

- Starters -

Summer Corn Soup – Crème Fraiche, Aleppo Pepper, Pea Shoots	20
Little Gem Lettuce – Yuzu Kosho Ranch, Crispy Shallots, Fresh Herbs, Radish, Pistachios, Baby Gem	18
Summer Caprese – Di Stefano Burrata, Heirloom Tomato, Basil, Aged Balsamic	22
Salt Spring Mussels – Nduja Sausage, White Wine Broth, Castelvetrano Olives, Sourdough	25
Spanish Octopus – Piquillo Pepper Crispy Polenta, Arugula, Lemon Confit, Nduja	28
Seared Hudson Valley Foie Gras – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	25
Chef Suggested Wine Pairing – Navarro, Cluster Select Riesling, Anderson Valley 2018	15
Chopped Mixed Green Salad – Local Greens, Cucumber, Pecorino, Pistachio, Cannellini Beans, Avocado	22
Vietnamese Prawn Salad – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	28

- Pasta -

Summer Gnocchi – House-Made Gnocchi, Sundried Tomatoes, Roasted Corn, Guanciale, English Peas, Mixed Mushrooms	32
Corn & Black Truffle Ricotta Stuffed Agnolotti – Roasted Corn, Summer Black Truffle, House-Made Pasta	40
8-Hour Bolognese – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	28
Black Truffle Ragu Tagliatelle – House-Made Black Truffle Ragu, Parmigiano-Reggiano, House-Made Pasta	40

- Main -

Ras el Hanout Pork Tenderloin – Parsnip Puree, Gigante Beans, Snap Peas, Marsala Demi Glace	45
Liberty Farms Duck Confit – White Bean Ragout, Peppered Guanciale, Summer Peaches, Local Braising Greens	35
12 oz. New York Strip – Buttered Mushrooms, Grilled Broccolini, Crispy Local Potatoes, Madeira Demi-Glace	65
Lentil Cake – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips	30
Classic Cioppino – Rich Tomato Broth, Prawns, Market Fish, Clams, Mussels, Garlic Rubbed Crostini	42
Liberty Farms Duck Breast – Potato Pavé, Local Braising Greens, Summer Fig Gastrique, Chinese Five Spice	45
Local Black Cod – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madeira Truffle Emulsion	43

- Sides -

Mixed Buttered Mushrooms – Alba, Trumpet, Maitake, Fresh Thyme	15
Crispy Polenta – Piquillo Pepper, Mascarpone, Spinach Pesto	15
Grilled Broccolini – Calabrian Chile, Garlic	15
Roasted Local Baby Beets – Pecorino Romano, Mint, Olive Oil	12
Crispy Potato Pavé – 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 –

15

***Chambéry Summer** – Wild Strawberry Infused Wine, Thai Basil, Rose Petal, Freeze Dried Raspberry*

***Sbagliato Bianco** – Salers Gentian, Vittore Vermouth, Grapefruit, Prosecco*

***Safe Passage** – Cardamaro, Cappelletti, Castelvetro Olives, Lemon, Prosecco, Angostura*

***The Lost Surfboard** – Cocchi Torino, Raspberry, Sea Salt, Tonic Water, Grapefruit*

***Huckleberry Highball** – Cocchi Americano, Huckleberry Shrub, Lemon, Soda Water*

-Huckleberry can be made as a Mocktail-