

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

SMALL PLATES

Calamari 17 (GF)
Fried with sweet chili mayo

Fresh Steamed Clam Chowder 16
Traditional chowder, fresh steamed clams
(yes, in the shell) smoked bacon, potatoes,
onion, celery and a touch of cream, baguette

Goan Curry 16 (GF/VGN)
Cauliflower, melted eggplant, coconut,
tamarind, tomato, lime, cilantro, basmati

Lobster & Sea Urchin Pasta 25
Sea urchin veloute, lobster scampi
house made pasta sepiia, yuzu caviar
FV Crazy Horse, Noyo Harbor

Seasonal Soup 10
Butternut squash bisque

Garden Salad 8 (GF)
Baby lettuce, pepitas, pickled onions, bleu
cheese crumbles, pear, balsamic vinaigrette

Chopped Salad 14 (V)
Radicchio, baby kale, garbanzo, roasted
red pepper, pepperoncini, pepitas, Penny
Royal Farmstead Boont Corners, tomato,
red wine vinaigrette

Fork & Knife Salad 13 (V)
Tomatoes, beets, pickled onions,
garlic croutons, butter lettuce, radish,
buttermilk & herb dressing

Penny Royal Farmstead Cheese 21
Laychee, Boont Corners, Bollies Mollies,
fruit, mustard, marinated olives,
spiced nuts, baguette

LARGE PLATES

Pan Roasted Sable Fish 37
Sautéed green beans, basmati,
lemon caper beurre blanc
FV Spellbound, Noyo Harbor

Bouillabaisse 42
Scallop, mussels, clams, shrimp, tomato,
leek, fennel, saffron & lobster broth, aioli,
crostini

Fish & Chips 19
Beer battered basa, steak fries, slaw,
tartar sauce and malt vinegar powder

Pork Tenderloin 35 (GF)
Smashed potatoes, bacon braised greens,
honey-mustard glaze

12oz New York Steak 45
Sautéed green beans, smashed potatoes,
green peppercorn sauce

Grilled Half Chicken 29 (GF)
Smashed potatoes, sautéed green beans,
roasted garlic jus, crispy shallots

Ole's Cheese Burger 19
Roundman's natural ground beef,
cheddar, grilled onions, tomato,
mayo, pickles, Pain de Mei bun
choice of side salad or steak fries

add Roundmans Bacon 4
Add Avocado 4

ADDITIONS

Bread & Butter 5
Garlic Fries 6 (GF)

Basket of Fries 5
Spiced Nuts 5

Marinated Olives 5
Hot & Crispy Cracklin's 5

Due to drought, water service at the table upon request.

Thank you, for your patronage.

Little River Inn

A 20 percent gratuity will be added to every guest check

WINES BY THE GLASS

Roederer , Brut, Anderson Valley NV	12	Bee Hunter , Pinot Noir, Anderson Valley	15
Dry Creek , Sauvignon Blanc, Dry Creek	12	McNab , Reserve, Cabernet Sauvignon, Mendocino	12
Father's & Daughters , Chardonnay, Anderson Valley	14		



CHAMPAGNE & SPARKLING WINE

Roederer Estate , Brut, Anderson Valley NV	40
Sharffenberger , Brut Rose, Mendocino NV	45
Roederer Estate , Brut, L'ermitage, Mendocino '12	70
Le Mesnil , Gran Cru, Blanc de Blancs, France 'N.V.	125

WHITES & ROSÉ

Dry Creek , Sauvignon Blanc, Dry Creek, '19	34
1/2 Merry Edwards , Sauvignon Blanc, Russian River, '18	42
Chalk Hill , Sauvignon Blanc, Sonoma '19	44
Toulouse , Pinot Gris, Anderson Valley, '19	48
Lang & Reed , Chenin Blanc, Mendocino, '19	50
Husch , Special Reserve, Chardonnay, Mendocino '18	40
Simi , Chardonnay, Sonoma Coast '19	42
Handley , "Estate", Chardonnay, Anderson Valley '18	44
Fathers & Daughters , Ferington Vinyard, Chardonnay, Anderson Valley '19	45
Navarro , Premier Reserve, Chardonnay Anderson Valley '18	48
Fathers & Daughters , Rosé, Anderson Valley '19	32

PINOT NOIR

1/2 Merry Edwards , Pinot Noir, Russian River, '18	45
Bee Hunter , Pinot Noir, Anderson Valley '18	48
Navarro , Methode a l'Ancienne, Pinot Noir, Anderson Valley '17	50
Toulouse , Pinot Noir, Anderson Valley, '17	79
Goldeneye , Pinot Noir, Anderson Valley '18	95
Black Kite , Pinot Noir, Anderson Valley '16	100

OTHER REDS

Husch , Cabernet Sauvignon, Mendocino '18	38
A.Rafanelli , Cabernet Sauvignon, Dry Creek, '17	70
Robert Mondavi , Cabernet Sauvignon, Napa Valley '18	90
Gregory Graham , Syrah, Lake County, '14	50
Copain , Syrah, Mendocino, '18	60
Steele , Zinfandel, Mendocino '17	37
Green & Red , Zinfandell, Napa, '18	52
A.Rafanelli , Zinfandell, Dry Creek, '18	65
1/2 Duckhorn , Merlot, 2018	45



SPECIALTY CRAFT COCKTAILS 15

Coastal Mirage Local 162 Vodka, elderflower, lemon, aztec bitters, mint	Par 3 Paloma Tequila Blanco, fresh grapefruit, Ancho verde, lime, salt
Highway One Boulevardier Rye Whiskey, Campari, Antica Vermouth and Gran Classico	Mallory House Gibson Automatic Sea Gin, vermouth, brine house pickled onions



BEER AND HARD CIDER

Saison 75 (Draft) 6.5	<i>Our house draft beer only available at our bar</i>	
Pliny the Elder , IPA (Draft)	7	Blue Star Wheat 5
Scrimshaw Pilsner (Draft)	6	Guinness Stout 6.5
AVBC , Barney Flats Oatmeal Stout	6	Rasputin Stout 7
Foggy Day , IPA	6	Gowans 1876 Heirloom Cider 12

PRICES DO NOT INCLUDE SALES TAX – CORKAGE FEE \$15 PER 750 ML