

NIBBLERS

Eatery & Wine Bar

sustainable small plates
we buy local & organic ingredients, humanely produced meat & dairy; fair trade coffees, teas & chocolate; and support local family farms, community farmers' markets & green business practices. our seafood is purchased according to the Monterey Bay Aquarium's Seafood Watch. **ask your server for a pocket guide.** check out our numerous wines made from sustainably, organically & biodynamically grown grapes. We prepare most of our menu to order, so please let us know if you are in a hurry so we can make your experience a great one!

NIBBLES

- international olives 3
- flash fried spinach 4
sea salt & cracked pepper
- shooter of crab bisque 4
minced chives
- toasted artisan breads 3
bergamot scented ev olive oil
- fried macadamias 4
crystallized ginger, chili flakes
- our nibble of the day 2

FLATBREADS

- wild mushrooms 11
caramelized onions, goat cheese
- citrus langoustines 12
queso cotija, salsa verde, spicy red peppers
- roasted apple 11
Shaft blue cheese, smoked bacon

ACCOUTREMENTS

- root vegetable hash 4
celery root, parsnip, gold turnip, torpedo onion
- grilled baby carrots 5
stinging nettle fonduta
- stir fried mixed heirloom broccoli 5
thai chilies, sesame, orange, garlic
- fusilli macaroni & aged cheddar 4
toasted panko

INTERNATIONAL SMALL PLATES

- Heirloom Organic Gardens spinach salad 7
blue cheese, tricolor beets, fennel, cranberry ginger vinaigrette
- butter lettuces 8
warm goat cheese, three local mandarins, blood orange vinaigrette
- chopped romaine 6
K&J shinko pear, Full Belly walnuts, buttermilk vinaigrette
- housemade scottish seafood assortment 13
cold smoked haddock, scotched salmon, arbroath smokie, soused herrings
crème fraîche, toasts, whisky marmalade
- charred eggplant baba ghanoush 6
marinated feta, heirloom radishes, pita chips
- artisan charcuterie plate 12
housemade mustard, cornichons, baguette toasts
- pan fried lacopi brussels sprouts 8
chestnuts, roasted shallots, crumbled farm egg, Sparrow Lane cider vinegar
- pulled Four Mile River pork sliders 10
berkshire pork, chipotle bbq sauce, housemade pickles
- scalloped potato & vegetable gratin 6
seasonal vegetables, béchamel, reggiano biologico
- Fulton Valley chicken & apple wontons 7
gala apples, black pepper hoisin, scallions, black sesame
- Hodo Soy tofu brochette 8
whole grain pilaf, green curry, wild arugula
- dungeness crab cakes 11
Cash kiwi salad, calamansi aioli
- prosciutto wrapped Kadota figs 8
blue cheese, px glaze
- seared diver scallops 14
mashed baby gold turnips, citrus salad, Miramonte sorrel
- baked fillo spanikopita 6
spinach, chicories, garlic, sheeps milk feta
- pastured venison cottage pie 12
Dirty Girl leeks, caramelized onion gravy, whipped potato crust
- pan roasted Maple Leaf duck 12
Chue sunchokes, honey mustard glaze
- Little Organic nicola patates bravas 7
crispy potato wedges, pimenton, garlic allioli, spicy tomato chutney
- buttermilk fried monterey calamari in panko 8
indonesian sambal of tropical fruits, citrus & hot chilies
- grilled Meyer Natural hanger steak 13
potato pancake, heirloom kales, whisky creamed chanterelles

NIGHTS OF SPICE, A PRIX-FIXE INDIAN PRIX-FIXE USING LOCAL INGREDIENTS

four course prix-fixe menu \$25/guest
wine pairing \$15/guest cheese course with a paired wine \$20/couple
prix-fixe option must be taken by the entire table
individual dishes may be ordered a la carte

First

Fisherman's Daughter prawn kebabs 7
kashmiri chile, crisped rice, cilantro relish, Saint Benoit yogurt
Dibon cava rosado, tarragona

Second

curried potato samosas 7
chickpea flour pastry, sweet mango chutney
Friedrich Wilhelm Ritzman 2006 riesling, pfalz

Third

Loch Duart salmon vindaloo 12
spicy tomato curry, cumin spiced lentils
Brancott 2007 pinot noir, south island, new zealand
or

Atkins Ranch lamb rogan josh 13
slow braised with yogurt & coriander, served with smoked basmati rice
Domaine de Cassan 2004 gigondas, rhône

Artisan Cheese (optional)

Spring Hill sage cheddar, organic white cheddar with fresh sage
Torta la Serena, buttery thistle-coagulated sheeps milk cheese
puppudums, red pear chutney, brown sugar walnuts
Ipsus 2007 passito de pantellaria

Sweet

cardamom orange pave 7
El Rey apamate 73%, fresh cream, orange sugar
Vinicola Hidalgo pedro ximenez, Triana, sanlucar de barrameda

WATCH 4 THESE UPCOMING EVENTS

Live Jazz with the Deb Cash Trio, Sunday, February 7th

"Tastes 4 Two" on Valentine's, Sunday, Feb 14th

prix-fixe progressive tasting menu with wine pairings for two.

We sell out every year, so make your reservations now!

NIBBLERS SELECT wine club

pick-up party Sunday, Feb 28th

ask your server about signing up

salt bowl & spoon sets available for sale - ask your server
please no cell phone use in our dining room ask for separate checks at your own risk
standard corkage 15 maximum 1 bottle per guest no corkage from our list
corkage 2 service charge may be added

chef de cuisine daniel clayton chef pâtissier trace leighton

www.nibblerseatery.com

02/05/10