Viognier) 08 Mendocino 12

Zocker Grüner Veltliner 09 Edna Valley 13

cabernet

JRE 08 Napa Valley 13

Obsidian 07 Lake County 16

Ladera 06 Napa Valley 18

pinot noir

Belle Glos "Meiomi" 09 California 12

Molnar Family 07 Carneros 16

Archery Summit "Premier Cuvée" 07 Willamette Valley 18

merlot

Parcel 41 07 Sonoma Valley 10

interesting reds

River Bluff Blue Charbono 06 Lodi 8

Mara "Syrage" (Syrah : Petit Sirah) 08 California 9

St Amant Tempranillo 07 Amador County 10

Lioco "Indica" (Carignan : Mourvedre) 08 Mendocino 11

Beckmen (Grenache : Syrah : Mourvedre) 08 Mendocino 12

¿Por Que No? (Zinfandel : Cabernet) 08 California 14

Four Vines "Cypher" (Eclectic Blend) 07 Paso Robles 15

Turley "Juvenile" Zinfandel 08 Napa Valley 16

Paraduxx (Zinfandel ; Cabernet : Merlot) 07 Napa Valley 20

hops

Harpoon "Winter Warmer" (Massachusetts) 6

Samuel Adams "Winter Ale" (Massachusetts) 6

Amstel Light (Holland) 6

Heineken (Holland) 6

Southampton "Saison Deluxe Farm House" (New York) 750ml 22