



## Prep Kitchen

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### Reg. Menu-Soups & Antipasti

- Soup of the Day** \$6.00
- Crispy Calamari with Ponzu** \$9.00
- Heirloom Tomatoes & House Made** \$13.00
- Cutting Board (Small)** \$16.00  
*Meat and Cheese Platter plus accompaniments.*
- Cutting Board (Large)** \$24.00  
*Meat and Cheese Platter plus accompaniments.*
- Daily Antipasto (Small)** \$5.00
- Daily Antipasto (Large)** \$14.00

### Reg. Menu-Salads

- Mixed Green Salad** \$8.00  
*Crows Pass Farms mixed greens, toasted crostini and sherry vinaigrette dressing. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- Whisknadle's Caesar Salad** \$9.00  
*Hand made dressing, croutons and Grana Padano dressing. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- White Bean & Arugula Salad** \$10.00  
*Farm white beans, arugula, red onion and parmesan cheese. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- PK Corn & Green Bean Salad** \$11.00  
*Corn, green beans, bacon, caramelized onion and a Sage Vinaigrette dressing. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- Beets, Plum & Goat Cheese Sala** \$12.00  
*La Milpa beets, plums, goat cheese, watercress and candied pecans. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- Nicoise Salad** \$14.00  
*Confit tuna, tomato, green beans, hard egg and olives. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*

### Reg. Menu-Sandwiches

- WNL Tuna Melt** \$12.95  
*Olive oil, herb and garlic poached wild albacore, with a classic remoulade and aged gouda. Served with chips, mixed greens and a pickle.*
- PK Meatloaf Sandwich** \$12.50  
*With onions, Gruyere and remoulade. Served with chips, mixed greens and a pickle.*
- House Roasted Turkey Sandwich** \$11.75  
*With figs, caramelized onions, brie and bacon. Served with chips, mixed greens and a pickle.*
- Heirloom Tomato BLT Sandwich** \$10.75  
*Avocado, house cured bacon and aioli sauce. Served with chips, mixed greens and a pickle.*
- Niman Ranch All Beef Hot Dog** \$9.95  
*Spicy Pickles, Mustard, Watercress, Tomato and Gouda. Served with chips or mixed greens and a pickle.*
- Whisknadle Fish Tacos** \$14.25  
*With roasted corn salsa. Served with chips, mixed greens and a pickle.*

### Reg. Menu-Main Entrees

- Half Roasted Chicken** \$18.50  
*All Natural Free Range chicken, seasoned and brined and slow roasted to order served with pan jus. Served with Saffron Risotto and braised greens.*
- Beer Braised Beef** \$21.75  
*Niman Ranch all natural beef slow braised with carrots, celery, onion, brown sugar and stout. Served with mashed potatoes and green beans.*
- Roasted Fresh Catch** \$23.95  
*Wild, line caught, never frozen market fish, pan seared and then roasted. Served with Summer Succotash.*
- PK Meatloaf** \$16.75  
*Beef, fontina cheese, mushrooms and fresh herbs. Served with mashed potatoes and green beans.*
- Fusilli Bolognese** \$16.50  
*Porcini, Rosemary and Parmigiano Reggiano.*
- Tagiatelle (Vegetarian)** \$14.50  
*Mozzarella, tomatoes, eggplant, chili and basil.*

- Duck Confit** \$17.95  
*With lentils, braised greens and kumquat chutney.*
- Blue Plate Special**  
*Chef's Choice - starting at 5:00 pm. Market Price. Please ask your telewaiter.*

### Reg. Menu-Sides

- Mashed Potatoes (Side)** \$2.50
- Roasted Potatoes (Side)** \$2.50
- Saffron Risotto (Side)** \$2.50
- Mixed Veggies (Side)** \$2.50
- Green Beans (Side)** \$2.50
- Braised Beans (Side)** \$2.50
- Marinated Tomatoes (Side)** \$2.50
- Braised Lentils (Side)** \$2.50

### Reg. Menu-Family Packs

- Family Meal (Serves 4-5)** \$69.00  
*Choice of Soup, Mixed Green, Caesar or Bean Salad for the 1st Course. For the main course choose: Chicken, Meatloaf, Braised Beef or Pasta Choose a quart of Mashed Potatoes and a quart of Veggies. Plus 2 Brownies for desserts.*

### Reg. Menu-Desserts

- Daily Cookie** \$1.50
- Salted Caramel, Pecan and Fudge** \$3.00
- Seasonal Bread Pudding** \$6.00
- Cheese Plate** \$16.00  
*Chef's Selection of Artisan Cheeses.*

### Catering-Salads

- Mixed Greens Salad (Ind, serve)** \$8.00  
*Locally farmed mixed greens with Sherry Lime Vinaigrette dressing.*
- Mixed Greens Salad (Med, serve)** \$49.00  
*Locally farmed mixed greens with Sherry Lime Vinaigrette dressing.*
- Mixed Greens Salad (Large, ser)** \$74.00  
*Locally farmed mixed greens with Sherry Lime Vinaigrette dressing.*
- Corn Salad (Ind, serves 1)** \$10.00  
*Corn, green beans, bacon, caramelized onion and a Sage Vinaigrette dressing. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- Corn Salad (Med, serves 8-10)** \$50.00  
*Corn, green beans, bacon, caramelized onion and a Sage Vinaigrette dressing. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- Corn Salad (Large, serves 16-2)** \$90.00  
*Corn, green beans, bacon, caramelized onion and a Sage Vinaigrette dressing. Add Chicken, Turkey, Roast Beef, Tuna Confit or Fresh Catch for an additional cost.*
- Beets, Plum & Goat Cheese Sala** \$12.00  
*La Milpa beets, plums, goat cheese, watercress and candied pecans.*
- Beets, Plum & Goat Cheese Sala** \$62.00  
*La Milpa beets, plums, goat cheese, watercress and candied pecans.*
- Beets, Plum & Goat Cheese Sala** \$109.00  
*La Milpa beets, plums, goat cheese, watercress and candied pecans.*

