

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

Seared Ahi

Sushi Rice, Tempura Delicata, Ponzu,
Wasabi, Pickled Ginger, Avocado \$17

Spanish Octopus

Eggplant Vinaigrette, Chimichurri,
Romesco Sauce, Chorizo,
Grilled Lemon \$16

Crab Cakes

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

Butternut Squash Soup

Scratch Curry, Garlic, Sweet Onion, Basil,
Peptitas, Tomato, Sour Cream, Young
Olive Oil \$8/\$11

Heirloom and Burrata Salad

Almond Romesco, Burrata, Basil, Cress,
Aged Cheddar, Pickled Shallot,
Fried Garlic \$17

Thai Style Brussels Sprouts

Sweet Thai Chili-Fish Sauce, Lime, Black
Sesame, Cilantro, Scallion \$11

Hollins Caesar

Baby Romaine, Radicchio, Anchovy
Vinaigrette, Soft Boiled Egg,
Parmesan Cheese \$8/\$13
Add Chicken \$8 Crab cakes \$14 Ahi \$12

Avocado Toast

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

Hollins Garden Salad

Mixed Greens, Swiss Chard, Stone Fruit,
Pecans, Snap Pea's, White Balsamic
Vinaigrette \$8

JP's Sourdough Bread

Butter & Sea Salt \$4.50

Entrées

Hollins Burger

Spicy Aioli, Pickled Onions, Sautéed
Mushrooms, Fresh Focaccia Bun \$15
Add Bacon \$4, Add Avocado \$2, Add Cheese \$2

Prime New York Steak

Mashed Garlic Potatoes, Sautéed
Chanterelle Mushroom Bordelaise, Garlic
Butter Roasted Broccolini \$42

Pappardelle Bolognese

Lamb-Pork-Beef Bolognese, Fresh Basil,
Calabrian Chiles, Parmesan \$23

Shrimp and Grits

Southern Cheesy Grits, Spinach, Creamy
Tomato Sauce, Capers, Basil, Italian
Sausage, Calabrian Chili \$30

24 Hr. Short Rib

Roasted Marrow Bone, Parsnip Potato
Puree, Roasted Baby Carrot, Short Rib Jus
\$32

Duck Confit

Roasted Carrot-Ginger Puree, Spaghetti
Squash, Chanterelles in Sage Brown
Butter \$26

Pumpkin and Ricotta Gnocchi

Roasted Butternut Squash, Sage, Peptitas
Chimichurri Vinaigrette, Fiscalini \$22
Add Chanterelle Mushrooms \$5

Diver Scallops

Parmesan-Spinach Risotto, Salt Roasted
Kohlrabi, Valencia Orange,
Ginger Beurre Blanc \$30

Braised Chicken Thighs

Crispy Organic Chicken Thighs,
Crispy Brussels Sprouts, Chicken Jus,
Chanterelle Mushrooms, 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