

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

## Starters

### Tombo Tuna Poke\*

Rice Paper Crackers, Furikake Spices,  
Avocado, Pickled Ginger, Togarashi,  
Ponzu \$18

### Chefs Charcuterie Selection

Handmade Pate, Sausage and Cured  
Meats, Grilled Bread, Stone Ground  
Mustard, Jams, Local Cheese with  
Accompaniments \$32

### Seared Octopus

Fingerling Potatoes, Chorizo, Olive Oil,  
Lemon Aioli, Romesco \$18

### Avocado Toast

Grilled Sourdough, Smashed and  
Marinated Avocado, Black Sesame,  
Scallion, Pickled Onion, Calabrian  
Chiles \$13

### Roasted Asparagus and Burrata

Walnut Basil Pesto, Maldon Salt, Lemon  
Puree, Radish and Cress Salad \$16

### Hollins Caesar \*

Baby Gem Lettuce, Anchovy Vinaigrette,  
Soft Boiled Egg, Parmesan Cheese \$8/\$13  
Additions to salads  
Anchovies \$1 Chicken \$8 Crab cakes \$14 Ahi \$12

### Salt Roasted Beet Salad

Vadouvan Spices, Quinoa, Caracara Oranges,  
Honey-Goat Cheese Mousse \$15

### Cheese Plate

Local and Imported Cheeses, Warm Bread,  
Fruit Compote, Garden Garnishes, Stone  
Ground Mustards, Pickles \$24  
**½ Cheese Plate \$15**  
Add Honeycomb \$5

**Hollins Sourdough Bread and Butter \$4.50**

## Entrées

### Slow Cooked Short Rib

Cold Smoked over Apple Wood, Creamy  
Polenta, Toasted Blue Cheese, Red Onion  
Jam, Savory Filo Nest, Fava Beans \$34

### Italian Sausage Pappardelle

Homemade Italian Sausage, Tomato Sauce,  
Fiscalini, Basil, EVOO \$26  
Vegetarian Preparation Available

### Diver Scallops

Spring Risotto, Crispy Shallot, Citrus  
Scallop Emulsion \$34

### Dry aged 38N. Duck Breast

Smoked-Seared-Glazed Breast, Candy Cap  
Farro Porridge, Blackberry-Mint-Basil  
Salad \$38

### Gnocchi with Mushrooms

Handmade Ricotta Gnocchi, Perigord  
Truffle Sauce, Spinach, Wild and  
Cultivated Mushrooms, Fiscalini Cheese  
\$25

### Alaskan Halibut

Heirloom Cannelloni Beans, Llano Seco  
Bratwurst, Maitake, Meyer Lemon-  
Green Garlic Sauce \$ 38

### Mary's Southern Fried Chicken

Buttermilk Brined Half Chicken, Herb  
Roasted Fingerlings, Lemon-Dill Aioli,  
Pickled Veggies \$29

### 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*