

# 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  
coarse sea salt & cracked pepper

shooter of sweet corn soup 3

toasted artisan breads 3  
bergamot scented ev olive oil

fried cashews 4  
crystallized ginger

our nibble of the day 2

## FLATBREADS

spring corn 11  
Dirty Girl green shallots, sheeps milk feta

balsamic peach 12  
Blossom Bluff peaches, goat cheese, rosemary

wild mushroom 12  
caramelized onion, Shaft blue cheese smoked bacon

## ACCOUTREMENTS

sautéed Dwelley summer beans 4  
garlic, basil pistou

roasted corn mashed potatoes 4  
delta sweet corn, cracked pepper, crispy sage

seasonal vegetable gratin 6  
vegies, scalloped potatoes, béchamel, reggiano

provençal ratatouille 5  
tomato, summer squash, eggplant, peppers, garlic

# INTERNATIONAL SMALL PLATES

local & artisan cheeses

please ask your server about today's cheese selections

Bruin Farm vine ripened tomatoes a la caprese 8  
Belfiore mozzarella, Chue basil, Capay Oaks ev olive oil  
add 18yr balsamic vinegar \$2

chopped romaine 6  
local stone fruit, toasted walnuts, cassis vinaigrette  
salade niçoise with oil cured tomo tuna 9  
greens, red thumb potatoes, snap beans, olives, farm egg, tarragon vinaigrette

Heirloom Organic Gardens spinach salad 7  
Knoll mission figs, Rose Lane almonds, housemade syrah vinegar  
add baked goat cheese to any salad \$2

chickpea hummous bin tehina 6  
preserved lemon, sumac, pita chips

grilled ACME levain 7  
roasted Frog Hollow apricot, fresh ricotta, lavender honey

Maple Leaf duck breast a l'orange 12  
roasted baby parsnips, seville orange gastrique

baked fillo spanikopita 7  
spinach, rapinis, sheeps milk feta, garlic, almonds

rock shrimp & potato cakes 8  
wild arugula, remoulade

pepper crusted Meyer Natural hanger steak 11  
fried spinach, piquillo almond romesco

provençal pomme frites 6  
minced parsley, lemon aioli

grilled summer vegetables 8  
cypriot halloumi, radish green pesto

syrah braised Atkins Ranch lamb provençale 13  
black morels, dijon, herbes de provence, baby chard, syrah redux

roasted chicken & apple gyoza 7  
delta sweet corn hash, stuart pecan brown butter

Four Mile River pulled pork sliders 10  
berkshire pork, Neldams rolls, chipotle bbq sauce, housemade pickles

panko fried monterey bay calamari 8  
buttermilk shallot marinade, indonesian tropical fruit sambal

turkish köfte 9  
lamb meatballs, vine ripened tomato compote

Glaum Ranch farm egg panaché 9  
black morels, Full Belly cippolini, cream, whole grain toasts, capers

vietnamese shaking beef of american kobe 12  
lemongrass, ginger, chilies, nuóc mam, tatsoi

# CLEANFISH, A PRIX-FIXE

the world's new best source for "fish you can trust"

four course prix-fixe menu \$30/guest

wine pairing \$15/guest cheese course with a paired wine \$20/couple  
prix-fixe option must be taken by the entire table

## First

Laughing Bird<sup>CF</sup> shrimp ceviche 9  
baby white shrimp, Brokaw Nursery avocado, sweet lime, cilantro, tostaditas  
Ceago 2008 sauvignon blanc, kathleen's vineyard, clear lake ❖

## Second

steamed Saltspring Island<sup>CF</sup> black mussels 8  
Chue sweet fryers, shallots, white wine, absinthe  
Dancing Coyote 2008 gruner veltliner, clarksburg ■

## Third

stir fried Peruvian Lantern<sup>CF</sup> scallops 12  
sweet peppers, celery, tamari, mirin, ginger, rice noodles, cashews  
Yangarra 2008 roussane, single vineyard, mclaren vale ❖

or

grilled Lois Lake pacific steelhead<sup>CF</sup> salmon 12  
pistachio couscous, Dwelley blenheim apricot, St Benoit yogurt  
Hayman & Hill 2008 pinot noir, reserve, santa lucia highlands ■

## Artisan Cheese (optional)

Andante minuet, triple crème goat cheese infused with crème fraîche  
Jean d'Alos dallenwiller firm swiss washed rind goat cheese  
wild sunflower jelly, Della Fattoria currant walnut toasts  
Bonny Doon 2007 straw wine, "Angel Paille" beeswax vineyard ❖

## Sweet

sweet coconut custard 6  
Gottelli & Sons Bing cherries in compote  
Quady black muscat, "Ellysium" madera ■

# ANNOUNCEMENTS

## Late Night dining at NIBBLERS

all summer long, we will be offering a special late night happy hour menu  
on Friday & Saturday nights, from 9:00-midnight!

Live Jazz with the Deb Cash Trio, Sunday, July 11th

## Bastille Day, Wednesday, July 14th

a one night menu of classic Provençal cuisine with wine pairings available!

salt bowl & spoon sets available for sale - ask your server

**CF: sustainably sourced seafood provided by the CleanFish Alliance**

please refrain from cell phone use in our dining room

ask for separate checks at your own risk

party trays, full service catering & private chef service available

**printed on sustainable linen paper**

standard corkage 15 maximum 1 bottle per guest no corkage from our list

cakeage 2 service charge may be added

chef de cuisine daniel clayton chef pâtissier trace leighton

[www.nibblerseatery.com](http://www.nibblerseatery.com)

07/08/10