## <u>Bites</u>

WARM MARINATED OLIVES	7
ACME BREAD	7
port costa honey butter	
DEVILED EGGS xo sauce, cilantro	12
FRIED CHICKEN WINGS	12
jeow som	
STUFFED PIQUILLO PEPPER	12
ricotta, sherry vinaigrette, crispy sunchokes	

# Small Plates

ICEBERG WEDGE buttermilk-herb ranch, bacon, watermelon radish	18
CHICORY SALAD bartlett pear, pt. reyes blue, toasted walnuts, pear vinaigrette	18
BADGER FLAME BEETS burrata, roasted fennel, satsuma mandarin, pistachio	20
ROASTED ACORN SQUASH florentino cauliflower, almond piccata, dried cranberries	17
BEEF TARTARE	22
black garlic caesar dressing, chive pickled onion, grilled bread	s,
MUSSELS & FRIES aioli, garlic, chili flake, white wine	23

## Large Plates

SPAGHETTI & MEATBALLS	26
tomato sauce, basil, parmesan	
LOCAL ROCK COD	39
parsnip puree, broccolini & leeks, mushrooms, walnut oil	
FRIED CHICKEN(3pc)	32
cornbread, coleslaw, pickles (all gluten free)	
add port costa honey	2
STEAK FRITES	58
stemple creek ribeye, bearnaise, herbed butter	
SMOKED PORK CHOP	55
cheesy white corn grits,	
chard, cranberry ketchup	
BVR BURGER & FRIES	24
bacon jam, pimento cheese, pickles	
'3M RANCH' TOMAHAWK STEAK	125
fully-loaded baked potato,	
slow braised onion,	•
ras el hanout butter serves 2	-

# <u>Sides</u>

ROASTED CARROTS	12
miso vinaigrette, scallion,	
cilantro	
CRANBERRY BEANS	13
anchovy-garlic-chile oil,	
pecorino, basil	
BRUSSEL SPROUTS	13
bacon-mustard vinaigrette	
SWEET POTATOES	12
chimichurri, lime, crispy shallots	
MACARONI & CHEESE	17
cheddar, swiss, parmesan, pecorino <b>sub gluten free pasta</b>	3

### ~Sunday, December 29th, 2024 at BULL VALLEY ROADHOUSE~

20% gratuity will be applied for parties of 6 or more | \$30 wine corkage consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions