

# Brasserie

## Small Plates

NEW ENGLAND STYLE SEAFOOD CHOWDER .....	\$7/\$5
STEAMED PRINCE EDWARD ISLAND MUSSELS .....	\$12
• Chardonnay, shallots, garlic, herbs, butter and grilled bread	
SEARED AHI TUNA .....	\$13
• Sesame seared ahi tuna, daikon slaw and peanut sauce	
**Harvest Fair Double Gold Winner**	
CRISPY FRIED CALAMARI .....	\$10
• Chipotle-lime aioli	
DUNGENESS CRAB CAKES .....	\$14
• On a bed of organic mixed greens with key lime aioli	
CRISPY GREEN BEANS .....	\$8
• Spicy chipotle aioli	
GRILLED CURRIED CHICKEN SKEWERS .....	\$8
• Asian dipping sauce	
WILLIE BIRD SMOKED TURKEY QUESADILLA .....	\$9
• Pepper Jack cheese, salsa, sour cream and guacamole	
ARTISANAL CHARCUTERIE PLATTER .....	\$11
• Chef's selection of locally made salamis with roasted garlic, olives, cornichons and french bread	
CHEF'S ARTISANAL THREE CHEESES .....	\$11
• Humbolt Fog (An elegant, soft, surface ripened goat cheese with a creamy, luscious texture and a subtle tangy flavor)	
• Point Reyes Farmstead Original Blue (A creamier style, full flavored blue cheese with hints of lemongrass and sea salt)	
• Chef's Whim	

## Sandwiches

- All sandwiches come with a choice of potato chips, french fries, cucumber salad or mixed greens

BBQ PULLED KUROBUTA PORK SANDWICH .....	\$11
• Dry rubbed, slow roasted pulled pork on ciabatta with homemade coleslaw	
PEAR AND BRIE SANDWICH .....	\$10
• Watercress, balsamic aioli and caramelized onions on rustic walnut bread. Served with a tabbouleh salad	
BRASSERIE BURGER .....	\$13
• Aged beemster gouda, applewood smoked bacon and onion confit	
T.B.L.A.T .....	\$12
• Turkey, bacon, lettuce, avocado and tomato on ciabatta	
CHICKEN SANDWICH .....	\$12
• Grilled chicken on ciabatta, sliced tomato, crisp lettuce, herb spread served with cucumber salad	

## From the Farm

ROASTED BABY BEETS .....	\$10
• Truffle sherry vinaigrette and goat cheese mousse	
**Harvest Fair Double Gold Winner**	
HUMBOLDT FOG TOMATO GALETTE .....	\$11
• Rustic pastry filled with humboldt fog goat cheese, caramelized onions and tomatoes. Served with a small mixed greens salad	
WARM LAUREL CHENEL GOAT CHEESE .....	\$9
• Arugula, sun dried tomatoes, spanish almonds and homemade croutons	
MIXED GREENS SALAD .....	\$7
• Local organic greens with sherry vinaigrette	
BABY SPINACH SALAD .....	\$9
• Apple wood smoked bacon, bartlett pears, balsamic red onions, candied walnuts, mezzo secco cheese and cider vinaigrette	
CRISPY BUTTERMILK CHICKEN SALAD .....	\$13
• Granny smith apples, candied walnuts, mixed greens and ranch dressing	
SEAFOOD LOUIE SALAD .....	\$16
• Hard-boiled egg, bell peppers, tomatoes, roasted beets, cucumber, romaine lettuce, white anchovies, bay shrimp, dungeness crab with louie dressing	

## Larger Plates

DE CECCO PASTA .....	MKT
• Ask you server for today's special	
RUSTICHELLA GARGANELLI PASTA .....	\$18/\$14
• Wild and exotic mushrooms, parmigiano reggiano, with a creamy chardonnay sauce (Add bacon \$2, Add chicken \$4)	
CLASSIC FISH AND CHIPS .....	\$14
• Panko breaded pacific ling cod, served with french fries, homemade coleslaw and tartar sauce	
BRASSERIE SEAFOOD STEW .....	\$25
• Mussels, salt cod, calamari, crab meat, bay shrimp, clam juice, saffron tomato sauce and roasted garlic bread	
ROASTED SEA BASS .....	\$28/\$20
• Lemon-dill mashed potatoes, blue lake green beans and caper butter sauce	
SAGE ROASTED CHICKEN BREAST .....	\$18/\$14
• Mixed grains and rice, swiss chard, and aromatic jus	
GRILLED BLACK ANGUS FLAT IRON STEAK .....	\$28/\$20
• Portabello mushroom potato puree, blue lake green beans and brandy green peppercorn sauce	

## EXECUTIVE CHEF - RICHARD WHIPPLE

170 RAILROAD ST. 707-636-7388

HALF PORTIONS AT HALF PRICE ARE AVAILABLE FOR EVERY ITEM FOR CHILDREN UNDER 12.

A gratuity of 19% will be added to parties of 7 or more