## **HOPWATER EDIBLES**

## **Tasters**

**Deviled Eggs Quintet** 

Choose from three flavors or have a combo

Ask Your Server about Today's Selection

Seafood

Vegetarian

Meat

\$6-\$10

**Oyster Jello Shots** 

Today's Fresh Choice in Tomato Cucumber Jalapeno Gelee

3 for \$8

6 for \$15

**Cold Duck Plate** 

Rillettes, Liver Mousse, Prosciutto, Croutons, Condiments

\$12

**Fried Pickled Beets** 

Roasted Golden Beets, Pale Ale Batter, Blue Cheese Aioli

\$8

Cali Ploughman's Plate

Grilled Bread, Point Reyes Toma, Hobbs Sopressatta, Assorted Pickles, Deviled Egg, Scallion Aioli

#### Cheese

Today's Selection of Local Stars with Grilled Bread, Marcona Almonds

Fiscalini San Joaquin Gold, Point Reyes Toma, Cypress Grove Humboldt Fog

\$4 each

## **Dungeness Tater Tots**

Dungeness Crab, Yukon Gold Potatoes, Old Bay Aioli

\$12

#### **Trio of Sliders**

Choose from three flavors or have a combo

Deep Fried Braised Pork Cheeks, Smoked Cheddar, Scallion Aioli

\$3 each

Angus Ground Chuck/Brisket Pattie, Fresh Mozzarella, Roast Tomato Catsup

\$4 each

Spicy Dungeness Salad, Avocado, Dressed Baby Arugula

\$5 each

**Wort, Hops and Sandos** 

Soup of the Day

Today's Fresh Bowl of Goodness

\$5

#### **Beet Salad**

Baby Arugula, Roasted Golden Beets, Humboldt Fog Goat Cheese, Pomegranates, Citrus Vinaigrette

#### Cobb

Artisan Lettuce, Peppercress, Hobbs, Bacon, Roasted Corn, Avocado, Hard Cooked Egg, Cherry
Tomatoes, Point Reyes Blue, Hopwater Ranch

\$10

**ADD** 

Buttermilk Fried Mary's Chicken or Duck Confit

\$5

## **Grits, Beans and Greens**

Creamy Mascarpone Grits, Lentil Ragout, Braised Rainbow Chard with Garlic EVO

\$10

#### **Dungeness Louis Salad**

Artisan Lettuce, Avocado, Hard Cooked Egg, Cherry Tomatoes, Dungeness Crab, Broccolini, Our Special Louis Dressing

\$15

## Sandos

Your Sando comes with Pickles and House Cut Fries or Artisan Lettuce Salad

#### **Oyster Po Boy**

Beer Battered Oysters of the Day, Spicy Slaw, Remoulade, Torpedo Roll

\$12

#### Burger

Angus Ground Chuck/Brisket Burger, Artisan Lettuce, Tomato Confit, Scallion Aioli, Brioche Bun

\$10

Add: Cheese, Hobbs Bacon, Avocado, Egg, Pickled Beet, Fried Niman Ranch Pork Cheeks

\$2 each

# **Dungy Sando**

Dungeness Crab, Jalapeno Jack Cheese, Fennel Slaw, Avocado, Scallion Aioli, Toasted Sourdough

\$18

# **Fried Chicken Sando**

Buttermilk Fried Mary's Chicken Breast, Spicy Slaw, Fresh Mozzarella, Chimichurri, Torpedo Roll

\$12