



# NINETEEN 57

BAR & RESTAURANT

## STARTERS

### CRUDITÉS | 14

coal roasted pistachio hummus | spring vegetables | artisan bread

### FIRE ROASTED ORGANIC ARTICHOKE | 15

shrimp dip | salt and vinegar chips

### ORGANIC GREEN SALAD | 11

local strawberries | candied pecans | goat cheese raspberry vinaigrette

### BUTTERNUT SQUASH SOUP | 10

smoked bacon | green apple | brown butter

### EMBER ROASTED BEETS | 13

caramelized yogurt | arugula | orange | pistachio brittle | valdeon blue

## ENTRÉE SALADS

*add salmon | chicken | steak | 12*

### LITTLE GEM CAESAR | 13

grana padano | garlic breadcrumbs | anchovy dressing | cured yolk

### TAMARIND GLAZED SALMON SALAD | 22

organic spring mix | carrot | radish | cucumber | crushed peanuts | lemongrass-mango vinaigrette

### HARVEST GRAIN BOWL | V | 16

toasted farro & quinoa | spring peas | fresh chickpeas | roasted tomato | selveta arugula | smoked onion vinaigrette

### COBB SALAD | 17

grilled chicken | niçoise olives | smoked bacon | eggs | tomato | blue cheese | avocado

## TRADITIONAL WOOD-FIRED COOKING

*Our kitchen centers around a wood-burning grill and oven. We use fire, smoke, coals and embers to create dishes that reflect the best of the seasons. We still believe in the value of traditional, small-batch, craft cookery. We take the time to source each of our products and are committed to sustainable foodways and the best ingredients. We work with a community of passionate food producers, importers and makers to ensure a memorable experience. We hope that the restaurant is a vehicle between our patrons and producers that will foster a spirit of craftsmanship and conviviality within The Club at Rancharra.*

## SANDWICHES, WRAPS & FLATBREADS

### RANCHARRAH WOOD FIRE BURGER | 14

*choice of fries or salad*

aged cheddar | lettuce | tomato | onion | pickles | rancharra sauce | fries

### PORK BELLY BAHN MI | 14 *choice of fries or salad*

pickled carrot & daikon | fresh jalapeno | cucumber | cilantro

### HOUSE MADE PORCHETTA | 15 *choice of fries or salad*

fig | arugula pesto | mozzarella | dijonaise

### FRIED COD SANDWICH | 17 *choice of fries or salad*

butter lettuce | lemon caper aioli

### OPEN FACED STEAK SANDWICH | 26

smoked beef sirloin | grilled honey oat bread | forest mushrooms | cabernet braised cipollini onions | arugula

### BRAISED TURKEY SALAD SANDWICH | 16

*choice of fries or salad*

first fruits farms turkey salad | cranberry | brie | arugula | honey oat sourdough

### GRILLED VEGETABLE WRAP | 14 *choice of fries or salad*

green chickpea hummus | grilled summer vegetables | bloomsdale spinach | pickled onions

### SOUP & SANDWICH | 14

grilled honey oat bread | white cheddar | gruyere | parmesan | tomato-fennel soup

### MARGHERITA FLATBREAD | 11

red sauce | fresh mozzarella | basil

### SMOKED PINEAPPLE & GRILLED CHICKEN FLATBREAD | 12

bbq sauce | bacon | red onion | cilantro

### ITALIAN SAUSAGE FLATBREAD | 12

white sauce | artichokes | spinach | ricotta

*A 20 percent service charge will be added to all meals. Thank you for supporting our service staff! Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.*