

OLD GRANITE STREET *Catery*

snack

- ...
marinated olives~4.00
sweet potato hummus~5.00
farm fresh deviled eggs~5.00
butternut squash bruschetta~5.00
house made pickled vegetables~5.00
sweet bacon chips~6.00
beer cheese~7.00
shishito peppers~8.00
ahi & greens~8.00
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
citrus salad~orange, grapefruit, spinach, fennel, chevre, honey vinaigrette & pistachios~12.00
delicata squash salad~kale, proscuitto, maple balsamic vinaigrette, pecans & golden raisins~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*

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
ziti~fall vegetables, house dried tomatoes, capers, 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
*boneless chicken thighs***~housmade stuffing & gravy 21.00
fulton valley chicken breast~couscous, quinoa, coconut milk, roasted vegetables, garam marsala & ginger yogurt~23.00
double cut pork chop~brussels, onion, bacon & cherry demi glace~28.00
wood grilled sirloin~demi glace, jalapeno butter, root vegetable medley~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
pumpkin crème brûlée ~7.00
apple cobbler~ 8.00
*chocolate cake***~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

