

APPETIZERS

Crispy Calamari

Lime ginger sauce, sweet chili sauce 10

Lump Blue Crab Cakes

Meyer lemon beurre blanc & micro cilantro 12

House Made Potato Chips

Blue cheese dipping sauce 8

Sautéed Sea Scallops

Red coconut curry, Chinese black rice 13

Ahi Tuna Poke

Avocado, soy mirin dressing, cashews, wasabi crème fraiche 10

Steamed Black Mussels

Chorizo, white wine, garlic, tomato 12

Butternut Squash Raviolis

Slow roasted pulled pork, onion marmalade, pumpkin seeds 10

Oven Roasted Asparagus

Lemon truffle vinaigrette, shaved parmesan 9

BIG SALADS

Chicken Caesar

Chopped romaine, garlic croutons, Parmesan cheese, white anchovy 16

Grilled Salmon

Bibb lettuce, roasted baby beets, crispy chick peas, sherry vinaigrette 18

Flat Iron Steak

Mixed baby greens, chopped dates, goat cheese, candied pecans, pomegranate vinaigrette 18

SOUP & SMALL SALADS

Castroville Artichoke Soup

Garlic croutons 5

Soup of the Day

priced daily

Roasted Baby Beet Salad

Bibb lettuce, buttermilk blue cheese, crispy chick peas, sherry vinaigrette 7.5

Caesar Salad

Romaine lettuce, garlic croutons, Parmesan cheese, white anchovy 7

Iceberg Wedge Salad

Diced tomato, shaved red onion, blue cheese dressing 6.75

Baby Mixed Greens

Dates, goat cheese, candied pecans, pomegranate vinaigrette 7

HOUSE MADE GOURMET PIZZA

Thin Crust Stone Hearth Pizzas

Margherita

Fresh roma tomatoes, mozzarella cheese & basil 10

Roasted Mushrooms

Melted leeks, fontina, provolone & goat cheese with truffle oil 10

Shrimp and Oven Roasted Tomatoes

Chili flakes, fontina cheese & basil 12

Homemade Italian sausage

Caramelized onions, provolone & fontina cheese with roasted red peppers 12

Please refrain from cell phone use, pipe & cigar smoking in our dining areas, including our patios.

Separate check requests will be accommodated on checks split in equal parts only, please.

The Hog's Breath Inn proudly serves the freshest & finest quality meats,
& sources seafood that is sustainable &/or wild from ecologically &
environmentally responsible suppliers.

MEATS

Grilled Black Angus Filet Mignon
Garlic mashed potatoes, Blue Lake green
beans, peppercorn sauce 29.5

14 oz Creekstone Farms Ribeye Steak
Grilled to your liking with garlic mashed
potatoes, baby root vegetables &
red wine reduction 29.5

Red Wine Braised Beef Short Ribs
Garlic mashed potatoes, baby carrots,
cipollini onions, natural braising jus 25

"Steak and Fries"
Marinated flat iron steak, garlic fries,
Blue Lake green beans,
blue cheese butter 26

Dirty Harry Dinner
Chopped C.A.B. sirloin steak, capers,
garlic mashed potatoes, red cabbage &
horseradish mushroom sauce 23

Extra Meaty BBQ Baby Back Ribs
Served with citrus BBQ sauce,
French fries & Cole slaw 26

Pan Roasted Jidori Chicken Breast
Smoked chicken sausage hash with
rosemary potatoes &
grain mustard sauce 25

Grilled "Prime" Pork Chop
Roasted butternut squash puree, broccolini,
candied pecans, maple shiitake jus 24

SEAFOOD & PASTA

Oven Roasted Atlantic Salmon
Rosemary roasted potatoes, sautéed
broccolini, bacon sherry sauce 26

Mixed Seafood Paella
Mussels, salmon, shrimp, calamari,
Spanish chorizo with sweet red peppers &
saffron rice 25

Blue Crab and Shrimp Stuffed Sole
Basmati rice, Blue Lake green beans
in a lobster fennel sauce 26

Butternut Squash Ravioli
Topped with sautéed mushrooms &
Spinach on a truffle beurre blanc 22

Mushroom Fettuccini
Sautéed mushrooms & asparagus in
Porcini mushroom sauce topped with
shaved Parmesan cheese 23

SIDE DISHES

Broccolini 5
Garlic Mashed Potatoes 5
Rosemary Roasted Potatoes 5
Roasted Butternut Squash 5
Garlic Fries 5
Basmati Rice 5
Sautéed Mushrooms 6
Smoked Chicken Sausage Hash 6

Daily Chef Kelly creates two three-course entrees that allow him to
express his culinary creativity while taking advantage of the
finest and freshest ingredients available.

Your Server Will Describe Today's Specials!

The Hog's Breath Inn is pleased to honor guest requests for shared or
split entrees for an additional charge of 6.