

dinner @ richard's

starters

HAND-CUT POTATO CHIPS^V

truffle salt, roasted tomato aioli 8.00

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 15.00

MIXED IMPORTED OLIVES^{GF • VEG}

rosemary, lemon zest 7.50

GRILLED SHRIMP & RISOTTO CAKES

basil cream sauce 18.00

SEARED SEA SCALLOP^{GF}

mashed sweet potatoes, cilantro pesto MP

HALIBUT CROQUETTES

saffron aioli, microgreen salad, capers 13.00

SHISHITO PEPPERS^V

flash-fried, Eden Creamery goat's milk feta, lemon-mint gremolata 12.00

MEATBALLS

house-made beef meatballs, house tomato sauce, parmesan 12.00

CHARCUTERIE & CHEESE PLATTER

selection of cured meats, marinated fresh mozzarella, Manchego, fruit mostarda, crostini 22.00

soup & salads

TOMATO BASIL SOUP^{GF • V} small 6.00 • large 8.00

HOUSE SALAD single 10.00 • shareable 18.00

mixed greens, toasted sunflower seeds, beets, orange segments, red onion, feta
choice of: stone-ground mustard vinaigrette^{GF • V} or creamy green olive dressing^{GF}

GRILLED CAESAR SALAD

Little Gem lettuce, house-made Caesar dressing, croutons, parmesan 11.00

sides

FRIED POLENTA (3) strained Bolognese 7.00 • RISOTTO CAKES (2) pesto cream 6.50

SAUTÉED SPINACH roasted garlic, balsamic^{GF • VEG} 6.00 • SEASONAL VEGETABLES^{GF • V} 5.00

FINGERLING POTATOES^{GF • V} 6.00 • GORGONZOLA-GARLIC SPREAD^{GF • V} 5.00



entrées

GRILLED AHI^{GF}

dusted with coriander & black pepper, cabbage-fennel-apple slaw, Calabrian chili oil, sesame seeds 30.00

LAMB RIGATONI

braised lamb, house-made rigatoni, whipped ricotta, roasted eggplant, lemon-fennel salad 26.00

DUROC PORK LOIN^{GF}

pork loin medallions, dried cherry-mushroom sauce, leek confit in bacon drippings, smoked cauliflower cream 30.00

GRILLED 12 OZ. THOMAS CATTLE CO. RIBEYE^{GF}

fingerling potatoes, seasonal vegetable 42.00

add gorgonzola-garlic spread 3.00 • add pink peppercorn butter 3.00 • add mushroom sauce 5.00

LACQUERED SMOKED DUCK BREAST

fingerlings, Kalamata olives, dark chocolate dust, balsamic-soy glaze 35.00

PROSCIUTTO-WRAPPED CHICKEN

10 oz. airline breast, crispy polenta, golden raisin-grappa sauce, seasonal vegetables 30.00

MANILA CLAM LINGUINE

chorizo, pickled red peppers, preserved lemon, white wine, roasted garlic 23.00

EGGPLANT PARMESAN^{GF • V}

layered with smoked mozzarella, house tomato herb sauce, parmesan 20.00

CHEESE RAVIOLI

choice of: pesto cream^V • Bolognese (strained meat sauce) • brown butter sage^V 21.00

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 21.00

add protein to any dish

CHICKEN BREAST 7.00 • SALMON FILLET 10.00 • SIRLOIN COULOTTE 10.00

GRILLED SHRIMP 7.00 • SCALLOP MP

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS • A 1.50 SPLIT PLATE CHARGE & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

EXECUTIVE CHEF RICHARD LANGSTON • CHEF de CUISINE GRADY KIMSEY • PM SOUS CHEF DOUG THOMPSON
GENERAL MANAGER JIM BORTON • ASSISTANT GENERAL MANAGER MATTHEW VARBEL