

# LUNCH

# DINING ROOM

## *small plates*

### **WHITE STURGEON CAVIAR**

30 GRAM JAR STERLING CLASSIC, VODKA CREME FRAICHE, HANDCUT KENNEBEC POTATO CHIPS 75

### **HOG ISLAND OYSTERS ON THE HALF SHELL\***

COCKTAIL SAUCE AND MIGNONETTE AQ

### **STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **PIMENTO CHEESE DIP**

TORN BAGUETTE, CALABRIAN CHILI 11

### **BLISTERED SHISHITO PEPPERS**

CRISPY GARLIC, SMOKED OLIVE OIL 12

### **OCTOPUS CROQUETTES**

MEYER LEMON, ROMESCO SAUCE 10

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, HONEYCOMB, CROSTINI 16.5

## *soups and salads*

### **SPLIT PEA SOUP**

SMOKED HAM HOCK, MIREPOIX, CRISPY SUNCHOKE CHIPS 11

### **ELLA CAESAR SALAD\***

CRISP LETTUCE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 12

### **BUTTER LETTUCE**

CASHEW BUTTER, MIXED WINTER CITRUS, WATERMELON RADISH, POMEGRANATE DRESSING 11

### **CHEF'S SALAD**

LEAFY GREENS, CRIMSON PEARS, GRAPES, SHAVED FENNEL, PT. REYES BLEU CHEESE, BALSAMIC VINAIGRETTE, CRISPY FRIED ONIONS 12

ADD ROASTED CHICKEN BREAST 6 ~ ADD GRILLED KING SALMON 8

## *entrees*

### **GRILLED ELLA HAMBURGER\***

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 15

ADD A SUNNY SIDE UP FARM EGG 2

### **SESAME CRUSTED AHI TUNA\***

NAPA CABBAGE, CUCUMBER, JULIENNE VEGETABLES, ROASTED CASHEWS, SOY-LIME VINAIGRETTE 24

### **PRIME RIB FRENCH DIP**

HORSERADISH AIOLI, CRISPY FRIED ONIONS, ACME TORPEDO ROLL, NATURAL JUS 20

### **PAN ROASTED KING SALMON\***

PORCINI AND HERB POLENTA, BUTTERNUT SQUASH CAPONATA, PINE NUTS, CURRANTS, CAPERS, POMEGRANATE MOLASSES, CRISPY KALE CHIPS 26

### **DUNGENESS CRAB ROLL**

OLD BAY AIOLI, MEYER LEMON, BUTTERED FRENCH ROLL, HANDCUT KENNEBEC POTATO CHIPS 25

### **CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 17

## *sides*

### **MIXED BABY LETTUCES**

TARRAGON VINAIGRETTE 5

### **WOOD FIRED BRUSSELS SPROUTS**

HARISSA, MARINATED FETA 8

### **FRENCH FRIED POTATOES**

PARSLEY, SEA SALT 5

\*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS,  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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