

# Madera

## LUNCH MENU

### TO SHARE

Tempura Fried Zucchini, Squash Blossoms, Creamy Tallegio Cheese	15
Prawn Cocktail: Chilled Prawns, Cocktail Sauce	17
Steamed Mediterranean Mussels, Cherry Tomatoes, Chili, Garlic Basil tomato Broth	17
Local Artisan Salumi and Cured Meats, Grilled Bread, Pickled Vegetables	19
Niman Ranch Lamb Meatballs, Piquillo Pepper Preserved Lemon Tomato Puree, Feta Cheese	11
Duck Liver Mousse with House Cured Pickled Vegetables, Kumquat Apple Mostarda, Grilled Levain	11
French Fries, Garlic Aioli	7

### SOUPS

Ribollita Style Vegetable Stew, Grana Padano	10
Oyster and Portuguese Sausage Chowder, Fingerling Potato Chips	14
Daily Market Inspirations Soup	10

### SALADS

Baby Lettuces and Mustard Greens, Red Wine Vinaigrette, Herb Croutons	9
Roasted Baby Beet and Green Bean Salad, Endive, Kumquat Confit, Radishes, Herbed Goat Cheese, Citrus Emulsion	12
Heirloom Tomato and Burratta Salad, Purple Basil, Castelvetrano Olives, Wild Arugula	15
Poached Glaum Farm Chicken Egg, Frisee, Mustard Vinaigrette, Crispy Duck Confit, Fondant Potatoes	15
Spinach Salad, House Cured Pork Belly, Baby Radishes and Turnips, Candied Walnuts, Blue Cheese, Banyuls Vinaigrette	13
Dungeness Crab and Tiger Shrimp Cake, Green Papaya Salad, Spicy Cashews, Curried Remoulade	18
Cobb Salad, Ham, Chicken, Avocado, Blue Cheese, Lardons, Tomato	15
Caesar Salad, Meyer Lemon Scented Dressing	11
<i>with Chicken</i>	17
<i>with Grilled Shrimp</i>	21

### SANDWICHES

Oak Grilled Sand Hill Burger, White Cheddar, Bacon, Fries, Pickled Vegetables	18
Veal and Pork Meatloaf Sandwich, Fried Egg, Bourbon Grain Mustard Barbecue Sauce, County Line Baby Mustard Greens, Fries	16
Rotisserie Chicken Salad Sandwich, Avocado, Bacon, Tomato, Wild Arugula, Grilled Ciabatta	16
Grilled Blackened Salmon Sandwich, Watercress, Tomato, Grain Mustard Aioli, Marble Potato and Green Bean Salad	18
Tombo Tuna Melt, Hardboiled Egg, Radishes, Fennel, Arugula, Comte Cheese	16

### MAINS

Summer Squash and Zucchini Risotto, Green Beans, Ricotta Salata, Basil Puree Cream	18
Grilled Black Tiger Shrimp, Panzanella Salad of Wild Argula, Padron Peppers, Cucumbers, Cherry Tomatoes, Black Olive Balsamic Vinaigrette	23
Fish and Chips: Guinness Battered Local Rock Cod, Savoy Cabbage and Kolhrabi Cole Slaw, French Fries	21
Pan Roasted Rainbow Trout, Sugar Snap Peas, Zucchini, Hazelnuts, Meyer Lemon Beurre Noisette	24
Grilled Hawaiian Walu, Swiss Chard, Artichokes, Bulgur Wheat, Sauce Vierge	23
Rotisserie Mary's Chicken, Creamy Polenta, Broccolli Di Ciccio, Cauliflower, Natural Jus	24
Grilled Snake River Farms Bone in Pork Chop, Yellow Corn, Cotija Cheese, Blue Lake Beans, Chipotle Glaze	28

### LIBATIONS

House Made Prickly Pear Lemonade	6
Golden Star White Jasmine Sparkling Tea (750 ml)	19
YUM YUM BERRY: Absolut Mango, Pineapple, Yum Yum Berry Preserve, Lime	12
HIBISCUS COSMOPOLITAN: Aviation Gin, Hibiscus, Tahitian Vanilla, Cointreau Lime	12
ROSE GERANIUM MOJITO: 10 Cane Rum, Rose Geranium, Mint, Lime	12