

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

Starters

KENNEBEC FRENCH FRIES

House Made Ketchup and Malt Vinegar Aioli \$8

Add Garlic or Truffle Oil \$2

CRISPY BRUSSELS SPROUTS

Thai Chili Sauce, Lime, Fish Sauce, Black Sesame,
Cilantro \$13

HAWAIIAN TUNA POKE

Sushi Rice, Marinated Tuna, Scallion, Cilantro, Avocado,
Chili Sauce, Ponzu, Rice Paper \$17

CHEESE PLATE

Local & Imported Cheeses, Grilled Bread, Stone Ground
Mustard, Fruit Compote, Pickles \$24

CHARCUTERIE PLATE

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

HOLLINS HOUSE SOURDOUGH BREAD

Served with Butter \$ 6

GRILLED CAESAR SALAD **

Anchovy Vinaigrette, Fried Capers, Grana Padano,
Soft Egg \$15/\$8

Add Anchovy \$1

WEDGE SALAD

Applewood Bacon, Pickled Dates, Pt. Reyes Blue Cheese,
Fried Onion Rings, Buttermilk Herb Dressing \$14

TOMATO AND BURRATA

Arugula, Calabrese Garlic Chips Pine Nuts, Herb Oil,
Preserved Shallots, Lemon Zest \$23

HOUSEMADE BRATWURST

Smoked Bratwurst, Braised Cabbage, Garlic Mayo, Tomato
Relish, Bread & Butter Pickles, Sourdough \$18

DUNGENESS CRAB CAKE

Tartar Sauce, Baby Gem Lettuce, Lemon Dressing \$20

AVOCADO TOAST

Sourdough, Brokaw Avocado, Cherry Tomato, Radish,
Pickled Shallot, Cilantro, Chive \$12

Entrees

MISHIMA WAGYU BAVETTE STEAK

Brava's Potatoes, Saffron Aioli, Red Pepper Aioli, Spanish
Chimichurri, Arugula, Parmesan \$38

HOLLINS HOUSE BURGER

Ground Chuck, Garlic Aioli, Swiss and Cheddar, Bread n'
Butter Pickles, Onion Jam \$16

Add Bacon, Avocado, Fried Onions, Fried Jalapeños \$3 each

BRAISED SHORT RIB

Slow Cooked Beef Rib, Jalapeño Parsnip Purée, Red Wine
Beef Reduction, Asparagus in Smoked Butter \$32

FRIED HALF CHICKEN

Mashed Potatoes, Braised Greens, Honey Mustard, Sweet and
Spicy Korean Chili Sauce \$28

RICOTTA GNOCCHI

Sweet Fennel Sausage Arrabbiata Sauce, Broccolini,
Calabrese, Grana Padano \$28

EGGPLANT TORTELIINI

Goat Cheese, Parmesan, Basil, Heirloom Vodka Sauce, Basil
Pesto, Toasted Pine Nuts \$24

GRILLED OCTOPUS

Spanish Chorizo, Herb Roasted Potato, Mojo Aioli, Arugula
Pesto, Bitter Green Salad \$28

DIVER SCALLOPS **

Pureed and Charred Cauliflower, Capers, Golden Raisins,
Beurre Blanc \$32

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*