

solomon's



SMALL PLATES

Carpaccio*

2 Sisters Wagyu pepper-seared beef, shaved Parmesan, arugula, endive, grapefruit, pickled radish, and microgreens. Finished with truffle and smoked olive oil. Served with Village Baker Striata crostini's
19

Warm Goat Cheese & Cajeta

Pistachio crusted chèvre, baby kale, roasted beets, topped with cajeta and Jacobsen sea salt
17 v

Foraged Mushrooms

Local pan seared mushrooms with fresh herbs and house seasoning. Topped with micro-greens
15 *vegan*

SALADS

Smoked Caesar Salad

Baby romaine, smoked Caesar dressing, shaved Parmesan, and a baked Parmesan crisp
16 *gf*

Seasonal Greens

Rotating fresh seasonal greens and toppings, served with a house-made dressing
Ask your server for details
15 *gf vegan*

Grilled Peach Burrata

Burrata, peach, prosciutto, arugula, basil, and mint. Finished with black sea salt, balsamic reduction and white wine vinaigrette
17 *gf*

MAINS

Sole Meunière*

Lightly breaded Petrale Sole filet draped over a bed of rice pilaf and broccolini, topped with fresh parsley and a lemon-caper reduction
38

Black Cod*

Filet of cod, with potatoes, Mediterranean mixed olives and cherry tomatoes. Topped with a shallot and white wine-clam sauce
38 *gf*

Pork Loin & Risotto*

Pork loin, served with Parmesan-sundried tomato risotto and grilled jumbo asparagus
36

Vegan Entrée

Seasonal vegan dish, prepared by the Chef daily.
Ask your server for details
MP *vegan*

Daily Grind*

A blend of rotating specialty cuts, toppings prepared by the Chef daily. Served on a Big Ed's brioche bun.
Ask your server for details
31 *gf option available*

Chicken Madeira

Bone-in chicken breast on a bed of herb-lemon wild rice with locally foraged mushrooms, onion, and parsley. Finished with a garlic-madeira wine sauce and served with a side of haricot vert
36 *gf*

Chef's Pasta

House-made chef's pasta prepared in house daily with fresh local ingredients.
Add pan seared bone-in chicken breast + 8
28 *gf option available*

CUTS

Cedar River Filet of Beef*	8oz	45
Cedar River Ribeye*	12oz	42
Carlton Farms Bone-in Pork Chop*	12oz	39
Wagyu Bavette*	10oz	52
Bone-in Chicken Breast		29

SAUCES *(select one)*

- Garlic-Chive Butter *gf v*
- Red Wine Balsamic *gf vegan*
- Black-Pepper Blue Cheese *gf v*
- Chimichurri *gf vegan*
- Horseradish crema *gf v*

SIDES *(select two)*

- Locally Foraged Mushrooms *gf vegan*
- Roasted Seasonal Veggies *gf v*
- Garlic-Dill Potatoes *gf v*
- Pacific Slaw *gf*
- Herb-Lemon Wild Rice *gf*

Bills can be split up to 4 ways. Split plate fee 3

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf- gluten-free v- vegetarian vegan- vegan