

APPETIZERS

Crispy Calamari

Lime ginger and soy yuzu dipping sauces 10

Lump Blue Crab Cakes

Roasted sweet corn relish 13

Fresh Potato Chips

Blue cheese dipping sauce 8

Drunken shrimp

Sautéed tequila shrimp, garlic, cilantro,
black bean salad 13

Ahi Tuna Poke

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

Steamed Black Mussels

Chorizo, white wine, garlic, tomato 12

Mushroom Ravioli

Spinach, smoked mozzarella, marinara 10

Prosciutto Wrapped Dates

Stuffed with parmesan, oven roasted 7

BIG SALADS

Caesar

Chopped romaine, garlic croutons,
Parmesan cheese, white anchovy
With chicken, shrimp or salmon 16

Grilled Salmon

Bibb lettuce, roasted tomatoes,
summer corn, chickpeas,
shaved red onions, olive tapenade 18

Flat Iron Steak ^{TR}

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

Caesar Salad

Romaine lettuce, garlic croutons,
Parmesan cheese, white anchovy 6

Iceberg Wedge Salad

Diced tomato, shaved red onion,
blue cheese dressing 6

Baby Mixed Greens

Dates, goat cheese, candied pecans,
pomegranate vinaigrette 6

"BLT"

Pancetta, bibb lettuce, tomatoes,
toasted almonds, buttermilk blue cheese,
sherry vinaigrette 6

STONE HEARTH PIZZAS

Margherita

Roma tomatoes, mozzarella cheese, basil 10

Roasted Mushrooms

Melted leeks, fontina, provolone &
goat cheese with truffle oil 11

Slow Roasted Pork

Citrus BBQ, shaved red onions,
smoked mozzarella 13

House Made Italian Sausage

Caramelized onions, provolone,
fontina cheese, roasted red peppers 13

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.

MEATS

TR NATURAL

Exclusively Serving
USDA Premium Angus Beef
Source verified. Antibiotic free, no
hormones, never fed animal byproducts.

Filet Mignon ^{TR}

Caramelized shallot potato gratin,
asparagus, peppercorn sauce 29.5

New York Strip ^{TR}

Garlic mashed potatoes, baby carrots,
cabernet sauvignon sauce 29.5

"Steak & Fries" ^{TR}

Marinated flat iron steak, garlic fries,
Blue Lake green beans,
balsamic onion marmalade 24

Dirty Harry Dinner ^{TR}

Chopped sirloin, capers,
garlic mashed potatoes, red cabbage,
horseradish mushroom sauce 21

Extra Meaty BBQ Baby Back Ribs

Citrus BBQ sauce, French fries,
Cole slaw 26

"Prime" Pork Chop

Crispy cheddar grits, asparagus,
grain mustard sauce 24

Pan Roasted Chicken Breast

Sweet corn, summer squash and
andouille sausage succotash 24

Slow Roasted Duck

Citrus glazed, farro salad of asparagus,
zucchini, cherry tomatoes, almonds 26

Hog's Breath Burger ^{TR}

Potato bun, lettuce, onion, tomato,
cheese, pickle spear, French fries 15

PASTA

Seafood Linguini

Mussels, salmon, shrimp, calamari,
garlic, white wine, marinara 23

House Made Potato Gnocchi

Braised lamb shoulder, English peas, carrots,
cippolini onions, braising jus 22

Mushroom Ravioli

English peas, asparagus, julienne prosciutto,
truffle beurre blanc 20

SEAFOOD

Sautéed California Seabass

Roasted fingerling potatoes, spinach,
apple fennel puree, chorizo vinaigrette 29

Pan Roasted Atlantic Salmon

Tomato and artichoke risotto,
tarragon beurre blanc 25

Crab and Shrimp Stuffed Sole

Israeli couscous, tomatoes, spinach
scallion butter 23

Fish & Chips

Atlantic cod, fries, tartar sauce, malt vinegar,
Cole slaw 18

SIDE DISHES

Asparagus 5

Potato Gratin 6

Roasted Fingerling Potatoes 5

Crispy Cheddar Grits 6

Sautéed Mushrooms 6

Green Beans 5

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