

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

### BEEF CARPACCIO

Aged Cheddar, Castelvetrano Olive, Capers, Mustard,  
Red Onion, Arugula, California Olive Oil, Sourdough \$ 17

### 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

### DUNGENESS CRAB CAKE

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

### HOUSEMADE BRATWURST

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

### AVOCADO TOAST

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

## Entrees

### PRIME BAVETTE STEAK

Brava's Potatoes, Saffron Aioli, Red Pepper Aioli, Spanish  
Chimichurri, Arugula, Parmesan \$36

### 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

### BRAISED LAMB TORTELLINI

Braised Lamb Shank, Goat Cheese, Indian Spices, Tomato-  
Coconut Sauce, Calabrese Peppers, Basil \$26

**Vegetarian Preparation Available** - Smoked Eggplant

### 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*