

GRAVENSTEIN GRILL

2020 "Covid Recovery" All-Day Limited Menu (11:30am-8:30pm Wednesday-Sunday)

Appetizers

Caramelized Brussels Sprouts 10
Crushed Toasted Hazelnuts, Roasted Garlic Aioli

Avocado Toast 13
House-Baked Whole Wheat Olive Sourdough topped with Avocado, Sea Salt & Dierke's Microgreens

House Made Charcuterie 22
Country Pork Pate, Duck Rillettes, Chicken Liver Mousse, Marinated and Pickled Vegetables, Seasonal Fruit Compote, Whole Grain Dijon, Warm Sourdough Crostini

Fish Tacos 14
Crispy Local Rock Cod, Classic Coleslaw, Habanero Aioli, Pickled Red Onions (2 per order)

Smoked Gouda Orzo "Mac 'n Cheese" 14
Brioche Breadcrumbs, Bacon, Tomato Jam

Ahi Tartare 20
Avocado, Citrus-Soy Broth, Sesame Ginger Dressing, Scallions, Wonton Chips

Beginning June 3rd through the Coronavirus recovery period, we'll be offering this limited all-day menu, with our normal focus: bringing you the best available locally sourced ingredients, treated with care, from beginning to end.

We will be adding more menu items, hours, seating areas, and events as soon as we feel we can safely do so! We're also now offering online take-out ordering at www.gravensteingrill.com.

-Chef Bob Simontacchi

Soup and Salads

(to any salad add: 4oz Grilled Flatiron Steak \$12
8oz Crispy Tempeh \$8
Grilled Mary's Chicken Breast \$12
4oz Seared Pacific King Salmon \$16)

Soup of the Day 10
Seasonal Soup, ask your server

Newham Gems Caesar Salad 13
Local Organic Little Gem Lettuce, Parmesan, Boquerone & Roasted Garlic Crostini

Sonoma Cobb Salad 15
Organic Local Lettuces, Champagne Vinaigrette, Pt. Reyes Blue Cheese, Sonoma Meat Company Bacon, Avocado, Soft Egg, Pepitas

Mixed Sebastopol Lettuces 12
Aged Balsamic Vinaigrette, Shaved Fennel, Toasted Almonds, Sonoma Goat Cheese

Entrees

Petrале Sole 29
California Wild-Caught Petrале Sole, Crème Fraiche and Chive Potato Puree, DMS Ranch Organic Meyer Lemon Beurre Blanc, Sugar Snap Peas

Vegan Coconut Red Curry 24
Thai-Style Red Curry with Forbidden Rice & Quinoa Pilaf, Seasonal Vegetables, Dierke's Microgreens

Steak Frites 28
Garlic-Ginger Marinade, B.L.T. Salad, Crumbled Pt. Reyes Blue Cheese, Fries, Garlic Aioli

Yukon Gold Potato Gnocchi 26
Creamy Basil Pesto, Cherry Tomatoes, Pine Nuts, Parmesan

Liberty Duck Confit Grilled Flatbread 24
Sonoma Duck, Fontina, Caramelized Onions, Chili Flakes, Chives

Sandwiches

Sandwiches come on a Fresh Baked Parker House Style Bun with a side of Bread & Butter Pickles, choice of Fries or Side Organic Local Mixed Greens Salad with Aged Balsamic Vinaigrette
(*Add Avocado \$3, Bacon \$3, Cheese \$2*)

G.G. Hamburger 16
Fresh House-Ground Locally Raised Sonoma Mountain Beef, Organic Little Gems Lettuce, Tomato, Onions, Chef Simontacchi's G.G. Sauce

Willie Bird Turkey Burger 16
Ground Willie Bird Turkey, Organic Little Gems Lettuce, Tomato, Onions, Chef Simontacchi's G.G. Sauce

Vegetarian Tempeh Burger 15
Alive & Healing Tempeh, Griddled Onions, Chopped Organic Little Gem Lettuce, Chef Simontacchi's G.G. Sauce

Grilled Chicken Sandwich 18
Mary's Chicken Breast, Lettuce, Tomato, Onion, Ranch

Desserts

Chocolate Bobcat 12
Crispy Hazelnut & Chocolate, Strawberry-Basil Champagne Caramel

Key Lime Pie 10
Graham Cracker Crust, Whipped Cream

Butterscotch Pudding 11
Whipped Cream, Shaved Chocolate (Gluten Free)

Vanilla Gelato with Local Berries 8
Fiorello's Gelato, Berry Syrup with Berries from Sebastopol Berry Farm (Gluten Free)

Blackberry Cabernet Sorbet 8
Fiorello's Sorbet (Vegan & Gluten Free)