

ARROYO VINO DINNER TO GO MENU

As of March 25th

3-Course Prix Fixe Dinner for \$39/person
or
a la Carte

Allow 30 minutes from time of order
Please alert us of any dietary restrictions and/or allergies

SHAREABLES

choose one per 2 People

House Made Chicken Liver Pâté 12
cornichons, dijon mustard, preserves, crostini

Roasted Brussels Sprouts 12
gochujang butter, ginger, sesame seeds *(v/gf)*

FIRST

Choose from

Greek Salad 14
iceberg, feta, artichoke hearts, olives, roasted red peppers,
cherry tomatoes, oregano vinaigrette *(v/gf)*

Ricotta Cavatelli 19
littleneck clams, garlic, caper butter, crushed red pepper

White Bean and Escarole Soup 10
parmesan, rosemary, calabrian chile, olive oil croutons *(v)*

ENTREES

Choose from

Pan-Roasted Salmon 29
asparagus, baby carrots, herbed compound butter *(gf)*

Moroccan Spiced Chicken Breast 29
farro, cauliflower, olives, marcona almonds, harissa, orange, mint yogurt

Grilled Heritage Pork Tenderloin 29
sautéed spinach and mushrooms, yukon potato puree, mustard jus *(gf)*

DAILY SPECIALS

Radicchio and Endive Salad 12
blue cheese, apples, walnuts, cider vinaigrette *(gf)*

Crispy Chicken Sandwich 17
potato roll, hot sauce, pickles, aioli, romaine, hand-cut old bay potato chips

ADD ONS/EXTRAS

Flatbread 4
house cultured butter *(v)*

Shrimp Cocktail 12
½ pound, horseradish cocktail sauce *(gf)*

Cheese Plate 18
Three cheeses, olives, preserves, crostini *(v)*

Ricotta Cheese Cake 10
graham cracker crumble, berry compote

Pint of Our Ice Cream 10
Daily selection

HEAT at HOME

Quart of Soup 15
clam chowder
five spice carrot *(v/gf)*