

- Starters -

- Potato Leek Soup** – Roasted Green Garlic, Big Mesa Farm Leeks, Aleppo Pepper 20
- Little Gem Lettuce** – Yuzu Kosho Ranch, Crispy Shallots, Fresh Herbs, Radish, Pistachios, Baby Gem 18
- 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
- Baby Kale Salad** – NYE Ranch Kale, Pepitas, Parmigiano-Reggiano, Tangy Vinaigrette 18
- Vietnamese Prawn Salad** – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing 28

- Pasta -

- Wild Mendocino Mushroom Gnocchi** – House-Made Gnocchi, Leek & Mushroom Ragout, Cream, Winter Herbs 32
- Braised Pork & Duck Agnolotti** – English Peas, Demi-Glace, Parmigiano-Reggiano 32
- 8-Hour Bolognese** – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano 28

- Main -

- Braised Berkshire Pork Cheeks** – Mixed Mushrooms, Parmigiano-Reggiano, Risotto, Rich Pork Jus 32
- 8 oz. Filet Mignon** – Grilled Asparagus, Crispy Local Potatoes, Madeira Demi-Glace 65
- Liberty Farms Duck Confit** – White Bean Ragout, Peppered Guanciale, Pears, Local Braising Greens 35
- Lentil Cake** – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips 30
- Classic Cioppino** – Rich Tomato Broth, Prawns, Market Fish, Mussels, Garlic Rubbed Crostini 42
- Liberty Farms Duck Breast** – Potato Pavé, Local Braising Greens, Kumquat 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
- Wavelength Farm Braising Greens** – Sautéed Mizuna, Purple Mustard, Tatsoi, Pac Choi, Garlic, Sherry Vin 13
- 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

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 –

- Manzanilla Fizz* – *Manzanilla Sherry, House-Made Lime Cordial, Soda Water* **14**
- Crimson Spritz* – *House-Made Raspberry Syrup, Prosecco, Twist of Lemon* **14**
- Sbagliato Bianco* – *Salers Gentian, Vittore Vermouth, Grapefruit, Prosecco* **14**
- Safe Passage* – *Atost Amaro, Cappelletti, Castelvetro Olives, Lemon, Prosecco, Angostura* **15**
- The Lost Surfboard* – *Cocchi Americano, Raspberry, Sea Salt, Tonic Water, Grapefruit* **15**
- Amarena Spritz* – *Punt E Mes, Vittore Vermouth, Balsamic, Prosecco, Amarena Cherries* **14**
- Huckleberry Highball* – *Cocchi Americano, Huckleberry Shrub, Lemon, Soda Water* **14**