

# NIBBLERS

Eatery & Wine Bar

## NIBBLES

Assorted house marinated <b>olives</b> , toasted pistachios †	3
Fried <b>almonds</b> , Turkish apricots, coriander †	4
Artisan <b>bread</b> s, toasted sesame butter <u>or</u> olive oil †	3
and of course, our signature <b>nibble</b> of the day	2

## ARTISAN CHEESE

Cheese menu <b>or</b> tableside cart service	A.Q.
--	------

## SMALL PLATES

Charred eggplant <b>baba ghanoush</b> , cured lemon, pita chips †	7
Fresh seafood <b>ceviche</b> (ask your server about today's selection), avocado salsa, tostaditas, spicy red chilies	8
Assorted Turkish <b>mezze</b> : hummous, feta, cracked olives, corona beans, dolmas, etc....with soft lavash †	10
County Line <b>little gem</b> lettuce, Knoll black Mission figs, toasted pinenuts, herbed vinaigrette †	6
Heirloom <b>spinach</b> , shaved Nocci pear, crumbled goat cheese, cassis vinaigrette	8
Chopped <b>romaine</b> , cayenne glazed pecans, gold & chionga beets, blue cheese dressing	6
Mixed field <b>greens</b> , warm halloumi croutons, roasted sweet peppers, spicy tomato vinaigrette †	7
Insalata <b>Caprese</b> , fresh mozzarella, heirloom tomatoes, sweet basil, ev olive oil (add \$2 for <b>buffalo</b> mozzarella)	8
Broiled tiger <b>shrimp</b> , buttered kuskus, heirloom melon salad †	9
Prosciutto wrapped Kadota <b>figs</b> , Shaft blue cheese, Pedro Ximenez fig gastrique	7
New Mexico layered <b>enchilada</b> , spiced venison, queso blanco, sweet pepper rajas, Hatch green chili sauce	8
Fillo wrapped lamb & onion <b>borek</b> , sheeps milk feta, Turkish cucumber salad †	8
Pan roasted Maple Leaf <b>duck</b> breast, sautéed sweet corn with black morels, loquat chutney	11
Sweet pepper & tomato <b>ragout</b> , baked with a Glaum Ranch egg, cacik sauce, myzithra †	9
Grilled Creekstone Natural Angus <b>hanger steak</b> , roasted fingerlings, pumpkin seed queso fundido	12
Pan fried local <b>Brussels sprouts</b> , roasted chestnuts, fried shallots	7
Spinach & feta <b>spanikopita</b> , garlic, toasted almonds †	6
Braised Fulton Valley chicken <b>sliders</b> , sweet corn & red cabbage slaw	9
Crispy rock shrimp & corn <b>cakes</b> , house signature fried spinach, lemon aioli	8
<b>NIBBLERS Featured Plate: Happy Quail Pimientos de Padron</b> , sautéed in extra virgin olive oil with sea salt	7
<i>These "Russian Roulette" peppers, richly sweet &amp; nutty in flavor, are known by the phrase: some are hot, some are not</i>	
Grilled free range <b>lamb</b> kebabs, pilav rice, garlic yogurt sauce †	11
Housemade potato <b>gnocchi</b> , roasted wild mushrooms, caramelized onions, shaved Reggiano	9
Buttermilk fried Monterey Bay <b>calamari</b> in panko, spicy Indonesian fruit sambal	7
Vietnamese " <b>shaking beef</b> " of American Kobe sirloin with lemongrass, garlic, chilies & Asian greens	12
Hand cut Kennebec <b>fries</b> , cilantro, red chile aioli	5

## FLATBREADS (add \$2 for buffalo mozzarella)

Basil <b>pesto</b> , garlic sausage, sheeps milk feta	10
Heirloom <b>tomato</b> concasse, anchovy, fresh mozzarella	9
Balsamic cured <b>peaches</b> , goat cheese, fresh rosemary	11

## ACCOUTREMENTS

Roasted summer <b>squash</b> , blackened onion butter	3
Tempura fried Japanese <b>eggplant</b> , tamari mirin glaze	4
Braised green <b>lentils</b> with cumin & garlic †	3
<b>Gratin</b> of scalloped potatoes & seasonal vegetables	4

Turkish theme menu items marked with †

chef de cuisine: daniel clayton chef de patisserie: trace leighton Ask for substitutions as you like. Ask for separate checks at your own risk.  
corkage 10/sparkling 12/magnum 15 service charge may be added we ask that you please refrain from cell phone use in our dining room

www.nibblers Eatery & Wine Bar

08/08/08

**NIBBLERS Eatery & Wine Bar**  
strives to produce traditional, **artisan** small plates  
from the highest quality **local** sources.

We buy **sustainable & organic** foods,  
**humanely produced** meat & dairy;  
**fair trade** coffees, teas & chocolate;  
and support **family** farms, farmers' markets  
& **green** business practices.

We purchase all of our **fresh** seafood according to the  
Monterey Bay Aquarium Seafood Watch.

**Ask your server for a pocket guide.**

Look for our numerous wines  
made from **organically** grown grapes  
& **sustainable** or **biodynamic** farming.

## WATCH THESE UPCOMING EVENTS

**Live Jazz** performance, 6:30pm Sunday, August 10th  
NIBBLERS welcomes back the sultry tones of the *Deb Cash Trio*

"A Taste of Spain," Saturday, August 16th, 1:00 P.M.  
an afternoon tasting of Spanish cheese, wine & tapas  
\$15 tasting fee waived with each \$30 purchase

"An Evening in Anatolia," Thursday, August 28th  
an ethnic night featuring the vibrant cuisine & culture of modern Turkey