

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

SEARED AHI TUNA

Sushi Rice, Puffed Rice, Furikake, Ponzu, Grilled
Avocado \$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, Castelvetro 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

MARINATED ARTICHOKE AND BURRATA

Local Artichokes, California Olive Oil, Burrata Fiscilini,
Lemon, Garlic Chips, Sourdough \$20

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

PROSCIUTTO AND BURRATA TOAST

Whipped Burrata, Llano Seco Prosciutto, Spicy
Arugula, Roasted Garlic Spread \$13

Entrees

PRIME BAVETTE STEAK

Brava's Potatoes, Saffron Aioli, Red Pepper Aioli, Spanish
Chimichurri, Arugula, Parmesan \$37

HOLLINS HOUSE BURGER

Ground Chuck, Garlic Aioli, Swiss and Cheddar, Bread n'
Butter Pickles, Onion Jam \$17

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

BRAISED SHORT RIB

Slow Cooked Beef Rib, Jalapeño Parsnip Purée, Red Wine
Beef Reduction, Grilled Asparagus \$33

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

LEMON RICOTTA TORTELLINI

Sage, Brown Butter, Chanterelles, Pine Nut, , Fiscalini,
Charred Cauliflower \$28

GRILLED OCTOPUS

Spanish Chorizo, Herb Roasted Potato, Mojo Aioli, Arugula
Pesto, Bitter Green Salad \$29

DIVER SCALLOPS**

Pureed and Charred Cauliflower, Capers, Golden Raisins,
Beurre Blanc \$34

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*