

- Starters -

<i>Cream of Chanterelle Soup</i> – Wild Mendocino Mushrooms, Brown Butter, Crispy Sage	20
<i>Chopped Mixed Green Salad</i> – Local Greens, Pistachios, Cannellini Beans, Cucumber, Avocado, Shaved Parm, Ramp Vin	18
<i>Seared Hudson Valley Foie Gras</i> – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	25
<i>Chef Suggested Wine Pairing</i> – Chateau Lamourette, Sauternes, France 2016	12
<i>Pear & Gorgonzola Salad</i> – Baby Gem Lettuce, Candied Walnuts, Gorgonzola Piccante, Balsamic Vin	18
<i>Spanish Octopus</i> – Nduja, Fingerling Potato, Piquillo Pepper, Lemon Confit, Shiso, Arugula	25
<i>Vietnamese Prawn Salad</i> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	28

- Pasta -

<i>Gnocchi Gorgonzola</i> – House-Made Gnocchi, Pear, Walnuts, Gorgonzola Piccante, Cream, Arugula	28
<i>Butternut Squash Agnolotti</i> – Chanterelle Mushrooms, Sage Browned Butter, Parmigiano Reggiano	30
<i>8-Hour Bolognese</i> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	28

- Main -

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

- Sides -

<i>Mendocino Chanterelle Mushrooms</i> – Thyme, Butter	15
<i>Local Baby Carrots</i> – Cumin Seasoned, Honey, Cilantro, Sesame	15
<i>Brussels Sprouts</i> – Toasted Hazelnuts, Sherry Vin, Shallots	12
<i>Roasted Local Baby Beets</i> – Pecorino Romano, Mint, Olive Oil	12
<i>Crispy Potato Pavé</i> – Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano	12

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**

Sensa Spritz – Salers Aperitif, Vittore Vermouth, Cucumber, Lime, Sea Salt **15**

Safe Passage – Atost Amaro, Cappelletti, Castelvetro Olives, Lemon, Prosecco, Angostura **15**

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’ – Cappelletti, Vittore Vermouth, Prosecco, Splash of Orange **14**

Palomita – Ola Sol Agave Wine, Grapefruit Soda, Tajin **14**

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