BLUE NOTE
NAPA

SMALL BITES

Onion Rings 9 (v)
French Fries 9 (v, vg)
Truffled Garlic Confit French Fries with Parmigiana Reggiano 14 (v) *

Deviled Eggs 6 (gf)
Chipotle, Bacon, and Pickled Jalapeños

Creamy Mushroom Soup 13
Wild & Tame Mushrooms, Goat Cheese Mousse Paprika Scented Croutons, White Truffle Oil

PLATES TO SHARE - CHILLED

Cheese & Charcuterie Plate 39
Chef’s Selection of Cheese and Meats, Marcona Almonds, Dried Fruit, Crostini, and Cornichons

Little Gem Caesar Salad 18
Housemade Caesar Dressing, Focaccia Crostini, Roasted Red Peppers, and Anchovy
Add Chicken 8
Add Shrimp 11

Arugula & Apple Salad 16
Baby Arugula, Mt. Rose Apple, Pt. Reyes Blue, Endive, Candied Cashews, Citrus Vinaigrette

Mediterranean Plate 16 (v, vg)
Roasted Garlic Hummus, Snap Peas, Persian Cucumbers, Olives, and Warm Pita

Burrata and Prosciutto 24
Di Stefano Burrata, Prosciutto di Parma, Focaccia, E.V.O.O., Maldon Salt

PLATES TO SHARE - HOT

Old Bay Popcorn Shrimp 16
Served with Chipotle Aioli

Italian-Style Pork & Beef Meatball 20
Polenta, Parmigiana Reggiano, and Marinara Sauce

Buttermilk Fried Chicken Sliders 25
Chipotle Aioli, Housemade Pickles, and Lemon Pepper Sauce

Crispy Fried Chicken Wings 25
Served with Buffalo Sauce, Baby Carrots, Pt. Reyes Blue Cheese Dip

ENCORES

Flourless Chocolate Cake 12
NY Style Cheesecake with Berry Coulis 12
Churro Donuts 12
Tossed with Cinnamon Sugar and Served with Vanilla Gelato

Vanilla or Chocolate Ice Cream 6

*can be prepared vegan, ask your server

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