

# 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

**Steamed Mussels 17**  
Garlic, tomato, white wine, aioli, baguette,  
calabrian chili oil

**Spinach-Artichoke Dip 15**  
Spinach, artichoke, cream cheese, garlic,  
pecorino, served warm with baguette

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

**Seasonal Soup 10 (V/GF)**  
Butternut squash, ginger, apple

**Farro 15**  
Pear, delicata squash, radish, almonds,  
radicchio, champagne vinaigrette

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

**Chopped Salad 14 (V)**  
Delicata squash, 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 (V)**  
Laychee, Boont Corners, Bollies Mollies,  
fruit, mustard, marinated olives,  
spiced nuts, baguette

## LARGE PLATES

**Petrale Sole Américaine 42**  
Local Petrale sole, creamed spinach with  
artichoke, foraged Chanterelles, lobster with  
Americaine Sauce

**Thai Inspired Rock Cod 35 (GF)**  
Fried whole and crispy, sweet chile glaze,  
basmati, pumpkin curry, pickled onion,  
sesame, cilantro, lime

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

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

**Roasted Whole Dungeness Crab 52**  
First of the Season Dungeness Crab, garlic  
and herb butter, baguette, chopped salad

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

**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

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



CHAMPAGNE & SPARKLING WINE

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

WHITES & ROSÉ

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

PINOT NOIR

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

OTHER REDS

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



SPECIALTY CRAFT COCKTAILS 15

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



BEER AND HARD CIDER

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

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