

# Pappo

## DINNER

**Citrus Marinated Olives & Roasted Almonds** with Rosemary 6

**Fried Anchovy Stuffed Olives** 6.5

**Housemade Pork-Beef Meatballs** | *Arabiatta* Sauce | Parmesan 7.5

**Hand Cut Garlic-Herb French Fries** | Malt Vinegar *Aioli* 6.5

**Sweet Potato Fries** | Smoked Paprika Ketchup 7

**Liberty Ranch Duck Liver Pate** | Toasted Country Bread | *Cornichons* | Whole Grain Mustard 11.5

**Brussels Sprouts** | Applewood Smoked Bacon | Sherry Vinaigrette 7.5

**Seasonal Soup** | please ask your server 7

**Mixed Baby Lettuces** | House Vinaigrette 6.5 / *with* Laura Chenel Goat Cheese 7.5

**Little Gem Lettuce** | Creamy Caesar Dressing | Garlic Croutons | Parmesan 8.5

**Prather Ranch Burger** | Hand Cut Garlic-Herb Fries | *Aioli* 14.5

*Add Goat Cheese, Swiss, or Pepper Jack 1*

*Add Bacon or Fried Farm Egg 2*

**Liberty Ranch Duck Leg** | Sauteed Winter Greens | Soft Polenta | Duck *Jus* 19.5

**West Coast Rock Cod** | Celery Root-Yukon Gold Mash | Watercress | *Salsa Verde* 20

**Grilled Natural Pork Chop** / Rosemary Polenta / Tuscan Kale / Mushroom *Veloute* 21

**Vegetarian Mushroom ‘Bolognese’** | *Linguine* | Parmesan – (vegan preparation available) 17

**Grilled Prather Ranch New York Steak** | Hand Cut Garlic-Herb Fries | Spinach | Roasted Balsamic Onions 28

*Add Fried Farm Egg 2*

*No Substitutions Please*

An 18.5% Service Charge Will Be Added To Parties of 6 or More

*Executive Chef: John Thiel*