

LITTLE RIVER INN Restaurant

FOR THE HEALTH AND SAFETY OF OUR GUESTS, STAFF AND COMMUNITY
WE ASK THAT YOU PLEASE WEAR YOUR MASKS WHEN STAFF APPROACHES YOUR TABLE
AND WHEN MOVING AROUND THE RESTAURANT

SNACKS

Marinated Olives 5.00 (GF/VEGAN)
fennel, chili, preserved lemon

Hot & Crispy Pork Cracklings 5.00 (GF)
lemon and Tajin

Bar Nuts 4.00 (GF/V)
rosemary, cayenne, Worcestershire,
brown sugar, butter, sea salt

Basket of Hand Cut Fries 5.00 (GF/V)
Blue Cheese & Calabrian Chile Fries 8.00
Garlic Fries 6.00 (GF/V)

SMALL PLATES

Artisan Cheese Plate 18.00
Cowgirl Creamery Mt Tam, marinated olives,
spiced nuts, honey, crostini

Butternut Squash Soup 10.00 BOWL (GF)
butternut squash, sage, and brown butter

Calamari 15.00 (GF)
fried with sweet chili mayo

Fresh Steamed Clam Chowder 14.00
traditional chowder with fresh steamed clams
(yes, in the shell) smoked bacon, potatoes,
onion, celery and a touch of cream

Steamed Clams 19.00
white wine, garlic, bacon, tomato,
calbrian chili oil, garlic aioli, bread

Baby Kale Caesar Salad 11.00_{sm} / 14.00_{lg}
capers, anchovies, parmesan,
garlic croutons, caesar dressing

Crispy Brandade Croquettes 12.00
House cured halibut, garlic, celery root, garlic,
yukon gold potato with garlic aioli

Garden Salad 7.00_{sm} / 10.00_{lg} (GF/V)
crumbled bleu, tomato, cured red onions
and balsamic vinaigrette

LARGE PLATES

Red Wine Braised Shortribs 35.00(GF)
mushrooms, brussels sprouts,
creamy polenta, red wine jus

OLE'S BAR FAVORITES

Crab Croque Madame 28.00
Dungeness crab salad, Old Bay & Cheddar
Mornay sauce, texas toast, cured egg yolk,
roasted tomato, and green salad

Chanterelle Stroganoff 27.00 (V)
foraged & cultivated mushrooms,
creme fraiche, mushroom brodo,
hand cut pappardelle

Seafood Louie Salad 21.00 (GF)
Dungeness crab, bay shrimp, boiled egg,
tomato, avocado, iceberg lettuce & Louie dressing

Grilled Half Chicken 29.00
Bistro cut Mary's half chicken, mashed
potatoes, blue lake beans, thyme gravy

Fish & Chips 18.00
Beer battered basa, steak fries, slaw,
tartar sauce and malt vinegar powder

Local Sole Amandine 32.00(GF)
Basmati rice, broccolini, shrimp,
almonds, tarragon beurre blanc

Ole's Cheese Burger 18.00
Roundman's natural ground beef with
choice of cheddar or jack, lettuce,
roasted tomato, caramelized onion,
pickles, mayonnaise, brioche bun
choice of steak fries or green salad

CORA'S SUPPER CLUB MENU FOUR COURSE PRIX FIXE \$58

1ST ~ Shrimp Cocktail Parfait
poached shrimp, celery, cocktail sauce,
iceberg lettuce

3RD ~ Turkey Dinner
roasted turkey breast, mashed potatoes,
corn bread stuffing, green bean amondine,
cranberry relish, and turkey gravy

2ND ~ Butternut Squash Soup
brown butter & fried sage

4TH ~ Pumpkin Pie w/Chantilly Cream

A 20 PERCENT GRATUITY WILL BE ADDED TO EVERY GUEST CHECK

WINES BY THE GLASS

Roederer , Brut, Anderson Valley	12	Bee Hunter , Pinot Noir, Anderson Valley	15
Honig , Sauvignon Blanc, Napa	11	McNab , Reserve, Cabernet Sauvignon, Mendocino	12
Navarro , Premier Reserve, Chardonnay, Anderson Valley	12		

