

**- Starters -**

|                                                                                                                         |           |
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| <b>Summer Corn Soup</b> – Crème Fraiche, Aleppo Pepper Flakes, Parsley                                                  | <b>20</b> |
| <b>Salt Spring Mussels</b> – Nduja, Castelvetrano Olives, Sourdough Crostini, White Wine Broth                          | <b>25</b> |
| <b>Heirloom Caprese</b> – Di Stefano Burrata, Heirloom Tomato, Basil, Aged Balsamic                                     | <b>22</b> |
| <b>Chopped Mixed Green Salad</b> – Local Greens, Pistachios, Cannellini Beans, Cucumber, Avocado, Shaved Parm, Ramp Vin | <b>18</b> |
| <b>Seared Hudson Valley Foie Gras</b> – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble                     | <b>25</b> |
| <b>Chef Suggested Wine Pairing</b> – Chateau Lamourette, Sauternes, France 2016                                         | <b>12</b> |
| <b>Spanish Octopus</b> – Nduja, Fingerling Potato, Piquillo Pepper, Lemon Confit, Shiso, Arugula                        | <b>25</b> |
| <b>Vietnamese Prawn Salad</b> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing              | <b>28</b> |

**- Pasta -**

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| <b>Gnocchi Pomodoro</b> – Estratto di Pomodoro Sauce, Sundried & Confit Tomato, Buffalo Mozzarella, Basil | <b>28</b> |
| <b>8-Hour Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano               | <b>28</b> |

**- Main -**

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| <b>Steak au Poivre</b> – 13oz. Angus Ribeye, Sautéed Spinach, Crispy Fingerling, Veal Demi-Glace Cream Pepper Sauce | <b>65</b> |
| <b>Ras el Hanout Pork Tenderloin</b> – Chanterelle Mushroom, Local Potato Mash, Crispy Eggplant, Marsala Jus        | <b>42</b> |
| <b>Liberty Farms Duck Confit</b> – White Bean Ragout, Peppered Guanciale, Summer Figs, Broccolini                   | <b>35</b> |
| <b>Chef Suggested Wine Pairing</b> – Werner & Sohn, Riesling Auslese, Mosel, Germany 2006                           | <b>18</b> |
| <b>Lentil Cake</b> – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips                       | <b>30</b> |
| <b>Classic Cioppino</b> – Rich Tomato Broth, Prawns, Market Fish, Mussels, Clams, Garlic Rubbed Crostini            | <b>42</b> |
| <b>Liberty Farms Duck Breast</b> – Potato Pavé, Local Braising Greens, Huckleberry Gastrique, Chinese Five Spice    | <b>45</b> |
| <b>Local Black Cod</b> – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madeira Truffle Emulsion     | <b>43</b> |

**- Sides -**

|                                                                                         |           |
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| <b>Mendocino Chanterelle Mushrooms</b> – Thyme, Butter                                  | <b>15</b> |
| <b>Mexican Style Street Corn</b> – Queso Fresco, Aleppo Pepper, Cilantro, Crème Fraiche | <b>12</b> |
| <b>Grilled Broccolini</b> – Calabrian Chili, Garlic Confit                              | <b>12</b> |
| <b>Roasted Local Baby Beets</b> – Pecorino Romano, Mint, Olive Oil                      | <b>12</b> |
| <b>Crispy Potato Pavé</b> – Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano | <b>12</b> |

20% Gratuity added for parties of 5 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*

## ***A Brief History of Café Beaujolais***

1968

Café Beaujolais is born. The Pitsenbarger family purchased the house and turned part of it into a small café where they served dinners on the weekends and lived upstairs. They chose the name "Café Beaujolais" simply because they liked the sound of it. Beaujolais is a wine growing region in southeastern France.

1977

Margaret Fox, at the age of 25, bought the property and began serving breakfast and lunch and started the Café Beaujolais mail order business.

1984

Café Beaujolais began serving dinner with executive chef Christopher Kump.

1990

The Café Beaujolais Brickery opened and began the service and sale of wood-fired brick oven breads.

2000

Loyal Beaujolais customers Steve and Ashley Jenks purchased the restaurant and updated the interior.

2006

Chef David LaMonica purchased the restaurant and expanded the Beaujolais home brand items, such as the famous Beaujolais granola.

2016

Businessman and restaurant owner Peter Lopez along with his wife Melissa and son, Chef Julian Lopez, purchased Café Beaujolais in 2016. They have been honored and excited to, not only continue the 50+ year Café Beaujolais legacy, but also to add exciting new seasonal items to the menu, host interactive special events and lovingly restore, improve and grow Beaujolais' vintage property and grounds.

## ***Now to Begin Your Meal***

### ***– Aperitifs –***

***Amarena Spritz*** – Punt E Mes, Vittore Vermouth, Balsamic, Prosecco, Brandied Cherries **14**

***House Aperitif*** – House-Made Peach Syrup, Prosecco, Angostura Bitters **14**

***Kir Royale*** – Crème de Cassis, Prosecco, Twist of Lemon **14**

***Manzanilla ‘Mojito’*** – La Gitana Manzanilla Sherry, Earl Grey Syrup, Mint, Lime **14**

***Beaujolais ‘Negroni’*** – Atōst Aperitif, Vittore Vermouth, Prosecco, Splash of Orange **14**

***Palomita*** – Ola Sol Agave Wine, Grapefruit Soda, Tajin (Spicy upon Request) **14**

***No Proof Sparkler*** – Kally Golden Sparkling Verjus with Botanicals, Lemon Twist **14**

***Espresso Amaro*** – Pedro Ximenez, House Espresso, Cardamaro **14**