

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

### Seared Ahi Tataki

Quick Marinated Cucumber, Honey-  
Wasabi Vinaigrette, Feathered Avocado,  
Tobiko, Black Sesame \$18

### Grilled Spanish Octopus

Mexicali Mole, Chimichurri,  
Romesco Sauce, Grilled Lemon, Chorizo  
\$18

### Crab Cakes

Dungeness Crab, Chive, Tartar Sauce,  
Watermelon Radish Salad \$17

### French Onion Soup

Braised Shallot Jam, Puree of Caramelized  
Onion, Sourdough, Wisconsin Swiss  
\$9/\$12

### Persimmon and Burrata

Pomegranate, Jakes Honeycomb, Grilled  
Fuyu Persimmon, Fermented Mango-Chili  
Vinaigrette, Watercress \$18

### Rodoni Brussels Sprouts

Thai Style, Lime, Fish Sauce, Thai Chili  
Sauce, Black Sesame, Cilantro \$12

### Hollins Caesar

Mixed Lakeside Chicories and Baby Gem  
Lettuce, Anchovy Vinaigrette, Soft Boiled  
Egg, Parmesan Cheese \$8/\$13  
Add Chicken \$8 Crab cakes \$14 Ahi \$12

### Avocado Toast

Smashed Avocado, Lakeside Radish, Meyer  
Lemon, Scallion, Calabrian Chili, Soft Egg \$13

### Winter Beet Salad

Roasted Beets, Citrus Supremes, Walnut  
Pralines, Honey Poached Apple, Goat Cheese  
Mousse \$15

### JP's Sourdough Bread

Butter & Sea Salt \$4.50

## Entrées

### Hollins Burger

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

### Prime New York Steak

Smashed Coke Farms Sunchokes, Classic  
Bordelaise, Creamed Kale and Spinach, Red  
Wine Braised Shallot \$42

### Pappardelle Bolognese

Handmade Pasta, Lamb-Pork-Beef  
Bolognese, Fresh Basil, Calabrian Chili,  
Parmesan \$23

### Diver Scallops

Parmesan-Spinach Risotto, Salt Roasted  
Kohlrabi, Valencia Oranges, Lemon-Ginger  
Emulsion \$30

### Gnocchi with Duck Carnitas

Ricotta Gnocchi, Roasted Butternut Squash,  
Duck Confit, Sage, Pepitas, Quince Gastrique,  
Fiscalini \$30

### Market Fish

Daily Preparation \$MP

### Half Chicken Two Ways

Braised Leg and Thigh, Roulade of Breast,  
Crispy Chicken Skin, Root Vegetable Puree,  
Aromatic Chicken Jus, Roast Brussels Sprouts  
Petals \$28

### Braised Lamb Shank

Silk Road Spiced Lamb, Coconut Tomato Broth,  
Puree of Parsnip, Pomegranate, Winter Citrus  
Marmalade \$42

### 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*