

OLD GRANITE STREET *Catery*

snack

- ...
- marinated olives*~4.00
- roasted garlic & eggplant hummus*~5.00
- farm fresh deviled eggs*~5.00
- house made pickled vegetables*~5.00
- herb & spring vegetable bruschetta*~ goat cheese, lemon gastrique~6.00
- sweet bacon chips*~6.00
- beer cheese*~7.00
- shishito peppers*~8.00
- citrus marinated shrimp*~8.00
- coffee rubbed spareribs*~maple-coffee glaze~10.00
- 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
- panzanella*~mixed greens, soft croutons, olives, herb & yogurt dressing~12.00
- chopped italian salad*~mixed greens, genoa salami, cherry tomatoes, carrot, parmesan, citrus & chili vinaigrette~12.00 add chicken \$5.00
- 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~14.00

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

entrée

- ...
- 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
- cavatappi pasta*~kale, mushrooms, white wine butter reduction~13.00
- add basque chorizo or chicken~5.00
- wood grilled burger*~aged white cheddar, shoestrings or potato medallions~13.00
- wood grilled tomato chutney burger*~goat cheese, shoestrings or potato medallions ~14.00
- impossible burger*~vegan impossible patty, aged white cheddar, mayonnaise & dijon ~15.00 100% vegan option available
- braised beef oxtail*~farro 23.00
- wood grilled chicken breast*~couscous, quinoa, grilled veggies, preserved lemon yogurt~23.00
- double cut pork chop*~roasted pepper coulis, succotash, corn cake~28.00
- wood grilled sirloin*~herbed horseradish, soy & ginger mushrooms~29.00
- fresh market catch*~ seasonal, regional~market price

sides

- ...
- green salad*
- grilled asparagus*
- mushroom sauté* ~5.00~
- candied yam*
- braised greens*
- farro pilaf*

dessert

- ...
- butterscotch pudding*~chocolate graham cracker, whiskey whipped cream & lace cookie~ 6.00
- classic crème brûlée* ~7.00
- peach cobbler*~ 8.00
- campfire cake*~chocolate cake, graham, marshmallow fluff~8.00
- 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

