

# LITTLE RIVER INN Restaurant

FOR THE HEALTH AND SAFETY OF OUR GUESTS, STAFF AND COMMUNITY  
WE ASK THAT YOU PLEASE WEAR YOUR MASK

## SMALL PLATES

### Garden Salad 8 (GF)

Baby lettuce, Delicata squash, cranberry, chevre, balsamic vinaigrette

### Cream Of Mushroom Soup 10 (GF)

Foraged and cultivated mushrooms, chive oil

### Chopped Salad 13 (V/GF)

Delicata squash, baby kale, garbanzo, roasted red pepper, pepperoncini, pepitas, Pennyroyal Farmstead Boont Corners, tomato, red wine vinaigrette

### Red, White & Bleu 13

Radicchio, Frisse, almonds, poached pear, Gorgonzola, champagne vinaigrette,

### Clam Chowder 15

Traditional chowder, fresh steamed clams (yes, in the shell) roundman's bacon, potatoes, onion, celery and a touch of cream, baguette

### Spinach-Artichoke Dip 13 (V)

Spinach, artichoke, cream cheese, garlic, pecorino, served warm with baguette

### Goan Curry 13 (GF/VGN)

Sweet potato, coconut, tamarind, tomato, cilantro, lime, Basmati

### Calamari 17 (GF)

Fried with sweet chili mayo

### Crab Cakes 21

Local Dungeness crab, sofrito, panko breading, aioli

### Artisan Cheese 18 (V)

Selection of California Cheeses, mustard, marinated olives, poached pear, spiced nuts, baguette

### Pasta Sepia 24

House made squid ink spaghetti, sea urchin veloute, lobster scampi, chives, yuzu tobiko

## LARGE PLATES

### Bouillabaisse 36

Scallop, lobster, clams, shrimp, tomato, lobster-saffron broth, aioli, crostini

### Alaskan Halibut 37

Sauteed spinach, Basmati, buerre blanc

### Winter lasagna 25

House made spinach pasta, leeks, lacinato kale, bechamel, Pecorino tartufo, shaved black truffle

### Fish & Chips 18

Beer battered basa, steak fries, slaw, tartar sauce and malt vinegar powder

### 12oz New York Steak 42

Brussel's sprouts and bacon, smashed potatoes, porcini bordelaise, Certified Angus Beef

### Grilled Half Chicken 29 (GF)

Smashed potatoes, brussels sprouts and bacon, 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 Roundman's Bacon 4 Add Avocado 4

### Prime Rib Dip 21

Thin sliced smoked prime ribs, truffle mayo, caramelized onions, gruyere, baguette, Au jus, choice of fries or salad

## SNACKS

Bread & Butter 5

Garlic Fries 6 (GF)

Basket of Fries 5

Spiced Nuts 5

Marinated Olives 5

Hot N' Crispy Cracklin' 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>Fathers+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 '13	70
<b>Le Mesnil</b> , Grand Cru, Blanc de Blancs, France 'N.V.	125

WHITE & 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+Daughters</b> , Ferrington Vineyard, Chardonnay, Anderson Valley '19	45
<b>Navarro</b> , Premier Reserve, Chardonnay Anderson Valley '18	48
<b>Fathers+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 RED

<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> , Zinfandel, Napa, '18	52
<b>A.Rafanelli</b> , Zinfandel, 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 Reyes, lime, salt
<b>Highway One Boulevardier</b> Rye Whiskey, Campari, Antica Vermouth and Gran Classico	<b>Mallory House Gibson</b> Gray Whale 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, IPA (Draft)</b>	7	<b>Blue Star Wheat</b> 5
<b>Scrimshaw Pilsner (Draft)</b>	6	<b>Guinness Stout</b> 6.5
<b>AVBC, Barney Flats Oatmeal Stout</b>	6	<b>Rasputin Stout</b> 7
<b>Foggy Day, IPA</b>	6	<b>Gowans 1876 Heirloom Cider</b> 12

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