

MOUNT
PALOMAR
THE RESTAURANT

STARTERS

SEASONAL SOUP *m/p*

please inquire for pop up rotating selection; available only fri-sun

OCTOPUS 25

confit potatoes, calabrian tapenade,
cherry tomato, citrus, salsa verde, spicy aioli

CRISPY CALAMARI 24

fennel, peppers, marinara, meyer lemon aioli

HUMMUS 21

seasonal crudite, fried chickpeas, chili oil, pita

TRUFFLE FRIES 17

parmigiano romano cheese, herbs,
smoked tapenade aioli

STEAMED MUSSELS 24

calabrese, cioppino fumet, herb salsa verde,
sourdough

FARM CARROTS 17

balsamic glaze, za'atar, gremolata,
puffed ancient grains, pea pesto,
smoked lemon yogurt

CHARCUTERIE BOARD 42 / 55 *platter*

artisan bread, crackers, cured meats, bison sausage, cheese, olives, fruit, honeycomb, fig mostarda

SALADS

add on: chicken +11 / shrimp +13 / salmon +15

GARDEN

mixed greens, tomato, onion, cucumber, champagne-herb vinaigrette

17

CAESAR

capers, pangrattato, parmigiano, caesar verde dressing

17

AHI SOBA NOODLE

furikake crust, crudite, wakame, edamame, sprouts, herbs, miso soy vinaigrette

26

FLATBREADS

WILD MUSHROOM

charbono onions, mozzarella, boschetto, black truffle bechamel, artisan semolina crust

25

MARGHERITA FLATBREAD

heirloom tomato, artisan mozzarella, basil, marinara, artisan semolina crust
add pepperoni +5, add prosciutto +6

23

SANDWICHES

choice of: fries, or garden salad; sweet potato fries +2, truffle fries +5

LOBSTER ROLL	49
smoked garlic-herb butter, spanish chorizo, gochujang, gremolata, citrus, brioche	
BLTAA	24
smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, smoked tapenade aioli, artisan sourdough	
PALOMAR BURGER	29
steak patty, applewood bacon, smoked cheddar, tomato, arugula, champagne onions, house spread, brioche	
GRILLED CHICKEN	28
herb marinade, smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, arugula, smoked tapenade aioli, artisan sourdough	
SMOKED SALMON TOAST	25
avocado, pickled onion, lemon dill yogurt, radish, pea sprouts, citrus, sourdough	
COLD CUT PANINI	25
salami's, prosciutto, provolone, tapenade aioli, arugula, basil	

ENTRÉES

available friday-sunday

SALMON 36

house rub, seasonal vegetables, cherry tomato vinaigrette, smoked lemon yogurt, herb salsa verde

BOLOGNESE 30

lentil penne, stewed vegetables, vegan carrot butter, pea pesto, parmigiano

BRAISED SHORT RIB 46

mashed potatoes, smoked tomato, root vegetables, gremolata, mustard demi

SHRIMP SKEWERS 30

adobo marinade, seasonal vegetables, smoked lemon yogurt, chimichurri

LIMITED AVAILABILITY

*** PLEASE INQUIRE ABOUT OUR POP-UP CHEF'S SPECIALS ***

DESSERTS

S'MORES 15

graham cracker, goji berries, ash sea salt, mallow brulee, warm caramel nut brownie

CARROT CAKE 15

raisin-gooseberry compote