

MONTICEO



SEASONAL CUISINE

5/19/2012

Dinner

5:00pm - 9:00pm

STARTERS

Polenta Fries with Marinara & Parmesan 7

Buttermilk Battered Onion Rings with Smoked Paprika Aioli 8

Hard Polenta with House Made Mozzarella, Spring Onions & Green Garlic 10

Artisan Cheese Plate 12

Meze with House Made Falafel, Hummus,
Artisan Olives & Crostini 11

Crispy Niman Ranch Pork Belly with Coriander Caramel & Candied Kumquats 11

SOUP & SALADS

Fiddlers Green Sugar Snap Pea Soup 6

Classic Caesar Salad 6

Market Salad with Dried Fruit, Walnuts, Blue Cheese & Balsamic Vinaigrette 6

Monticello Beet Salad with Seasonal Lettuce, Toasted Walnuts, Red Onion,
Goat Cheese & Red Wine Vinaigrette 7

***Our produce comes from our farm, Jim's Fiddlers Green, & from neighboring organic farms. We also use locally roasted organic fair trade coffee, organic fair trade tea, local eggs & butter, local organic milk, organic chicken & antibiotic free, humanely raised meats.**

*Please let us know if you have any special dietary needs and we will do our best to accommodate you.
An 18% gratuity will be added for parties of 6 or more

ENTREES

Polenta with Fiddlers Green Farm Green Garlic & Spring Onions
Full Circle Farm Pastured Poached Egg 15

Fresh Pasta with Garlic Scape Pesto 14

Pan Fried Gnocchi with Lamb Meatballs 18

Mary's Organic Half Chicken under a Brick with Panzanella 19

Niman Ranch Flatiron Steak with Compound Butter, Fiddlers Green Greens
& Herbed Crushed Potatoes 27

Monticello Burger with Caramelized Onions & Cheddar Cheese 12

SIDES

Herbed Crushed Potatoes 6

Pappas Bravas with Smoked Paprika Aioli 5

Fiddler's Green Sugar Snap Peas & Garlic Scapes 7

Monticello Macaroni & Cheese 7

DESSERTS

Meyer Lemon Mousse 7

Full Circle Strawberry Shortcake with Whipped Cream 7

Dark Chocolate Cake with Chocolate Kumquat Ganache & Kumquat Buttercream 7

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