

Nineteen57

RESTAURANT & BAR

Starters

- CHILLED SALT SPRING MUSSELS* | 18
saffron, tomato emulsion
- GRILLED ARTICHOKE | 15
lemon caper remoulade
- SNAPPER CEVICHE** | 24
leche de tigre, spanish onion, cilantro
- FOCACCIA | 12
stracciatella, green tomato chutney, olive oil
- LAMB DUMPLINGS | 14
cumin, yogurt, chili garlic crunch
- DAILY OYSTERS* | 22
half dozen | raw with mignonette or grilled
- CRUDITÉ CRACKER | 13
fava hummus, avocado, radish, pea, marinated feta

Soup & Salad

- TOMATO BASIL SOUP | 11
fennel pollen *add grilled cheese sandwich 7*
- CHILLED FENNEL & PEA SOUP* | 15
peekytoe crab salad
- HOUSE SALAD | 12
mixed greens, tomato, cucumber, onion, crutons, balsamic
- HEIRLOOM TOMATO & NECTARINE | 18
fromage blanc, mache, toy box tomato vinaigrette
- BABY KALE SALAD | 18
labne, quinoa, avocado, dried cherry, nuts & seeds, tahini vinaigrette
- ORGANIC TENDER GREENS | 14
black mission fig, toasted walnut, cabernet vinaigrette
- RANCHARRAH CAESAR** | 12
white anchovy dressing, focaccia croutons, parmesan

add chicken breast / 10
*add salmon filet** / prawns* / steak** / 12*

Pizza

- BURRATA MARGHERITA | 18
basil, tomatoes
- BEE STING | 20
jalapeño, spiced honey, sopressata, basil, chili oil
- MORTADELLA | 21
mozzarella, ricotta, garlic, pistachio, black pepper
- RUSTICA | 20
pepperoni, fresh mozzarella, roasted garlic, red onion, basil

Entrées

- COAL ROASTED BRANZINO | 43
eggplant caponata, summer squash salad
- IBERICO PORK SKIRT STEAK** | 44
basil potato, shishito, corn, peach vierge
- WAGYU CHUCK FLAT ** | 39
duchess potatoes, cauliflower, yuzu koshu demi
- DUCK BREAST | 38
wild rice pilaf, wilted spinach, passionfruit
- RACK OF LAMB** | 43
spring bean salad, castelvetro olive, mustard lamb jus
- PAN SEARED SCALLOPS* | 44
corn fritter, ham hock, poblano
- LENTIL & HALLOUMI | 27
braised kale, cilantro, grilled flatbread
- YUKON GOLD POTATO & GOAT CHEESE MEZZALUNA | 25
basil pesto, blistered tomato, marcona almond gremolata
- RIGATONI BOLOGNESE | 25
veal, pork, beef, lemon mascarpone, parmesan
- gluten free gnocchi & pasta available upon request*

Sides

- MUSHROOMS | 14
sauteed, foraged medley
- GRILLED ASPARAGUS | 12
buckwheat furikaki
- ENGLISH PEAS & PARMESAN | 13
pancetta, shallot

*A 20% service charge is added to all purchases. A \$3.50 split charge is applied to each split dish.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne disease,
especially if you have certain medical conditions. *contains shellfish **served raw or undercooked*