

this menu prepared for you by:



bite bolt<sup>TM</sup>

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050



## SUMMER IN SEASON

Navel oranges  
Meyer lemons  
Summer beans  
Cherry tomatoes  
Beets  
Kale  
corn  
summer squash  
Swiss chard  
Fingerlings  
eggplant  
Peppers  
Berries  
Carrots  
Melons  
cucumbers

## FARMS

underwood family  
farms  
mcgrath family farms  
mcgrath brothers farms  
petty ranch  
dp farms  
ha's apple farm  
fife family farms  
weiser farms  
rio gozo farms  
watkins cattle ranch

## starters

soup of the day 4/6  
heirloom tomato brushetta, basil, garlic, olive oil, crusty bread 7  
cheese plate, 2 cheeses, accompaniments 9  
sidecar deviled eggs, tarragon, capers, onion 5  
beets, tarragon, walnuts, goat cheese, meyer lemon 6

## salads

iceberg wedge, bacon, red onion, tomatoes, herbs, blue cheese 8  
heirloom tomatoes, grilled onion vinaigrette, basil, blue cheese 7  
sidecar caesar salad, romaine, tomatoes, bacon, garlic croutons, anchovy, parmesan 6  
local greens, strawberries, candied walnuts, meyer lemon vinaigrette, goat cheese 6

## entrees

niman ranch pork chop, corn, bacon, swiss chard, thyme, blackberry-chipotle bbq jus 22  
roasted jidori chicken breast, summer squash, cherry tomatoes, beans, tarragon, chicken jus 20  
flat iron steak, roasted beets, summer beans, garlic candy, seared greens, blue cheese, balsamic reduction 24  
pepper crusted filet mignon, yukon gold mashed potatoes, creamed spinach, port wine reduction 27  
spagetti, roasted eggplant, italian sausage, garlic, oven roasted tomatoes, basil, cream 14  
roasted vegetables, yukon gold potatoes, roasted tomato, garlic, thyme, balsamic 16  
braised short rib, yukon gold potatoes, seared greens, horseradish cream 26  
wild salmon, corn pudding, summer squash, cherry tomato, basil pesto 24  
grilled idaho trout, roasted potatoes, bacon, vidalia onion vinaigrette 19  
sidecar burger, grass fed beef, lettuce, pepper marmalade, spread, brioche bun, herb fries 13  
+blue cheese and caramelized onions **3** +cheddar and smoked bacon **3** +avocado **1.50**

## Sides

sweet potato fries with roasted garlic aioli 7  
herb fries with homemade ketchup 5  
yukon gold mashed potatoes 5

**the sidecar restaurant supports local, sustainable and organic producers whenever possible**  
**split plate charge \$5 20% gratuity added to parties of 6 or more**  
**executive chef tim kilcoyne**