

NIBBLERS

Eatery & Wine Bar

sustainable small plates

we buy local & organic ingredients,
humanely produced meat & dairy;

fair trade coffees, teas & chocolate;
and support local family farms,
community farmers' markets
& green business practices.

our seafood is purchased according to the
Monterey Bay Aquarium's Seafood Watch.

ask your server for a pocket guide.

check out our numerous wines
made from sustainably, organically
& biodynamically grown grapes.

NIBBLES

flash fried spinach 4
cracked pepper & sea salt

international olives 3
walnut praline, fresh herbs

sweet corn soup shooter 3
heirloom tomato concassé, basil oil

fried cashews 4
crystallized ginger

artisan breads 3
bergamot infused extra virgin olive oil

and of course,
our nibble of the day 2

GARDE MANGER

international charcuterie plate 13
housemade paté, cured meat & fish
bavarian mustard, cornichons, toasts

artisan cheeses
please see today's cheese menu

white shrimp & mango ceviche 9
Laughing Bird shrimp, cilantro, tostaditas

FLATBREADS

add Bubulis Bubalis mozzarella di bufala \$3

red thumb potato 11
white truffle béchamel, fresh mozzarella

braised Fulton Valley chicken 12
Brooks cherries, dolcelatte gorgonzola

balsamic strawberry 11
Medina strawberries, sonoma goat cheese, pignoli

JUNE ETHNIC SPECIALTIES

Tuscan flavors in NIBBLERS signature small plate style!

tuscan white bean salad 7

Heirloom Organics arugula, sweet peppers, pecorino toscano
add marinated italian white anchovies \$2

Bruin Farm heirloom tomatoes 9

fresh mozzarella, fresh basil vinaigrette

substitute Bubulis Bubalis mozzarella di bufala \$3

mushroom bruschetta 8

grilled rustic bread, roasted portabellinis, caramelized onions

baccala' & spinach casserole al fiorentino 9

squash blossom pesto, reggiano, heirloom tomato coulis

slow braised Clear Creek lamb 14

prosciutto, sangiovese, housemade pappardelle, shaved pepato

INTERNATIONAL SMALL PLATES

County Line Harvest little gem lettuce 7

gold beets, toasted pecans, creamy blue cheese dressing

local heirloom spinach 8

warm goat cheese, Twin Girls grandrosa pluots, tangerine vinaigrette

duo of charred eggplant baba ghanoush & hummous 7

preserved lemon, sumac, pita chips, Full Belly Farm red endive

prosciutto wrapped Kadota figs 8

Shaft blue cheese, pedro ximenez fig glaze

grilled Creekstone Natural hanger steak 11

creamed Dirty Girl leeks, sangiovese agrodolce

yukon gold potato latkes 6

roasted Smit Ranch pink lady applesauce, housemade crème fraîche

crispy rock shrimp cakes 8

grilled pineapple pico de gallo, cayenne pepper aioli

stuffed Fulton Valley free range chicken 10

fontina, Taylor andouille, hazelnuts, gingered apricot sauce

pan fried rainbow trout 9

sweet corn salad, buttermilk fried lemon, remoulade

norwegian kjøttkakker 8

seasoned pork & beef meatballs, brown gravy, lingonberries

spring vegetable gratin 6

seasonal vegetables & scalloped potatoes baked in a creamy béchamel

maine lobster & cheese purses 10

steamed dumplings, orzo pasta, limoncello buerre blanc

crispy winnemuca Patates bravas 7

potato wedges, bravas salt, garlicky allioli, spanish tomato chutney

pulled Four Mile River berkshire pork sliders 9

Neldams rolls, chipotle bbq sauce, housemade pickles

buttermilk fried monterey calamari in panko 8

indonesian sambal of tropical fruits, citrus & hot chilies

GUSTO TOSCANO, A PRIX-FIXE

a small plate culinary adventure featuring traditional tuscan cuisine

four course prix-fixe menu \$25/guest

wine pairing \$15/guest cheese course with wine pairing \$20/couple

prix-fixe option must be taken by the entire table

individual dishes may be ordered a la carte

First

panzanella salad with local heirloom tomatoes 9

toasted ciabatta, roasted peppers, torn basil, organic Tuscan ev olive oil

add Bubulis Bubalis mozzarella di bufala \$3

Carpene Malvolti prosecco rosé, cuvée malvolti, veneto

Second

langoustine & vegetable fritto misto 9

delta asparagus, Heirloom Organics baby carrots & broccoli de cicco; bagna cauda

Vignabaldo 2005 trebbiano, umbria

Third

pan roasted Maple Leaf duck breast 12

roasted baby parsnips, porcini redux, Heirloom baby purslane

Citille di Sopra 2004 sangiovese grosso, rosso di montalcino, toscano

or

herb crusted wild salmon 11

alaskan king salmon, stewed Knoll favas, grilled vegetable salad

Poggiosecco 2004 sangiovese blend, ginestreto, rosso di toscano

Artisan Cheese

Pecorino Nocino, hard sheep's milk, strong walnut leaf rind

Alta Langhe Cravanzina, sheep & cow's milk, ripened triple cream

tuscan acacia honey, Agrimontana fig conserve, housemade crisps

Ipsus 2006 passito di pantellaria, sicilia

Sweet

quartet of housemade biscotti 6

two almond, two anise & apricot, served a la cantucci

Conti Serrestori 2000 vin santo del chianti, "Machiavelli", toscano

WATCH 4 THESE UPCOMING EVENTS

does your family have plans for Father's Day yet?

Sunday June 21st is gonna come up fast!

Here at NIBBLERS, we're featuring a special seasonal dinner menu

with the sultry live jazz of the Deb Cash Trio as an elegant backdrop!

An Evening in Montalcino Thursday, June 25th

June's ethnic theme night featuring an entire small plate menu of Tuscan cuisine!

our next afternoon wine & cheese tasting Saturday, June 27th

six bright seasonal rosés paired with artisan soft-ripened cheeses

\$15 per guest, one tasting fee waived for each \$25 purchase.

please no cell phone use in our dining room ask for separate checks at your own risk
standard corkage 15 maximum 1 bottle per guest no corkage from our list
cakeage 2 service charge may be added

chef de cuisine daniel clayton chef pâtissier trace leighton

www.nibblerseatery.com