

BENNETT'S

kitchen · bar · market

SPRING 2019

ROSEVILLE

A.M. HAPPY HOUR \$ 8

ORANGE MARMALADE MARTINI
Ketel One, orange marmalade

IRISH COFFEE
Tullamore Dew Irish Whiskey, coffee, sweetened cream

BLOODY MARY
Bennett's Vodka, spicy house mix, antipasto garnish, candied bacon

RAMOS FIZZ
handshaken, Premium London Dry Bloom Gin, egg whites, sweetened cream

PAMPLERUSE
Ketel One Rose & Grapefruit, Aperol, lemon juice, grapefruit juice, cane syrup, thyme

MIMOSA BOTTLE SERVICE

Gran Sarao Brut Cava, Spain \$23 Nobilissima Prosecco, Italy \$27 Chandon Brut, California \$31
Select two juices: Grapefruit, Orange, Pineapple, Cranberry

BREAKFAST 7-11am

- LOX PLATE** wild Oregon salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel 15
- EGGS BENEDICT** housemade english muffin, buttered ham, poached eggs, hollandaise, mixed fruit..... 16
- QUICHE** roasted mushrooms & red bell, caramelized onions, spinach, and Gruyère, salad greens, vinaigrette 14
- CORNED BEEF HASH** gff house braised, smashed potatoes, red bell, onion, poached eggs 16
- OMELET VEGGIE** gff mushrooms, poblanos, onions, spinach, red pepper, pepper jack, sour cream, smashed potatoes..... 13
- OMELET LOADED BACON** gff blistered tomato, cheddar, green onion, sour cream, smashed potatoes..... 14
- STUFFED FRENCH TOAST** orange marmalade & cream cheese, powdered sugar, sweetened cream..... 12
- COUNTRY FRIED STEAK** fresh hand-cut, smashed potatoes, topped with sausage gravy..... 15
- TWO EGGS YOUR WAY** sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit & butter 13
- AVOCADO TOAST** v # acme Pain au Levain, avocado, radish, salad greens, house vinaigrette..... 12
- BENNETT'S BURGER** acme roll, cheddar, lettuce, tomato, onion, house dressing, fries (meatless patty available) 16

BREAKFAST SIDES 5 each	Smashed Potatoes	Avocado v	Bacon	Biscuit & sausage gravy
	Fresh Fruit v	Tomato v	Ham	English muffin, butter & jam
	Country Sausage	Eggs		

LUNCH

11am-3pm

- BENNETT'S BURGER**16
acme roll, cheddar, lettuce, tomato, onion, house dressing, fries (meatless patty available)
- CHOPPED SALAD** gff.....21
greens, grilled tri tip, bacon, egg, tomato, pecan, point Reyes blue cheese, radish, red wine vinaigrette
- ITALIAN MEAT SANDWICH**.....15
acme roll, charcuterie, lettuce, tomato, red onion, garlic parmesan spread
- GRILLED VEGAN PANINI** v.....14
seasonal vegetables, vegan aioli, housemade focaccia
- GRILLED SCOTTISH LOCH DUARTE SALMON** gff #.....23
heirloom grains, maple glaze
- AHI POKE** gff #.....19
fresh Ahi, ponzu sesame ginger dressing, bok choy, carrot, cucumber
- CORNED BEEF PANINI**.....15
housed braised, caraway rye, grain mustard, dill pickle, Swiss
- GRILLED MAHI TACOS** gff #.....18
housemade corn tortillas, savoy slaw, chipotle aioli, salsa
- CHICKEN ENCHILADAS** gff.....16
roisserie salsa chicken, salsa verde, Jack & Cotija
- CHICKEN TORTILLA SOUP** gff #.....13
roasted tomatoes, black beans, pulled chicken, avocado salsa, housemade corn tortilla chips
- BÁNH MÌ SANDWICH**.....16
roasted pork loin, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños
- MIA SALAD** gff #.....18
greens, Rotisserie chicken, goat cheese, avocado, dates, compari tomatoes, corn, lemon vinaigrette cornbread croutons
- MISO VEGAN RAMEN** v #.....13
miso broth, baby bok choy, shitake, marinated bamboo shoots, toasted nori

Please inform us of any food allergies or dietary restrictions in advance. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. We use nuts in our kitchen. gff=gluten free friendly v=vegan #=heart healthy

