

# windsor cottage

## beginnings

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### SHEERWATER CRAB CAKE - 29.50

ravigote sauce, charred citrus, zucchini basil pesto

### SHUCKED PACIFIC OYSTERS\* ‡

half dozen 25.25, full dozen 41.50, house made hot sauce, lemon, horseradish mignonette

### CALIFORNIA WEDGE SALAD - 22.50

avocado crema, local tomato, torn croutons, house made bleu cheese dressing, candied bacon, shaved onion

### ORGANIC FARM STAND GREENS - 19.75 ‡ ♡

shaved garden vegetables, heirloom greens, radicchio, toasted hemp seed, sherry vinegar, woodland almonds

### MARINATED VEGETABLES A

#### LA GREQUE - 21.25 ‡ ♡

gigante bean spread, chickpea harissa fries, smoked oil, baby spinach

### NAPA VALLEY DUCK BREAST TARTINE - 24.75

toasted buckwheat, stone fruit compote, napa valley duck prosciutto, point Reyes bleu cheese spread, rocket arugula

### SMOKED CORN GREEN CHILI SOUP - 14.75 ♻️ ‡

smoked corn, roasted green chili, tamale dumpling, cotija, cilantro

### RAW PLATE\* - 28.50 ‡

tuna sashimi, truffle vinaigrette, pickled peppers, cucumber, radish

### 1888 GRAND SEAFOOD TOWER\* - 188.80 ‡

whole maine lobster, 6 pacific oysters, 6 black mussels, 6 little neck clams, smoked scallops, 6 jumbo prawns, 4 alaskan king crab legs, ahi tuna sashimi, roasted garlic aioli, chipotle dip, cocktail sauce, meyer lemon

### SCALLOP PORK BELLY - 24.75 ‡

seared diver scallop, glazed pork belly, truffle whipped potatoes, pomegranate coulis, grilled asparagus, citrus reduction

## sides

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MAC + CHEESE FRITTERS - 12

CHEDDAR MASHED POTATOES - 12

BRAISED SAVOY KALE AND COLLARD GREENS - 11

GRILLED ASPARAGUS - 13

ROSEMARY POTATOES - 11

PAN ROASTED ORGANIC MUSHROOMS - 14

TRUFFLE WHIPPED POTATOES - 14

## entrees

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### ROASTED CHICKEN BREAST - 34.75 ‡

spiced quinoa, garden vegetables, purple corn sauce, lemon coulis

### PACIFIC HALIBUT - 44.25 ‡

saffron broth, little neck clams, spanish chorizo, fingerling potato, heirloom tomato compote

### LOCAL SEA BASS - 42.25 ‡

fennel and coriander, onion puree, fava bean, poblano pepper, citrus reduction

### ROASTED SALMON - 38.75 ‡

purple potato cake, grilled asparagus, fennel caper beurre blanc, caper berries

### MEDITERRANEAN SEAFOOD PASTA - 41.25

charred octopus, prawns, mussels, clams, almond pepper sauce, preserved lemon

### GRILLED 8OZ BEEF TENDERLOIN FILET\* - 58.25 ‡

king trumpet mushroom, smoked charcoal mashed potato, broccoli rabe, braised onion

### GRILLED NEW YORK STRIP LOIN\* - 59.25

onion pepper jam, white cheddar mac + cheese fritters, bacon collard greens

### STUFFED ACORN SQUASH - 32.75 ‡ ♡

quinoa, roasted corn, caramelized onion, braised kale, trumpet mushroom, beets, citrus coulis

## family style

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### FORK TENDER BRAISED THREE BONE

#### SHORT RIB - 170.25 ‡

bourbon glaze, caramelized shallot, collard greens, rosemary potatoes

### SPLIT MAINE LOBSTER AND GRILLED 8OZ

#### BEEF TENDERLOIN\* - 129.25 ‡

butter poached whole maine lobster, cheddar mashed potatoes, grilled asparagus, garlic herb butter sauce, charred lemon

### CRAB CRUSTED ALASKAN HALIBUT - 97.75

braised savoy kale, blistered vine ripe tomato, saffron linguine, fennel

\*consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# windsor cottage

## wine by the glass

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		6oz	bottle
<b>SPARKLING</b>			
Riondo, Prosecco	Italy	15	60
Chandon, Brut	California	16	65
Etoile, Rosé	Carneros	25	102
Veuve Yellow Label	France		126
Elouan, Rosé	Oregon	16	60
<b>WHITE</b>			
Chateau St. Michelle, Eroica, Riesling	Washington	20	75
Terlato, Pinot Grigio	Italy	22	84
Domaine des Brosses	Sancerre		83
Cloudy Bay, Sauvignon Blanc	New Zealand	16	60
Domaine de la Denante	France		78
Frank Family, Chardonnay	Carneros	24	91
Cakebread, Chardonnay	Napa Valley	32	124
<b>RED</b>			
Elk Cove, Pinot Noir	Willamette Valley, OR	20	77
Merry Edwards, Pinot Noir	Sonoma Coast	29	111
Terrazas, Malbec	Argentina	16	60
Ferrari-Carano, Merlot	Sonoma County	19	72
Daou, Cabernet Sauvignon	Central Coast	22	84
Crossbarn, Cabernet Sauvignon	Napa Valley		112
Chateau Leoville Poyferre	Saint Julien, France		185

## cocktails

### COTTAGE CUP 17

pimm's #1 cup, ketel one botanical cucumber-mint, lemon juice, pure cane syrup, cucumber, mint, strawberry, club soda

### BRAMBLE 16

botanist gin, lemon juice, pure cane syrup, blackberries, club soda

### CARIBBEAN HIGHBALL 17

ron zacapa 23, cointreau, lime juice, angostura bitters, ginger beer

### FARMSTAND FIZZ 18

don julio blanco, agave, lime juice, jalapenos, club soda, celery bitters

### SPRING JULEP 17

fresh muddled lemon & mint, basil hayden dark rye, pure cane syrup, angostura bitters, club soda

## bourbon

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knob creek		16.50
basil hayden's		16.50
booker's		18.50
bulleit		14.50
woodford reserve		16.50

## scotch

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talisker	10 yr	20.50
macallan	12 yr	18.50
oban	14 yr	24
macallan	18 yr	75

## cognac

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hennessy	vs	18.50
remy martin	vsop	18.50
courvoisier	vsop	16.50
hennessy	xo	50

## beers

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### CRAFT + LOCAL - 11.50

stone tropic of thunder lager  
ballast point sculpin grapefruit ipa  
coronado brewing weekend vibes ipa  
stone ipa

### BEER - 10.50

bud light  
coors light  
corona  
heineken  
amstel light  
stella artois  
guinness  
beck's (n/a)