

# OLD GRANITE STREET *Catery*

snack

- ...
- marinated olives*~3.50
- spinach and artichoke hummus*~3.50
- farm fresh deviled eggs*~4.00
- roasted cherry tomato, basil & ricotta bruschetta*~4.00
- house made pickled vegetables*~4.50
- sweet bacon chips*~5.00
- shishito peppers*~5.00
- beer cheese*~5.00
- ahi & greens*~7.00
- charcuterie plate*~12.00
- daily cheese selections*~12.00

soup & veggies

- ...
- tomato soup*~crouton & fried basil~6.00
- seasonal quiche~featuring city green gardens*~9.00
- spinach salad*~blue cheese, walnuts, red onion, proscuitto & strawberry vinaigrette~11.00  
add chicken~5.00
- heirloom tomato salad*~arugula, feta, cilantro, basil, corn & jalapeno vinaigrette~11.00
- lentil salad*~arugula, avocado, carrot & roasted beets~12.00
- grilled chicken salad*~lemon pepper dressing~13.00
- crab cake salad*~vegetable succotash, arugula & remoulade dressing~13.00

*\*gluten free pasta available upon request*  
*\*\*contains nuts*

entrée

- ...
- wood grilled burger*~aged white cheddar, shoestrings or potato medallions~13.00
- wood grilled veggie burger\*\**~barley, mushrooms, oats, nuts, aged white cheddar, shoestrings or potato medallions~12.00
- fish 'n chips*~lemon tartar & potato medallions~12.00
- sausage plate*~elk pear/boar blueberry sausage, sauerkraut & whole grain mustard~13.00
- gnocchi\**~gorgonzola sauce & wild mushrooms ~13.00  
add basque chorizo or chicken~5.00
- green curry chicken*~fulton valley chicken breast, seasonal vegetables, house made green curry~23.00
- double cut pork chop*~brussels, onion, bacon & cherry demi glace~28.00
- wood grilled sirloin*~basil-shallot roasted squash & zucchini ribbons~29.00
- fresh market catch*~seasonal, regional~market price

sides

- ...
- green salad*
- grilled asparagus*
- mushroom sauté* ~5.00~
- cashew sweet potatoes*
- brussel, bacon & onion*

dessert

- ...
- butterscotch pudding*~chocolate graham cracker, whiskey whipped cream & lace cookie~ 6.00
- custard fruit tartlets*~ 8.00
- peach cheesecake\*\**~8.00
- chocolate & salted caramel with cayenne pot de creme* ~7.00
- white chocolate bread pudding*~8.00
- daily cheese selections*~12.00

*We would like to thank the following farms and ranches for the time and care they put into the products we use.*

5 Dot Ranch...Standish, CA  
Eggs & Quackers Farm...Sparks, NV  
Lattin Farms...Fallon, NV  
Minton Family Farms...Yuba City, CA  
City Green Gardens...Reno, NV

