

# grace

## SOUP & SALAD

### **French Onion Soup** 20

caramelized onions, cream sherry-infused veal broth, toasty baguette, comté

### **Lentil Chili** 20 ○ / gf

kidney beans, black beans, pinto beans, cremini mushroom, aromatic vegetables & spices, corn tortilla crisps, cashew sour cream

### **Caesar Salad** 20

petite romaine, parmigiano reggiano, asiago croutons, crispy anchovy, caesar dressing

### **Autumn Salad** 20 ● / gf

tender florentine greens, burrata, black mission fig, pomegranate, blood orange, puffed arare, toasted pistachio, dried manuka honey, balsamic reduction vinaigrette

### **soup & salad additions**

- + pan seared salmon 14 gf
- + leg of chicken confit 15
- + prosciutto di parma 8 gf
- + demi-baguette & cultured butter 5 ●

## SHAREABLES

### **Deviled Eggs** 15 ● / gf

a tray of 6 topped with fried capers & chives

### **Poutine** 15

duck fat potato wedges, cheddar cheese curds, rich brown gravy

### **Surf Mac & Cheese** 20

torchietti pasta, cheddar cheese, gruyere cheese, butter-poached dungeness crab, ritz cracker crumble

## PLATES

### **Burger** 27

½ lb angus beef, challah bun, cheddar cheese, shredded lettuce, tomato, sweet onion, pickles, g-sauce, herbed fries

### **Chicken Pot Pie** 30

braised chicken, cremini mushrooms, heirloom carrots, golden potatoes, pearl onions, celery, pastry top

### **Mushroom Spinach Crêpe** 20 ●

mushroom medley, baby spinach, comté, sunny hen egg, choice of mixed florentine greens with champagne vinaigrette or house chips

### **Pulled King Trumpet Sandwich** 24 ○

soft bun, king trumpet mushrooms, jackfruit, bbq sauce, pickles, cabbage slaw, choice of mixed florentine greens with champagne vinaigrette or house chips

### **Fried Chicken Bucket** (serves two) 60

6 piece drumsticks & thighs, mac & cheese, duck fat potato wedges, collard greens

vegetarian ●    vegan ○    gluten free gf

*California law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.*