

K&L Bistro

K&L Bistro • 119 South Main Street Sebastopol CA 95472 • 707 823-6614

Lunch Menu

Appetizers

- Oysters on the Half Shell 2.00/each
Grilled Monterey Bay Sardines, Giardinera, Rosemary Oil 10.50
Fritto Misto of Rock Shrimp, Artichokes, Lemon, Blue Lake Beans, Olives, Aioli 9.00
Grilled Monterey Bay Calamari Salad, White Beans, Tomato Confit, Chilis, Arugula 9.50
Lightly Cured Hiramasa, Avocado Cream, Radishes, Spicy Vinaigrette 10.00
Crispy Pig's Trotters, Winter Fruit Mostardo, Arugula 8.50
Chopped Caesar Salad, Croutons, Anchovies, Parmesan 9.50
Roasted Baby Beets, Blood Oranges, Ricotta Salata, Candied Kumquats 9.00
Dungeness Crab Cakes, Grapefruit, Avocado, Meyer Lemon Cream 13.00
Butterleaf Salad, Tarragon, Sherry-Shallot Vinaigrette 8.50
Shaved Brussel Sprouts, Toasted Pine Nuts, Joe Mato's Cheese, Lemon Vinaigrette 9.00

Soups/Pasta/Risotto

- French Onion Soup Gratinée 9.00
Soup Du Jour 7.00
Macaroni and Cheese 10.00
Housemade Potato Gnocchi with Short Rib Ragout, Parmesan 15.00
Tortelli di Zuca, Brown Butter, Sage, Hazelnuts 13.00
Porcini Mushroom Risotto, Wild Mushrooms, Truffle Oil 18.50

From the Mesquite Grill - *includes choice of one side dish*

- Fish of the Day A.Q.
Marinated Game Hen 17.50
Lamb Sirloin, Salsa Verde 18.00

Main Courses

- Niman Ranch Hamburger, French Fries or Green Salad 13.50
Extras: Blue Cheese, Gruyere, Bacon, Grilled Onion, Mushrooms 1.50 each
Moules Mariniere, White Wine, Shallots, Parsley, French Fries, Aioli 18.50
Chicken Picatta, Breaded Paillard, Caper-Brown Butter, Spinach, Parmesan 17.50
Oyster Po' Boy, Cornmeal Crust, Cole Slaw, Housemade Bread & Butter Pickles 14.50
Wild Mushroom Omelet, Fines Herbs, Gruyere, Butter Leaf Salad 13.50
Grilled Flat Iron Steak, Chimichurri Sauce, Cumin Scented Fries, Green Onions 19.50
Housemade Boudin Blanc Sausages, Apple-Endive Salad, French Fries 18.50
Asian Style Chicken Salad, Soba Noodles, Napa Cabbage, Pickled Shiitakes 15.50
Dungeness Crab Louie, Beets, Artichokes, Soft Cooked Egg 17.50

On the side - *all 6.00*

- French Fries
Brussels Sprouts with Pancetta and Balsamic
Braised Greens, Chilis, Garlic Virgin Olive Oil
Crushed and Fried Fingerling Potatoes with Smoked Paprika, Aioli
Iocopi Farms Italian Butter Beans with Sage and Olive Oil