

Bill & Fare

-----Snacks-----

- WARM MARINATED OLIVES** 7
ACME BREAD port costa honey butter 7
DEVILED EGGS xo sauce, cilantro 12
ARANCINI porcini, spicy tomato sauce, parmesan 10
SMOKED DUCK SAUSAGE pickled cabbage, whole grain mustard 15

-----Appetizer-----

- ARUGULA SALAD** apple pear, blood orange, almond, ricotta salata, balsamic 17
ICEBERG WEDGE buttermilk-herb ranch, bacon, watermelon radish 18
ROASTED BEETS avocado crema, frisée, citrus, radish, goat cheese, lotus root 18
MUSSELS & FRIES aioli, garlic, chili flake, white wine 23
CRAB CAKE piquillo aioli, fennel, arugula, purple daikon 24
ROAST BONE MARROW grilled bread, blistered cherry tomato, fine herbs 24
CAULIFLOWER SOUP brown butter croutons, creme fraiche, radish sprouts sm 12/lg 17

-----Entrée-----

- POTATO GNOCCHI** wild mushrooms, squash, beet greens, sage butter 28
NORWEGIAN HALIBUT spring onion puree, sunburst squash, sweet tooth mushroom, turnips, chive & lemon oil 42 scarlet
FRIED CHICKEN(3pc) jalapeño cornbread, coleslaw, pickles 32
add port costa honey 4
***STEAK FRITES** 12oz ribeye, cholula butter, spring onion 58
SMOKED PORK CHOP anson mills grits, braised apple-cabbage, bacon jus 48
BRAISED SHORT RIB squash puree, roasted winter vegetables, black trumpet mushroom, balsamic demi-glace 50
***BVR BURGER & FRIES** bacon jam, pimento cheese, pickle 24
TEXAS CHOPPED BRISKET SANDWICH onions, pickles, mixed greens 24

-----Sides-----

- GRILLED BROCCOLINI** citrus, chili flake, parmesan 14
CRISPY BRUSSELS SPROUTS calabrian chili vinaigrette, lemon 13
MACARONI & CHEESE cheddar, monterey jack, hatch chili, herbed bread crumb 14
ANSON MILLS HERITAGE GRITS white cheddar, scallion 12

~ BULL VALLEY ROADHOUSE ~

14 Canyon Lake Dr. Port Costa, Calif.

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*