

APPETIZERS

Smoked Wild Salmon Smoked Alaskan Sockeye salmon with herbed cream cheese, capers, slivered red onion and rye crisps	17.00
California Artisanal Cheese Plate A selection of California artisanal cheeses with quince jam, apple chutney, fresh seasonal fruit and crostini	19.25
Caprese Salad Mixed heirloom tomatoes, cucumber, red onion and buffalo mozzarella dressed with extra virgin olive oil and balsamic syrup and garnished with micro arugula	14.50
Laura Chenel Goat Cheese and Roasted Garlic Olive oil and herb marinated goat cheese, slow-roasted Gilroy garlic and crostini	14.00
Roasted Brussels Sprouts With crispy pancetta, toasted pine nuts and shaved Parmigiano-Reggiano dressed with citrus vinaigrette	13.50
Homemade Soup of the Day Cup or bowl	5.50/9.50
Basket of French Fries	9.75

HOUSE FAVORITES

Served with your choice of garbanzo-kidney bean salad, crunchy coleslaw or tossed green salad

The Famous Ambrosiaburger Our version of a ground steak sandwich, served on a French roll with our Famous Ambrosia Sauce. With Swiss or cheddar add \$1.50	17.50
Shrimp B.L.T. Broiled shrimp with hickory smoked bacon, green leaf lettuce, tomato jam and basil aioli served on a French roll	23.00

SANDWICHES

Served with your choice of garbanzo-kidney bean salad, crunchy coleslaw or tossed green salad

Vegetarian Burger Grilled tofu-vegetable patty served on a nine-grain wheat roll with lettuce, tomatoes and our Famous Ambrosia Sauce	17.50
Tuna Salad Olive oil poached line-caught albacore tuna dressed with roasted garlic and lemon aioli served on a Kaiser roll with butter lettuce and sliced tomato	21.00
Roasted Pork Loin Mojo marinated naturally raised pork loin with Schoch Family Farmstead Jack cheese, roasted red pepper aioli, butter lettuce and sliced tomato on a Kaiser roll	20.00
French Dip Roasted prime top sirloin on a French baguette with Havarti served au jus	20.50
Grilled Chicken Breast Chili marinated chicken breast, smoked Vermont cheddar, lettuce, and tomato served with chipotle mayonnaise on a French roll	20.25

SALADS

California Beet Salad Sliced beets on a bed of butter lettuce with Pt. Reyes blue cheese, orange suprêmes, pickled fennel and spicy candied walnuts dressed with citrus vinaigrette	17.00
Soup and Salad Homemade soup of the day, served with your choice of garbanzo-kidney bean salad, crunchy coleslaw or tossed green salad	15.00

**“My Nepenthe” Bohemian Tales of Food, Family, and Big Sur –
Romney Steele’s award winning book. New softcover edition with French flaps for \$25.00,
available downstairs in**

The Phoenix Shop and at www.nepenthe.com.

No cigar or pipe smoking in dining areas – Gratuity not included