

# BILL OF FARE

• Sunday, November 20th, 2022 •

STEEL CUT OATMEAL APPLE SYRUP, WALNUTS, CREME FRAICHE, CINNAMON	15	<b>BREAKFAST ALL DAY</b>	CORNED BEEF HASH FIVE MINUTE EGGS, HORSERADISH CREAM	24
SAVORY OATMEAL CHANTERELLE MUSHROOMS, FIVE MINUTE EGG, PARMESAN, BASIL, CRISPY TOPPING	28	<i>ADD or SIDE</i>	PORK CHOP, EGG & SWISS SANDWICH PICKLED GREEN BEAN TARTAR SAUCE	15
CHILAQUILES ROJO GUAJILLO SALSA, SCRAMBLED EGGS, SOUR CREAM, CILANTRO	18	EGG	SHRIMP & GRITS CHEESY GRITS, GULF SHRIMP, BACON, SCALLIONS	22
BACON & CHEDDAR OMELETTE MIXED LETTUCES	18	BACON	BUTTERMILK BISCUITS SAUSAGE GRAVY OR STRAWBERRY JAM	12
		AVOCADO	CORNBREAD with MAPLE BUTTER	10

## Bites

ACME BREAD HONEY BUTTER	6
DEVILED EGGS DEVILED HAM, PAPRIKA	10
'ARIES' SHEEP'S MILK CHEESE TOAST, LEMON KETCHUP, PICKLED GARLIC SCAPE	10
SALT COD CROQUETTES ARRABIATA SAUCE	12
PUFFED BEEF TENDON PHO-SPICE, HERBS, LIME	12
CHICKEN WINGS PIPIÁN, LIME, PEPITAS	12
PIG EARS NUOC CHAM GLAZE	12
SMOKED CHICKEN DRUMSTICKS BLUE CHEESE, PICKLES, HOT SAUCE	12
CHIPS & GUACAMOLE	12

## Large Plates

<b>SMOKED PULLED PORK</b> <b>*AVAILABLE AT 2PM*</b> SWEET POTATOES, CAROLINA BBQ SAUCE, CORNBREAD	28
BLACK FUTSU SQUASH ROASTED MUSHROOMS & PEPPERS, FARMERS CHEESE, CRANBERRY VINAIGRETTE, SAVORY GRANOLA	30
SEARED LING COD SUNCHOKE PUREE, RAGOUT OF MUSHROOMS, PARSNIP, CHICKPEA, BACON, BLACK PEPPER AIOLI	42
FRIED CHICKEN NASHVILLE HOT!, COLESLAW, PICKLES (GLUTEN FREE)	32
THIN-CUT PORK CHOPS WHITE CORN GRITS, APPLE KETCHUP, BREADCRUMB SALSA, CAULIFLOWER SALAD	38
GRASS-FED NEW YORK STEAK ROASTED POTATOES, BROCCOLINI, BÉARNAISE SAUCE	60
GRASS-FED BURGER & FRIES BACON JAM, PIMENTO CHEESE, PICKLES	21

## Small Plates

MIXED CHICORY LETTUCES GOAT CHEESE, CANDIED PECANS, PERSIMMON, POMEGRANATE	15
LITTLE GEM CAESAR PARMESAN, GARLIC BREADCRUMBS, ANCHOVY	16
'NEW ENGLAND' CLAM CHOWDER LITTLE NECK CLAMS, BACON, GRILLED BREAD	19
PORK PATE MUSTARD, CORNICHON, NASTURTIUM CAPERS	15
BURATTA PROSCIUTTO, MARINATED SQUASH, APPLE, HAZELNUT, LEMON OIL	18
CHICKEN LIVER MOUSSE HIBISCUS JAM, FENNEL, CELERY	16
FRIED GREEN TOMATOES SMOKED SALMON, CAJUN REMOULADE	18
GRASS FED STEAK TARTARE GENTLEMANS RELISH TOAST, RAW EGG YOLK, HORSERADISH	22
GRILLED LOCAL SQUID BLACK EYED PEAS + FARRO, ALMOND-BASIL PESTO	15
CHICKEN SKIN BANH MI PICKLES, JALAPENO, CILANTRO	14

## Sides

RUSSIAN KALE ANCHOVY-GARLIC-CHILE OIL, PECORINO	12
ROASTED CARROTS MISO VINAIGRETTE, CILANTRO, SCALLION	12
SWEET POTATOES CHIMICHURRI, LIME, CRISPY SHALLOTS	12
MACARONI & CHEESE CHEDDAR, SWISS, PARMESAN, PECORINO GLUTEN FREE, ADD 2	17

\*20% gratuity will be applied for parties of eight or more  
\$25 wine corkage per bottle

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg's may increase your risk of foodborne illness, especially if you have medical conditions