

# The artisan cafe

Dinner Menu  
March 3-31, 2023

Soup \$10  
Soup of the Day

## Starters

Slow baked brie cheese \$16  
with a drizzle of honey & rosemary sprigs  
served with a crispy baked crouton

dungerness crab cakes \$18  
with a chipotle aioli on a bed of mixed greens  
with a balsamic dressing

caprese heirloom tomato salad \$15  
with fresh basil & balsamic glaze

baby gem ceasar salad \$14  
with house made dressing  
fresh parmesan cheese & garlic crouton

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## Dinner Menu

artisan crab sandwich \$28  
served on a toasted franchise bun  
with sweet potato fries  
& a small salad

ginger soy glazed salmon \$26  
with scallion wild rice  
& ginger-saki sauté of baby bok choy

grilled pork chop \$27  
with fennel mashed potato  
& braised cabernet red cabbage

portabella mushroom ravioli \$16  
with pimientos & parmesan cheese

Dessert \$10-12

Ask your server for selection

## Wine List

Reds	Glass	Bottle
Artesa - 2021 Pinot Noir-Napa Valley	\$17	\$55
Comstock- 2018 Pinot Noir-Sonoma Coast.	\$17	\$55
Comstock- 2016 Zinfandel- Day Creek Valley	\$15.	\$48
Artesa- 2018 Cabernet Sauvignon-Napa Valley	\$18	\$75
Urban Legend-2016 Syrah-SierraFoothills	\$13	\$39

### Rose

Comstock -2020-Sonoma Coast.	\$11.	\$32
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### Whites

Comstock- 2016 Chardonnay Sonoma Coast	\$15	\$50
Comstock -2017 Sauvignon Blanc-Sonoma Coast	\$13	\$39
Urban Legend- 2020 Grenache Blanc Napa Valley	\$11	\$33

### Sparkling White

Artesa- Cordoniu Napa Grand Reserve Brut Barrica Los Carneros Napa Valley		\$65
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Assorted Bottled beer \$7.00-\$8.00  
(ask your server for selection offered)