

# L C A L E

*Kitchen + Lounge*

Seasonal. Social. Local.  
California cuisine inspired by artisan farmers.

## Dinner Menu



### Salumi, Cheese & Snacks

Pick 3: \$19 | Pick 5: \$28

#### Meats

Prosciutto di Parma  
Alto Adige Speck  
Smoking Goose Duck Prosciutto  
Red Table Coppa  
Olympic Provisions Finocchiona

#### Cheeses

Montgomery Cheddar | Cow  
Kenne | Goat  
Brebirousse | Sheep  
Mycella Blue | Cow  
Cremeux des Citeaux | Cow

*Add: House Pickles / Marinated Olives / Honey Selection*

*\$3 each*

### Starters

Oysters on the Half Shell\* \_\_\_\_\_ 18  
*Tangerine Granita, Absolut Mandarin, Pink Peppercorn*

Local Halibut Ceviche\* \_\_\_\_\_ 16  
*Heirloom Carrot Aguachile, Cilantro, Radish*

#### Deluxe Seafood Selections

*Oysters on the Half Shell, Jumbo Shrimp, King Crab Legs*

City Platter 1-2 pp \_\_\_\_\_ 45

County Platter 3-4 pp \_\_\_\_\_ 85

State Platter 5-6 pp \_\_\_\_\_ 125

*Add: Half Maine Lobster \$30*

Chicharrones \_\_\_\_\_ 10  
*Avocado Tomatillo Salsa, Chipotle Crema, Cotija*

"Crab Louie" Toast \_\_\_\_\_ 17  
*Dungeness Crab, Charred Avocado, Cherry Tomatoes*

Mortadella and Artichoke \_\_\_\_\_ 14  
*Wild Arugula, Pistachio, Pecorino*

Spring Green Salad \_\_\_\_\_ 13  
*Coleman's Farm Lettuces, Speck-Wrapped Asparagus, Avocado*

Bibb Lettuce Caesar \_\_\_\_\_ 12  
*Garlic Dressing, Butter Parmesan Crouton*  
*Add: Chicken \$7 | Shrimp \$9*

Vietnamese Caramel Pork Riblets \_\_\_\_\_ 16  
*Green Papaya, Thai Chili, Peanuts*

Crispy Salt & Pepper Chicken Wings \_\_\_\_\_ 14  
*Fried Garlic, Jalapeño, Lime*

Steamed Salt Spring Mussels \_\_\_\_\_ 18  
*Saffron, Baby Fennel, Calabrian Chili*

Pasta Fagioli \_\_\_\_\_ 10  
*Tomato Herb Broth, Cannellini Beans, Garlic Bread*



## Wood-Fired Flat Breads

Mushroom* _____	18
<i>Truffle Fonduta, Mike and Sons' Farm Egg, Thyme</i>	
SPRG _____	17
<i>Fennel Sausage, Sweet Peppers, Thao Farms Rapini, Roasted Garlic</i>	
BBQ _____	17
<i>Mary's Chicken Breast, Tuscan Kale, Cilantro</i>	
Four Cheese _____	15
<i>Buffalo Mozzarella, Fontina Fontal, DiStefano Ricotta, Parmesan</i>	

## Pasta

Fettuccine "Carbonara"*** _____	23
<i>Guanciale, Pecorino, Aged Balsamic</i>	
Rigatoni _____	22
<i>Fennel Sausage, Coastal Organics Tuscan Kale, Meyer Lemon</i>	
Spicy Lamb Bolognese _____	22
<i>Cavatelli, DiStefano Ricotta, Mint</i>	
Lasagna _____	20
<i>Italian Eggplant, Bechamel, Basil</i>	

## Feast

Pollo a la Brasa for Two _____	42
<i>Whole Roasted Mary's Chicken, Hand-cut Fries, Aji Verde</i>	
<i>(Please allow approximately 30 minutes)</i>	

## Plates

Buttermilk Fried Chicken _____	25
<i>Aged Bourbon Maple, Butter Braised Onions, Nantes Carrot</i>	
Steak and Fries* _____	32
<i>Brandt Beef Skirt Steak, Shallot Butter, Hand-cut Fries</i>	
Roasted Skuna Bay Salmon* _____	27
<i>Orzo, Calabrian Chili, Dill</i>	
New Bedford Diver Scallops* _____	30
<i>Brown Butter, Charred Grapes, Celeries</i>	
Boneless Ribeye (Brandt Ranch, CA)* _____	48
<i>Smoked Potato, Lardo Wrapped Scallion, Rosemary</i>	



## Accompaniments

 Grilled Asparagus _____	9
<i>Shallot Confit, Marcona Almond, Preserved Lemon</i>	
Charred Brussel Sprouts _____	9
<i>Apple Mostarda, Hazelnut, Sherry PX</i>	

Tuscan Potatoes _____	9
<i>Weiser Farm Fingerling Potatoes, Rosemary, Parmesan</i>	
White Cheddar Mac and Cheese _____	11
<i>Broccoli, Parmesan, Garlic Bread Crumbs</i>	
Hand-Cut Fries _____	9
<i>Kennebec Potatoes, Fry Sauce</i>	

## Sweets

Fried Churros _____	9
<i>Oaxacan Chocolate, Rice Pudding, Blood Orange</i>	
Butterscotch Budino Parfait _____	8
<i>Salted Pretzel, Butterscotch Pudding</i>	
Apple and Pear Cobbler _____	8
<i>Cinnamon Ice Cream</i>	
Elvis in Alaska _____	9
<i>Peanut Butter and Chocolate Ice Cream, Banana Bread, Applewood Bacon</i>	

Tasting of Gelatos _____	8
<i>Stracciatella   Pistachio   Almond</i>	



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.