

The *Hollins House*
Restaurant & Bar | Est. 1929

Starters

Cheese Plate

Local and Imported Cheeses, Warm Bread,
Fruit Compote, Garden Garnishes, Stone
Ground Mustards, Pickles \$22
½ Cheese Plate \$14
Add Honey Comb \$5

Vegetarian Mezze Plate

Castelvetro, Garlic Hummus, Eggplant
Puree, Sliced Avocado, Brie, Tzatziki,
Arugula, Grilled Sourdough \$16
Add Prosciutto \$4

Seared Ahi

Cucumber, Ponzu, Avocado Mousse,
Pickled Ginger \$14

Spanish Octopus

Salsa Verde, Chorizo, Yellow Fava Puree,
Cherry Tomato Salad \$16

Crab Cakes

Dungeness Crab, Chive, Tartar Sauce,
Lemon Saffron Sauce, Grilled Lemon \$17

Carrot-Ginger Soup

Roasted Carrots and Ginger, Cilantro
Chimmichurri, Kefir, Cashew \$8/\$11

Asparagus & Scallion Tempura

Sweet & Spicy Thai Sauce \$12

Butter Lettuce Salad

Point Reyes Blue, Local Strawberries,
Candied Pecans, Butter Leaf Lettuce,
Golden Vinaigrette \$13

Thai Brussels Sprouts

Sweet Chili, Macadamia Nuts, Cilantro,
Fish Sauce \$9

Hollins Caesar

Baby Romaine, Radicchio, Anchovy
Vinaigrette, Soft Boiled Egg, Sunchoke
Chips, Parmesan Cheese \$8/\$13
Add Chicken \$8 Crab cakes \$11 Ahi \$10

Tomato Salad

Cherry Tomato, Red Onion, Capers, Goat
Milk Feta, Olive Oil, Warm Pita, Tzatziki
Black Pepper \$12

Hollins Garden Salad

Mixed Greens, Swiss Chard, Orange
Segments, Pecans, Snap Pea's, White
Balsamic Vinaigrette \$8

Avocado Toast

Smashed Avocado, Citrus, Sesame, Marinated
Tomatoes, Calabrian Chili's,
JP's Sourdough \$13

Entrées

Hollins Burger

Spicy Aioli, Pickled Onions, Sautéed
Mushrooms, Fresh Focaccia Bun \$15
Add Bacon \$4, Add Avocado \$2, Add Cheese \$2

Paella

Saffron Rice, Bell Pepper, Chorizo,
Chicken, Rock Cod, Scallops, Mussels,
New Sofrito, Cilantro Aioli \$38
Soft Boiled Egg \$2

Pappardelle Bolognese

Lamb-Pork-Beef Bolognese, Fresh Basil,
Calabrian Chile's, Parmesan \$23

Alaskan Halibut

Citrus Fava Bean Mash, Parsnip Puree,
Bouillabaisse Sauce, Asparagus Shoots,
English Peas \$36

Spicy Korean Mussels

Ginger, Garlic, Shallot, Cilantro, Scallion,
Lime, Fish Sauce, Thai Chili's, Sesame \$20

Sautéed Quinoa and Veggies

Napa Cabbage, Carrot, Spinach, Cilantro,
Mushroom, Baby Carrots, Spring Pea's,
Soft Boiled Egg, Avocado \$22

24 Hr. Short Rib

Roasted Marrow Bone Parsnip Potato
Puree, Porcini Raviolo, Roasted Baby
Carrot, Short Rib Jus \$32

Gnocchi and Morels

Asparagus, English Peas, Snap Peas,
Grilled Corn, Corn Puree, Parmesan, Mint,
Basil \$25

Diver Scallops

Parmesan-Spinach Risotto, Salt Roasted
Kohlrabi, Oro Blanco Grapefruit, Tarragon
Beurre Blanc \$29

Braised Chicken Thighs

Crispy Organic Chicken Thighs, Maitake
Mushrooms, Thyme Chicken Jus, Roasted
Carrots, Garlic Mashed Potatoes \$26

Executive Chef John Paul Lechtenberg

Please Notify Your Server Of Any Food Allergies
Ingredients Are Subject To Change Due To Availability
20% Gratuity Will Be Added To Parties of 6 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness