



APPETIZERS

- Crispy Calamari* served with red pepper-feta dip...10
Crab Cakes on roasted shallot sauce with truffled arugula...12
Escargot in puff pastry with sweet garlic cream & mushrooms...9.5
Crispy Chips house-made potato chips with warm blue cheese...5.5 / 9
Mussels steamed in white wine, thyme & garlic, served with saffron aioli...11
Seared Tuna with napa cabbage, red onion, Hobbs' bacon & spicy harissa...11

"By the Each"

- Crispy Shrimp Spring Roll* with chive purée...4
Crispy Duck Spring Roll with pineapple "ketchup"...3
Moroccan Pork & Sweet Grape Kabobs...3
Falafel & Tzatziki
made with Twinn Bridges cucumbers...2.75
Tuna Kabob with sweet & spicy pineapple...4.5
Twinn Bridges Baby Eggplant
in spicy tomato sauce...3.75

Charcuterie & Cheese "By the Ounce"

- Hobbs' Artisan Charcuterie* ~
Smoked Prosciutto Speck...4.75, Soppressata...3.25,
Genoa Salami...2.25, Prosciutto Salami...3.5
Cheese ~ Midnight Moon (aged goat cheese,
Cypress Grove, USA)...3.5,
Brillat-Savarin (triple cream cow's milk, France)...3.5, Gouda (5-
yr. aged, cow's milk, Holland)...3.5,
Oregon Blue (cow's milk, USA)...3.35
add assorted olives...3.5

SOUPS & SALADS

- Smoked Tomato Soup* topped with crème fraîche & chives...4.5 / 7
Creamy French Onion Soup our signature version of this well-loved classic...4.5 / 7
Prosciutto & Goat Cheese Salad with mixed greens & fig balsamic vinaigrette...7.5 / 12
Green Salad with dried tomatoes & shaved cheese, in walnut vinaigrette...5 / 8, with roasted chicken...7 / 12
Traditional Caesar Salad with red onions, cheese & tomatoes...5 / 8, with roasted chicken...7 / 12
Baby Spinach & Mixed Greens with pears, candied walnuts & house-made blue cheese dressing...6.5 / 11
Baby Arugula in creamy lemon vinaigrette with Parmigiano, tomatoes & crispy stuffed olives...6.5 / 11
Add a crab cake to any item above...4 each. Add oak-fired shrimp to any item above: 5 Shrimp...8, or 3 Shrimp...5.5

WOOD-FIRED PIZZAS

- Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15
Prosciutto Hobbs' cured ham, goat cheese & roasted red peppers...15
Smoked Salmon with red onions, crème fraîche, chili oil & caviar...19
Mushroom & Fontina purée of mushrooms, chives & white truffle oil...14
Housemade Sausage with caramelized onions, tomatoes & spicy harissa...15
Three Cheese with fresh tomatoes & basil...12, with goat cheese...13, with Hobbs' pepperoni...13

PASTAS & RISOTTOS

- Farfallini Primavera* in Parmigiano broth...11.5 / 17, with shrimp...14.5 / 23
Risotto "Ratatouille Style" featuring Twinn Bridges vegetables...12 / 18, with shrimp...15 / 24
Housemade Saffron Fettuccini with baby clams, Hobbs' chorizo & tomato broth...14 / 22
Shrimp Tagliatelle in light tomato-cream sauce with fresh herbs & shaved Parmigiano-Reggiano...12.5 / 19
Mac-n-Cheeses four creamy cheeses topped with sharp cheddar ~ a perfect side dish or appetizer...8

FISH, MEAT & POULTRY

- Montana Ranch New York Strip* with baby eggplant, sugar snap peas & creamy polenta...34
Roasted Duck Breast on spaetzle with glazed cherries & arugula tossed in mustard vinaigrette...26
Seared Loch Duart Salmon on summer succotash, pearl pasta & tzatziki...29
Steak Frites bistro "Onglet" steak with green beans & red wine shallot sauce...21.5
Mussels Frites steamed in white wine, thyme & garlic with saffron aioli...19
Grilled Pork Tenderloin with crispy polenta, peaches, arugula & goat cheese...24
Grilled Tuna over whipped potatoes, baby spinach, lemon-garlic butter & chive oil...26.5
Roasted Chicken on whipped potatoes & rosemary-scented Twinn Bridges zucchini...21
Colorado Lamb Sirloin on fingerling potatoes with summer squash & almond-herb butter...25
Montana Ranch Filet Mignon on green beans with braised shallots, Stilton blue cheese & au gratin potatoes...36
Oak-Fired Fish "Aixoise" on creamy polenta with smoked pepper broth & sugar snap peas...27.5
Add oak-fired shrimp to any item above: 5 Shrimp...8, or 3 Shrimp...5.5