

Bill & Fare

----Snack----

MIXED OLIVES citrus, rosemary 7
ACME BREAD port costa honey butter 9
DEVEILED EGGS xo sauce, cilantro 12
SWEET PIMENTÓN FRIES smoked ketchup 12
DEEP FRIED OKRA herbsaint, tarragon 14
ARANCINI porcini, spicy tomato sauce, parmesan 12

---Appetizer----

LITTLE GEM CAESAR garlic croutons, parmesan, boquerones 18
ARUGULA SALAD apple pear, blood orange, almond, ricotta salata, balsamic 17
ROASTED BEETS avocado crema, frisée, citrus, radish, goat cheese, lotus root 18
FRIED LOUISIANA ROCK SHRIMP piquillo aioli 17
MUSSELS & FRIES aioli, garlic, chili flake, white wine 23
SMOKED PORK HOT LINK coleslaw, barbecue sauce 15
ROAST BONE MARROW grilled bread, blistered cherry tomato, fine herbs 24

----Entrée----

POTATO GNOCCHI wild mushrooms, squash, beet greens, sage butter 28
NORWEGIAN HALIBUT harissa puree, sunburst squash, morels,
broccolini, chive & lemon oil 42
GRILLED MT. LASSEN TROUT romesco, grilled asparagus, salsa verde 46
FRIED HALF CHICKEN jalapeño cornbread, coleslaw, pickles 32 **add port costa honey** 4
SMOKED BERKSHIRE PORK CHOP anson mills grits, braised apple-cabbage, bacon jus 48
BRAISED SHORT RIB kabocha squash, roasted winter vegetables,
black trumpet mushroom, balsamic demi-glace 50
***CREEKSTONE RIBEYE** green garlic mashed potato, baby broccoli,
cauliflower, demi-glace, spring onion 58
PULLED PORK SANDWICH honey-mustard coleslaw, mixed greens 24
TEXAS CHOPPED BRISKET SANDWICH onions, pickles, mixed greens 24

----Side----

GRILLED BROCCOLINI citrus, chili flake, parmesan 14
ELOTE SALAD cotija, chili, cilantro, lime 14
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*