

The *Hollins House*
Restaurant & Bar | Est. 1929

Starters

Cheese Plate

Local and Imported Cheeses, Warm Bread,
Fruit Compote, Garden Garnishes, Stone
Ground Mustards, Pickles \$22
½ Cheese Plate \$14
Add Honey Comb \$5

New Zealand Lamb Chops

Pomegranate Gastrique, Toasty
Cauliflower \$18

Seared Ahi

Wasabi Aioli, Ponzu Sauce, Sesame,
Avocado, Cilantro, Scallion, Nori
Tapenade, Sticky Rice \$14

Spanish Octopus

Salsa Verde, Chorizo, Lemon,
Tomato Confit, Eggplant \$16

Crab Cakes

Dungeness Crab, Chive, Tartar Sauce,
Lemon Saffron Sauce, Grilled Lemon \$17

Hollins Onion Soup

Cheesy Bread, Pickled Onions,
Shallot Jam \$8/\$11

Butter Lettuce Salad

Point Reyes Blue, Granny Smith, Candied
Pecans, Butter Leaf Lettuce, Green
Goddess Dressing \$13

Thai Brussels Sprouts

Sweet Chili, Macadamia Nuts, Cilantro,
Fish Sauce \$9

Hollins Caesar

Baby Romaine, Radicchio, Anchovy
Vinaigrette, Soft Boiled Egg, Sunchoke
Chips, Parmesan Cheese \$8/\$13
Add Chicken \$8 Crab cakes \$11 Ahi \$10

Beet Salad

Garlic Crostini, Curry Spices, Goat Cheese
Mousse, Onions, Baby Greens, Pickled
Mustard Seeds \$14

Hollins Garden Salad

Mixed Greens, Swiss Chard, Orange
Segments, Pecans, White Balsamic
Vinaigrette \$8

Avocado Toast

Smashed Avocado, Citrus, Sesame, Sunchokes,
Marinated Tomatoes, Calabrian Chili's,
JP's Sourdough \$13

Entrées

Hollins Burger

House Grind, Spicy Aioli,
Pickled Onions, Sautéed Mushrooms,
House Brioche \$15
Add Bacon \$4, Add Avocado \$2, Add Cheese \$2

Paella

Saffron Rice, Bell Pepper, Chorizo,
Chicken, Swordfish, Scallops, Little Necks,
New Sofrito, Cilantro Aioli \$38
Soft Boiled Egg \$2

Beef & Mushroom Pappardelle

Filet, Arugula, Caramelized Onions,
Winter Herbs, Lemon, Basil, Egg Yolk,
Parmesan, Smoked Crème Fraîche,
Calabrian Chili's \$28

Seared Swordfish

Black Trumpet Mushroom Risotto, Crispy
Sunchokes, Hollandaise Sauce \$34

Braised Lamb Shank

Garlic Mashed Potatoes, Lamb Demi,
Tomato, Basil, Garlic Confit, Wilted
Spinach, Cilantro Vinaigrette \$33

Filet Mignon

Potato Gratin, Gharam Roasted Carrots,
Demi Glace, Stone Ground Mustard-
Compound Butter \$36

Wild Mushroom Gnocchi

Foraged Mushrooms, Spinach, Garlic,
Parmesan, Black Truffle Tapenade,
Corn Puree \$24

Diver Scallops

Parmesan-Spinach Risotto, Salt Roasted
Kohlrabi, Oro Blanco Grapefruit, Tarragon
Beurre Blanc \$28

Braised Chicken Thighs

Crispy Organic Chicken Thighs, Hedge
Hog Mushrooms, Thyme Chicken Jus,
Roasted Carrots, Garlic Mashed Potatoes
\$26

Executive Chef John Paul Lechtenberg

Please Notify Your Server Of Any Food Allergies
Ingredients Are Subject To Change Due To Availability
20% Gratuity Will Be Added to Parties of 6 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness