

FRONT ROOM TAVERN

APPETIZERS

CHARRED SCALLION DIP	\$12	CAESAR SALAD	\$13
<i>served with house-made potato chips</i>		<i>chopped romaine, croutons, parmesan</i>	
		<i>*(vegan caesar dressing available)</i>	
CHARRED BRUSSEL SPROUTS	\$13	<i>add chicken +\$6</i>	
<i>balsamic drizzle, parmesan cheese</i>		<i>add shrimp/salmon +\$9</i>	
SWEET AND SALTY BAR NUTS (GF)	\$8	HILLCREST GREENS	\$14
		<i>mixed greens, Japanese quick pickles,</i>	
PARMESAN ARANCINI (GF)	\$10	<i>crispy onions, lemon vinaigrette</i>	
<i>fried risotto balls, marinara, pesto</i>		SEASONAL SALAD	\$price varies
HOUSE CHICKEN TENDERS	\$14	SIDE HOUSE SALAD	\$5
<i>served with chipotle-harissa aioli, carrots,</i>		<i>mixed greens, cucumber, cherry tomato,</i>	
<i>celery, ranch or bleu cheese dressing</i>		<i>radish, choice of dressing</i>	
CRISPY EGG ROLLS	\$15	BAKED ZUCCHINI BITES (GF)	\$9
<i>braised bbq pork, sweet chili sauce</i>		<i>fresh tomato, feta cheese, tzatziki sauce</i>	
HUMMUS	\$14		
<i>seasonal vegetables, pita</i>			

ENTREES

MOCKINGBIRD SANDWICH	\$15	BOCADILLO DE POLLO	\$17
<i>turkey, avocado, arugula, basil mayo,</i>		<i>braised za'atar seasoned pulled chicken, arugula,</i>	
<i>whole wheat bread, served with fries</i>		<i>lettuce, tomato, bacon, provolone,</i>	
		<i>chipotle-harissa aioli, baguette, house fries</i>	
SALMON NIÇOISE SALAD (GF)	\$19	CHICKEN MILANESE	\$20
<i>chilled salmon, hard-boiled egg, chilled potatoes,</i>		<i>panko-cruste chicken, mixed greens,</i>	
<i>red onion, fried capers, haricot verts, herb vinaigrette</i>		<i>cherry tomatoes, parmesan</i>	
SPICY PENNE	\$15	PAELLA (GF)	\$21
<i>alfredo sauce, spinach, chili crisp</i>		<i>saffron rice, chickpeas, seasonal vegetables</i>	
<i>*(zucchini noodles available)</i>		FLATBREAD	\$14
<i>add chicken +\$6</i>		<i>rotating selection</i>	
<i>add shrimp/salmon +\$9</i>		BAKED WHITE FISH	\$26
MEDITERRANEAN STEAK AND POTATOES (GF)	\$32	<i>seasonal fish, tomato, kalamata olives,</i>	
<i>6oz steak, olive tapenade,</i>		<i>red onion, turmeric couscous</i>	
<i>thinly sliced roasted potatoes, tomatoes</i>		SPECIAL ENTRÉE	\$price varies
GRILLED ANGUS BURGER	\$17	<i>ask your server about our weekly specials</i>	
<i>6oz local angus beef, cheddar, lettuce, tomato,</i>			
<i>onion, saffron-garlic aioli, brioche bun, fries</i>			

DESSERTS

CHOCOLATE BROWNIE.....	\$8	SEASONAL MINI PIE.....	\$8
RICE PUDDING (VE) (GF).....	\$10	SEASONAL CREPES	\$12
<i>cinnamon, berries, almond streusel</i>			

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please let us know if you have any allergies or dietary requirements. Our dishes are made in-house and may contain trace ingredients*