NIGHTLY DINNER

3–9pm

ENTREES

HOUSE CUT CAB PORTERHOUSE gff..... market price +10 <i>serves 2 or more</i>	LASAGNA BOLOGNESE 17 <i>parmesan garlic bread</i>
HAND CUT PRIME NY STRIP gff..... market price +10 <i>all natural, serves 1-2</i>	CENTER CUT FILET 38 <i>herb butter, grilled asparagus, cauliflower gratin</i>
MISO VEGAN RAMEN v 13 <i>miso broth, baby bok choy, shitake, marinated bamboo shoots, toasted nori</i>	GRILLED SCOTTISH LOCH DUARTE SALMON gff #..... 23 <i>heirloom grains, maple glaze</i>
BÁNH MÌ SANDWICH 16 <i>roasted pork loin, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	MIA SALAD gff # 18 <i>greens, rotisserie chicken, goat cheese, avocado, dates, compari tomatoes, corn, lemon vinaigrette, cornbread croutons</i>
GRILLED MAHI TACOS gff #..... 18 <i>housemade corn tortillas, savoy slaw, chipotle aioli, salsa</i>	ROTISSERIE CHICKEN gff..... 19 <i>buttered mashed potatoes, jus</i>
CHICKEN ENCHILADAS gff 16 <i>rotisserie salsa chicken, salsa verde, Jack & Cotija</i>	BLACKENED PACIFIC REDFISH gff # 19 <i>sautéed spinach, parmesan</i>
BENNETT'S BURGER 16 <i>acme roll, cheddar, lettuce, tomato, onion, house dressing, fries (meatless patty available)</i>	CHOPPED SALAD gff..... 21 <i>greens, grilled tri tip, bacon, egg, tomato, pecan, point reyes blue cheese, radish, red wine vinaigrette</i>

SIDES

8 each

*Sautéed Spinach v
Mashed Potatoes
Today's Soup*

*Cauliflower Gratin
Grilled Asparagus v
Fries One Pound*

*Parmesan Garlic Bread
Bacon Mac n Cheese
Green Salad v*

HOUSEMADE DESSERTS

PINEAPPLE UPSIDE DOWN CAKE 12	CHOCOLATE POT DE CRÈME gff sweetened cream 8
KEY LIME PIE sweetened cream 12	CARROT CAKE gff cream cheese frosting 12

WINE

BUBBLES	g.	b.	PINOT NOIR	g.	b.
Gran Sarao Cava Brut, Spain	10	28	Falcon's Perch, Monterey 2016	12	31
Nobilissima Prosecco, Italy	12	31	MacMurray, Central Coast 2016	14	34
Chandon Brut, California	14	34	Elizabeth Rose, Yountville 2016	15	48
Argyle Vintage Brut, Oregon 2010	16	50	Nicolas-Jay Red Vinyl, Willamette Valley, 2015	20	74
Ruinart Rose Champagne, France		140	REDS		
ROSÉ			Marques Tempranillo Rioja Reserve, Spain 2011	15	48
La Vielle Ferme, Rosé France 2018	10	28	Oberon Merlot, Napa 2016	15	48
Adi Rosé of Syrah, Paso Robles 2016	14	34	Frog's Leap Zinfandel, Napa 2017	19	70
WHITES			CABERNET SAUVIGNON		
Pluma Vinho Verde, Blend Portugal 2017	10	28	Line 39, Monterey/Lodi 2015	10	28
Huntaway Sauvignon Blanc, Marlborough, NZ 2017	12	31	CP, Paso Robles 2015	12	31
Ackerman Family Vineyards Trousseau, Napa 2017	20	74	J. Lohr Seven Oaks, Paso Robles 2016	14	34
CHARDONNAY			Insider Vinum, Paso Robles 2016	15	48
Harken, Central Coast 2017	12	31	Penfolds Max, Australia 2015	17	63
Rutherford Ranch, Napa Valley 2016	14	34	Tenuta San Guido Cab/Sangiovese, Tuscany 2016	20	74
Cambria, Santa Maria Valley 2015	15	48	Frisson, Napa AVA 2014	22	82
La Fond, Santa Rita Hills 2016	15	48	Ackerman Family Vineyards, Napa 2015	35	130
Frisson, Dutton Ranch 2014	17	63	Kelly Fleming, Napa Valley 2014	45	150
Frank Family, Carneros 2016	19	70	Pilcrow, Ghost Block Vineyard, Napa 2016	45	150
Rombauer, Carneros 2017	23	80	Ackerman Family Vineyards, Napa 2005	45	150