### Catering-Sandwiches

- Half Sandwich Combo** \$7.50  
*Your choice of Tuna Melt, Meatloaf, Turkey and Vegetarian. Served with a mixed green salad, house potato chips and house cured pickle.*
- Full Sandwich Combo** \$12.50  
*Your choice of Tuna Melt, Meatloaf, Turkey and Vegetarian. Served with a mixed green salad, house potato chips and house cured pickle.*
- Tuna Melt (Serves 4-8)** \$45.00  
*Tuna melt with line caught albacore, remoulade and aged gouda. Served with house maid potato chips or a house salad with Sherry Vinaigrette dressing and pickles.*
- Tuna Melt (Serves 8-16)** \$86.00  
*Tuna melt with line caught albacore, remoulade and aged gouda. Served with house maid potato chips or a house salad with Sherry Vinaigrette dressing and pickles.*
- Tuna Melt (Serves 16-32)** \$168.00  
*Tuna melt with line caught albacore, remoulade and aged gouda. Served with house maid potato chips or a house salad with Sherry Vinaigrette dressing and pickles.*
- Roasted Turkey Sandwich (Serve)** \$40.00  
*Date chutney, parmesan and arugula. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Roasted Turkey Sandwich (Serve)** \$76.00  
*Date chutney, parmesan and arugula. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Roasted Turkey Sandwich (Serve)** \$168.00  
*Date chutney, parmesan and arugula. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Meatloaf Sandwich (Serves 4-8)** \$45.00

*With a spicy relish and Jack cheese. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*

- Meatloaf Sandwich (Serves 8-16)** \$86.00  
*With a spicy relish and Jack cheese. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Meatloaf Sandwich (Serves 16-3)** \$168.00  
*With a spicy relish and Jack cheese. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Heirloom Tomato BLT Sandwich (** \$35.00  
*Avocado, House Cured Bacon and Aioli sauce. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Heirloom Tomato BLT Sandwich (** \$66.00  
*Avocado, House Cured Bacon and Aioli sauce. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*
- Heirloom Tomato BLT Sandwich (** \$128.00  
*Avocado, House Cured Bacon and Aioli sauce. Served with chips or mixed greens with Sherry Vinaigrette dressing and pickles.*

### Catering-Balanced Meal

- Quarter Roasted Chicken Combo** \$9.50  
*Served with your choice of a Mixed Green Salad or Market Vegetables and your choice of Mashed or Roasted Potatoes. All meals served with toasted focaccia. 48-hour notice required.*
- Half Roasted Chicken Combo** \$18.50  
*Served with your choice of a Mixed Green Salad or Market Vegetables and your choice of Mashed or Roasted Potatoes. All meals served with toasted focaccia. 48-hour notice required.*
- Vegetarian Pasta Combo** \$14.50  
*Served with your choice of a Mixed Green Salad or Market Vegetables and your choice of Mashed or Roasted Potatoes. All meals served with toasted focaccia. 48-hour notice required.*
- Meatloaf Combo** \$17.75  
*Served with your choice of a Mixed Green Salad or Market Vegetables and your choice of Mashed or Roasted Potatoes. All meals served with toasted focaccia. 48-hour notice required.*
- Braised Beef Combo** \$21.75  
*Served with your choice of a Mixed Green Salad or Market Vegetables and your choice of Mashed or Roasted Potatoes. All meals served with toasted focaccia. 48-hour notice required.*
- Fresh Catch Combo** \$23.95  
*Served with your choice of a Mixed Green Salad or Market Vegetables and your choice of Mashed or Roasted Potatoes. All meals served with toasted focaccia. 48-hour notice required.*

### Catering-Sides

- Quart of Roasted Potatoes** \$12.00
- Quart of Mashed Potatoes** \$12.00
- Quart of Vegetables** \$16.00
- Chicken & Goat Cheese Stuffed** \$2.00
- Side of Chips** \$2.00

### Catering-Meat & Cheese Platters

- Antipasti Plate (Med, serves 8)** \$56.00  
*Three types of cured meats, Dijon and Whole Grain Mustards, House-cured pickles, Cornichons, Muscat Raisins, Nut and Rosemary Focaccia bread.*
- Antipasti Plate (Large, serve)** \$112.00  
*Three types of cured meats, Dijon and Whole Grain Mustards, House-cured pickles, Cornichons, Muscat Raisins, Nut and Rosemary Focaccia bread.*
- Artisan Cheese Board (Medium,** \$64.00  
*Three cheeses (typically Goat, Sheep and Cow cheeses) with Honeycomb, Muscat Raisins, Seasonal fruit, Nuts and Rosemary Focaccia bread.*
- Artisan Cheese Board (Large, s** \$128.00  
*Three cheeses (typically Goat, Sheep and Cow cheeses) with Honeycomb, Muscat Raisins, Seasonal fruit, Nuts and Rosemary Focaccia bread.*
- Artisan Meat & Cheese Board (S** \$96.00  
*A combination of the Artisan Cured Meat Plate and Artisan Cheese Board.*
- Artisan Meat & Cheese Board (L** \$192.00  
*A combination of the Artisan Cured Meat Plate and Artisan Cheese Board.*

### Catering-Desserts

- House Baked Cookie (1 pc)** \$1.50
- Salted Caramel, Fudge & Pecan** \$3.00
- Seasoned Bread Pudding** \$6.00

### Misc.

- Restaurant Other**