

## Appetizers

- Spinach and Artichoke Dip** with grilled rustic bread / 9
- Stuffed Cheese and Bacon Tater Tots** stuffed with cheese and bacon with lemon herb aioli and sriracha ketchup / 10
- Sweet Corn and Wild Mushroom Tamale** with cumin crema and avocado salsa / 10
- Shrimp Cocktail** horseradish and housemade cocktail sauce / 12.5
- Toasted Crustini and Creamy Burrata** tomato jam and basil oil / 10
- Chicken Wings** with a honey garlic glaze / 10
- Impossible Burger Sloppy Joe Sliders** with daiya cheese / 15
- Seared Scallops** cheesy polenta, charred corn, chive oil / 18
- Burrata Margherita Flatbread** fire roasted tomato sauce, housemade burrata, basil oil / 12
- Wild Mushroom With Pecorino Cheese Flatbread** preserved lemons, cream sauce / 11
- Cheese and Charcuterie Board** with toasted crustinis / 14

## Sandwiches with side salad or crispy fries

- House Ground Chuck and Brisket Burger** arugula, onion jam, candied bacon, smoked gouda / 14
- Short Rib Grilled Cheese** with white cheddar, sourdough bread and thinly sliced crispy onions / 13
- Farm Roasted Vegetable Grilled Cheese** with white cheddar (vegan cheese upon request) / 11
- Black Bean and Mushroom Burger** pickled slaw, carrot and daikon, lemon aioli / 14
- Gabriella's Crispy Chicken Sandwich** shaved slaw, pickles, and a sweet honey glaze on a ciabatta bun / 14
- Turkey Burger** apple slaw and an apple marmalade aioli / 14
- Lobster Roll** fresh herbs with lemon aioli / 25
- Impossible Burger** lettuce, tomato and pickle on ciabatta roll / 16.5

Grains

Pastas

- Short Rib and Pork Belly Mac and Cheese** cavatappi pasta, gouda, parmesan, smoked cheddar / 25
- Orecchiette Pasta** broccolini, garden peas, white wine sauce, parmesan cheese / 19
- Baked Creamy Pasta and Scallops** baby scallops, heirloom tomatoes, torn basil, toasted brioche / 20
- Seasonal Risotto** garden vegetables, black truffle, parmesan cheese / 23
- Chickpea Panisse Cakes** seasonal vegetables, carrot purée, artichoke pistou / 19
- Butternut Squash Ravioli** brown butter and sage / 23

## Salads dressing on the side upon request

- Field of Greens** with tart apples, california point reyes bleu cheese, candied walnuts, honey balsamic dressing / 9
- Mixed Greens Salad** with cucumbers, cherry tomatoes and house vinaigrette / 10
- Arugula and Frisée Salad** with heirloom cherry tomatoes, pickled shallots, burrata cheese, sherry mustard vinaigrette / 12
- Caesar Salad** torn croutons, shaved parmesan, caesar dressing / 12
- Wedge Salad** with crumbled bacon, chives, heirloom cherry tomatoes, crumbled bleu cheese, bleu cheese dressing / 12
- Green French Lentil and Poached Beet Salad** with soft ripened goat cheese, smoked almonds, sherry vinaigrette / 10
- Cobb Salad** tomatoes, cucumbers, bacon, hard boiled egg, bleu cheese, grilled chicken, ranch dressing / 12
- Soup of the Day** / 6.5

## Entrées

- Red Wine Braised Short Ribs** with celeriac purée and seasonal roasted vegetables / 22
- Grilled NY Steak** with wild mushrooms, red wine demi sauce, garlic mashed potatoes, garden vegetables / 29
- Herb Marinated Flank Steak** chimichurri sauce, seasonal vegetables and crispy shoestring french fries / 25
- Boz Fliet** madeira sauce, roasted fingerling potatoes and seasonal vegetables / 32
- Free Range Chicken** with natural juices, seasonal vegetables, roasted fingerling potatoes / 22
- Fish & Chips** hand battered pacific cod, caper remoulade, shoestring french fries, red cabbage slaw / 23
- Seared Salmon** with citrus miso glaze, butternut squash purée, sautéed spinach and seasonal vegetables / 25
- Grilled Brined Pork Chop** with mashed potatoes and seasonal vegetables / 25

## Additional Sides

- side house or side caesar salad / 6.5
- sautéed spinach / 6.5
- charred broccolini / 6.5
- fingerling potatoes / 5.5
- seasonal vegetables / 5.5
- french fries / 5.5
- bread and butter / 3
- add chicken 6, add shrimp 7, add steak 8, add salmon 9

Gabriella's  
CONTEMPORARY AMERICAN CUISINE