CHAMPAGNE & SPARKLING WINE

Scharffenberger , Brut, Mendocino NV	36	Schramsberg , Blanc de Blancs, California '17	65
Roederer Estate , Brut, Anderson Valley NV	40	Roederer Estate , Brut, L'ermitage, Mendocino '12	70
Sharffenberger , Brut Rose, Mendocino NV	45		

SAUVIGNON BLANC

1/2 Duckhorn , Sauvignon Blanc, Napa, '16	26	Cakebread Cellars , Napa Valley '18	50
Honig , Napa '19	32	Rochioli , "Estate" Russian River '18	56
1/2 Merry Edwards , Sauv. Blanc, Russian River, '18	42		

CHARDONNAY

Husch , Special Reserve, Mendocino '18	40	Chalk Hill , Sonoma Coast '17	55
Fel , Anderson Valley '17	41	Robert Young , Alexander Valley '16	62
Navarro , Premier Reserve, Anderson Valley '17	44	Rombauer , Carneros '19	65
Seebass , Chardonnay, Mendocino '16	52		

GEWURZTRAMINER, RIESLING, OTHER WHITES & ROSÉ

Greenwood Ridge , White Riesling, Mendocino '17	32	Steele , Viognier, Lake County '17	30
Handley , Gewurztraminer, Anderson Valley '18	28	Hawley , Viognier, Mendocino County '17	32
Phillips-Hill , Gewurztraminer Anderson Valley '17	32	Fathers & Daughters , Rosé, Anderson Valley '18	32
Graziano , Chenin Blanc, Mendocino '16	24	Conundrum , White Blend, California	36
Monte Volpe , Pinot Grigio, Mendocino '16	27		

PINOT NOIR

Husch , Mendocino '18	38	Navarro , Methode a l'Ancienne, Anderson Valley '16	50
1/2 Merry Edwards , Pinot Noir, Russian River, '16	45	Baxter , Anderson Valley '16	68
Migration , Sonoma Coast '17	46	Goldeneye , Anderson Valley '17	95
Bee Hunter , Anderson Valley '16	48		

CABERNET SAUVIGNON

1/2 Steele , Cabernet Sauvignon, Lake County, '17	24	McNab , Reserve, "Largo," Mendocino '17	42
Husch , Mendocino '17	38	A. Rafanelli , Dry Creek Valley '17	70
1/2 A. Rafanelli , Cabernet Sauvignon, Dry Creek, '15	42	Freemark Abbey , Napa Valley '16	110

ZINFANDEL

Steele , O.V. "Pacini Vineyard", Mendocino '16	32	Unti , Dry Creek Valley '17	60
Wild Thing , Old Vine, Mendocino '16	34	A. Rafanelli , Dry Creek Valley '18	65
Edmeades , Mendocino county '16	38		

OTHER REDS

Meyer , "High Ground," Reserve Syrah, Mendocino '13	45	1/2 Duckhorn , Merlot, Napa, '15	45
Seebass , "Grand Reserve" Merlot, Mendocino '15	60	Saddleback Cellars , Merlot, Oakville, Napa '16	38
		Once & Future , Merlot, Carneros '16	46

BEER AND HARD CIDER

Saison 75 (Draft)	6.50	Guinness Stout	6.50
IPA (Draft) ask your server!	6.00	Chimay	7.00
Scrimshaw Pilsner (Draft)	6.00	Anchor Steam Beer	5.00
Red Seal Ale	5.00	Stella Artois	5.00
Blue Star Wheat	5.00	Pacifico	4.75
Rasputin Stout	7.00	Coors Light	4.75
Ballast Point Sculpin IPA	5.50	Gowans 1876 Hard Cider	11.00
Lagunitas IPA	5.50	AVBC Thribble Current 22oz	11.00
Sierra Nevada Pale Ale	5.00	AVBC Bourbon Barrel Stout 22oz	15.00
Le Merle Farmhouse Ale	5.50		