

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

Starters

Tombo Tuna Poke **

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

Thai Style Brussels Sprouts *

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

Kennebec French Fries *

House Made Ketchup and Malt Vinegar Aioli \$8
Add Garlic or Truffle Oil \$2

Crab Cakes *

Dungeness Crab, Chive, Tartar Sauce, Watermelon
Radish Salad \$18

Avocado Toast *

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

Stone Fruit and Burrata

Grilled Stone Fruit, House Prosciutto, Apple Gelee,
Roasted Walnut, California Olive Oil, Arugula \$18

House Made Sausage

Whole Grain Mustard Soubise, Fermented Pickles,
Buttered Cabbage, Sourdough \$15

Hollins Caesar **

Baby Gem Lettuce, Anchovy Vinaigrette, Soft Boiled
Egg, Parmesan Cheese \$7/\$15
Anchovies \$1 Chicken \$8 Steak (5oz) \$15
Tombo Tuna \$12

Fire Kissed Wagyu **

Sesame Oil Sear, Chives, Wasabi Sesame Seed, Unagi
Sauce \$15

Searched Octopus

Patatas Bravas, Chorizo, Olive Oil, Lemon Aioli,
Romesco \$18

Watermelon-Tomato Salad

House Red Wine Vin Gelee, Ricotta Salata, Basil,
Mint, Pine Nut Crumble \$16

Cheese Plate

Local and Imported Cheeses, Warm Bread, Fruit Compote, Garden Garnishes, Stone Ground Mustards, Pickles
\$24

½ Cheese Plate \$14

Add Honeycomb \$5

Chefs Charcuterie Selection

Selection of 3 House Cured Meats, Grilled Bread, Stone Ground Mustard, Jams, Local Cheese with
Accompaniments \$24

Hollins Sourdough Bread and Butter \$4.50

Entrees

Prime Steak Frites

Prime Bavette Steak, Rosemary Kennebec Fries,
Veal Demi Glace, Bitter Greens Salad \$33

Local King Salmon

Fingerling Potatoes, Smoked Salmon Roe, Orange
Tamarind Glaze, Burnt Ginger, Coconut \$35

Santa Cruz White Sea Bass

Toasted Corn Puree, Heirloom Tomato, Morel
Mushrooms, Fava Beans, Corn-Mint Espuma \$38

Dry Aged 38N. Duck Breast

Grilled Radicchio, Strawberries, Fresh Fennel,
House Pickles, Coriander Jus \$38

Chicken and Dumplings

Ricotta Gnocchi, 38 North Chicken, Chicken
Veloute, Carrots, Cress, Pea Tendrils, Cured
Lemon \$26

Ricotta Agnolotti

English Peas, Formage Blanc, Mint, Kaffir Lime,
Crispy Maitake, Fiscalini \$24

Hollins Double Burger

Ground Chuck, Garlic Aioli, Swiss and Cheddar,
Bread n' Butter Pickles, Onion Jam \$15
Add Bacon \$4 Avocado \$3

Colorado Lamb Shank

Marinated Heirlooms, Cucumber, Pickled
Cauliflower, Summer Greens, "Rogan Josh" Style
Jus \$40

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

*Items Available for Happy Hour (\$2 off) 4:00pm-6:00pm