

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

Starters

Tombo Tuna Poke*

Seared Tuna, 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 \$24

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, Smoked
Eggplant Puree, Glazed Carrots, Braised
Cipollini Onions \$34

Italian Sausage Pappardelle

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

Diver Scallops

Spring Risotto, Crispy Shallot, Asparagus,
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, Lemon Ailoli \$ 38

Roast Chicken

38 North Hen , Delicata Squash, Fava
Beans, Fingerling Potato, Roast Chicken
Jus \$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*