

soluna café & lounge
dinner – fall 2017

small

- housemade seasonal soup** inquire for today's selection 9
- grilled shishito peppers** french grey salt, hazelnut-romesco sauce 10
- patatas bravas** kennebec potatoes, spanish chorizo, crème fraîche, chives, pimenton aioli 11
- pan fried corona beans** cilantro-peanut pesto, tomato relish, crispy garlic 10
- brown sugar brussels sprouts** brussels sprouts, applewood smoked bacon, lemon juice 10
- pommes puree** yukon gold potato, crimini mushroom, herbs, pecorino romano 10.5
- artisan cheese & charcuterie** served with seasonal & traditional accompaniments 21
- : bellwether farms carmody - cow milk : saucisson sec - dry cured pork sausage
: cypress grove humboldt fog - goat milk : sweet coppa – sweet, well marbled pork
- *just cheese 13** ***just charcuterie 13**

medium

- grilled octopus** crispy potato, cerignola olive, frisee, romesco, grilled lemon vinaigrette 15
- dungeness crab fritters** dungeness crab, charred green onion, frisée, parsley, pickled fennel, lemon aioli 15
- steamed manila clams** little skookum clams, house-made chorizo, white corona bean, fresh cilantro, grilled baguette 16
- mac & cheese** cellentani pasta, pancetta, aged white cheddar, swiss-gruyere, aged provolone, pecorino-romano, panko 14.5
- grilled caesar salad** romaine heart, boquerone, shaved pecorino, brioche crouton, crispy shallot, classic caesar dressing 17
- pear & arugula salad** pomegranate, persimmon, chevre, candied almond, pear-balsamic vinaigrette 14.5
- tuna nicoise** rare ahi tuna, field greens, fingerling potato, cherry tomato, green bean, castelvetrano olive, 3-minute egg, fried caper, lemon-caper vinaigrette 17

large

- free-range fried chicken** rocky jr. chicken, brussels sprouts, sweet potato hash, bacon, sage, caramelized shallot, sriracha honey 25
- black sesame & almond encrusted ahi tuna** sushi grade ahi tuna, warm fingerling potato salad, frisée & arugula, cerignola olive tapenade 27
- pan-seared pacific cod** line-caught pacific cod, corona beans, cilantro-peanut pesto, tomato relish, crispy garlic, micro greens 26
- akaushi coulotte steak** wagyu beef, pommes puree, crispy onions, delta asparagus, hazelnut-romesco, parsley 35
- pork ragu & burrata** slow cooked pork, burrata, fennel, roasted garlic, sage, pecorino, panko, house-made bucatini, parsley 24
- butternut squash risotto** mascarpone, maple syrup, styrian pumpkin seed oil, spiced pepitas, crispy butternut squash, balsamic gastrique 23 **add grilled chicken 5**
- civic burger & fries** house-ground all-natural beef, triple cream brie, wild arugula, crispy onion, black garlic aioli, brioche bun 15
- add bacon 2 local organic egg 2.5**
- sub grilled chicken breast**

tap water & fresh local bread - served upon request

corkage is \$20 - limit of 2 bottles - \$5 split charge applies to entrees only

18% gratuity added to parties of 5 or more

~ just about all of the ingredients we use are organic, all-natural or sustainable ~