

# BLIND BISHOP

## TASTING ROOM

MARINATED CASTELVETRANO OLIVES <i>thyme, orange peel, chili flakes, garlic</i>	9
CHEESE & CHARCUTERIE PLATE <i>three cheeses, two types of meat</i>	19
MUHAMMARA <i>charred red bell pepper, walnuts, scallions, pomegranate jus, breadcrumbs</i>	10
ARUGULA SALAD <i>rainbow carrots, strawberry, walnuts, lemon vinaigrette, shaved goat cheese</i>	13
TUNA TOSTADA <i>shallot, cucumber, lemon aioli</i>	17
BURRATA <i>lemon, capers, butter, parmesan, breadcrumbs, lemon zest</i>	16
PATTY PAN SQUASH <i>romesco, almonds, olive oil</i>	15
PATATAS BRAVAS <i>bravas sauce, garlic aioli, paprika</i>	10
GOAT CHEESE GNUDI <i>meyer lemon, chili crunch, pecorino</i>	18
RIGATONI <i>butternut squash, chorizo, ricotta, candied pecans, fried sage</i>	19
PORK BELLY <i>garbanzo beans, sliced radish, salsa verde</i>	20
PAN-FRIED MINI MEATBALLS <i>tahini, dates, feta, mint, dill</i>	20
STEAK (6 oz.) <i>top sirloin, Blind Bishop steak sauce, microgreens</i>	27

## Dessert

PANNA COTTA <i>berries, gonzalez byass "nectar" pedro ximenez</i>	7
--	---