

BAR MENU

Charcuterie and Cheese Plate | Accourrements 26 **House Made Country Sourdough** | Whipped Butter California Onion Dip | Smoked Trout Roe | Gaufrette Potato Chips 10 Roasted Butternut Squash Soup | Herb Ricotta | Sage Brown Butter 18 Salad of Lettuces and Herbs | Garden Vegetables | Crushed Hazelnuts | Cider Vinaigrette 15 Yellowtail Carpaccio | Niçoise Olives | Winter Citrus | Fines Herbs | Meyer Lemon Vinaigrette 25 Mt. Lassen Trout | Bacon Braised Cabbage | Olive Oil Crushed Potatoes | Lemon-Thyme Jus Mountain House Grass Fed Burger | Pepper Jack | Caramelized Onions | House Pickles 21 Red Wine Braised Short Rib | Yukon Gold Mashed Potatoes | Glazed Root Vegetables 37 Fettuccini Pasta | Sherry Braised Wild Mushrooms | Mascarpone Cream | Parmesan 37 Fried Chicken Sandwich | Spicy Aioli | Cabbage Slaw | House Pickles | Fries **Butcher Steak** | French Fries | Brandy Peppercorn Sauce

DESSERT

Dark Chocolate Brownie Sundae | Vanilla Ice Cream | Bourbon Caramel 16

Selection of Seasonal House Ice Creams and Sorbets 4/Per Scoop

Fresh Baked Cookie 6