



Starters

Soup of the day a.q.

Seafood Chowder, house made black pepper crackers 9

Smoked Gouda and Porter Fondue, garlic toast, andouille sausage, broccolini 10

Seared Yellowfin Tuna, fried green tomatoes, rémoulade, cured lemon 13

Pan Roasted Dungeness Crab Cakes, caper-thyme aioli, tabasco vinaigrette 15

Crispy Calamari, malted vinegar aioli, chipotle cocktail sauce 11

Sandwiches & Salads

Local Charter Oak Beef Burger, organic cheddar, cracked wheat bun, shoestring fries 13

Wild Caught Gulf Shrimp Club, Nueske's bacon, farmer's market salad, buttermilk dressing 15

Roasted Portobello, sierra nevada goat cheese, basil, roasted red peppers, crispy onions 14

Hearst Ranch Corned Beef Brisket, braised red cabbage, fontina, hush harbor rustique 13

"Cuban Sandwich", slow roasted pork, dry cured ham, emmentaler, sweet potato fries 13

Today's Soup and Butter Lettuce Salad, candied walnuts, braised beets, pt. reyes blue cheese 12

Ahi Tuna Tartare Salad, heirloom tomatoes, oil cured olives, summer beans, herb vinaigrette 15

Artisan Chopped Cobb Salad, smoked chicken, pecans, blue cheese, organic eggs, house dressing 13

Crispy Rock Shrimp, pickled peacock's cucumbers, baby iceberg, valencia oranges, sesame 15

Entrées

Firestone Ale Battered Fish and Shoestring Chips, malted vinegar, creamy coleslaw, tartar sauce 15

Canadian King Salmon, asparagus, locally grown fingerling potatoes, horseradish cream, meyer lemon 16

Grilled Organic Spice Rubbed Chicken, market tomatoes, fry bread, roasted green chili vinaigrette 15

Steamed Prince Edward Island Mussels, spanish chorizo, shell beans, house cut matchstick fries 16

Herb Marinated Flatiron Steak, field greens, caramelized shallots, shoestring potatoes, cabernet butter 19

Jersey Cow Ricotta and Pine Nut Agnolotti, house made pasta, la quercia pancetta, roasted tomato sauce 15

Duck Confit Enchiladas, toybox mushrooms, lime crème fraîche, black bean gratin, tomatillo 15

Sides

Farmer's Market Salad

Garlic Herb Shoestring Fries

Crispy Onion Rings, house made ketchup

Jalapeño Cornbread, lavender honey butter

all sides 4

Artisan sources local and organic produce whenever possible. We serve proteins that are wild caught or sustainably farmed that do not contain growth hormones or antibiotics.

For parties of 8 or more, no split checks and an 18% gratuity will be added

\$10 corkage / Two bottle limit please

artisanpasorobles.com 805.237.8084