

# CARRIAGE HOUSE

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## TO BEGIN

<b>PORK &amp; CHIVE DUMPLINGS</b> <i>ginger, sesame, black vinegar</i>	<b>18</b>
<b>CHICKEN LIVER MOUSSE</b> <i>brioche, pear gastrique</i>	<b>16</b>
<b>DEVILED EGGS</b> <i>yuzu, sweet soy, toasted seven spice</i>	<b>14</b>
<b>BURRATA</b> <i>toast points, citrus, almond</i>	<b>21</b>

## FROM THE GARDEN

<b>CAESAR SALAD</b> <i>romaine, parmesan, crouton</i>	<b>16</b>
<b>SPRING GREENS</b> <i>apple, toasted almond, dijon vinaigrette</i>	<b>15</b>
<b>HEIRLOOM CARROTS</b> <i>sheep milk labneh, beurre noisette, gremolata</i>	<b>18</b>

## MAINS

**BRAISED SHORTRIBS**  
*mashed new potato, scallion, house sauce (limited availability\*)*  
38

**ROAST CHICKEN THIGHS**  
*root vegetable, apple, jus*  
30

**MARKET FISH**  
*cold poach, egg, green bean, citrus dressing*  
35

**JACKFRUIT**  
*portobello, farro, black vinegar, crispy garlic*  
26

## ON THE SIDE

<b>MISO CABBAGE WEDGE</b> <i>miso aioli, espelette</i>	<b>10</b>
<b>WILD MUSHROOM BAKE</b> <i>garlic, olive oil</i>	<b>14</b>
<b>SALT ROASTED BEET</b> <i>golden beet, humboldt fog</i>	<b>13</b>
<b>MASHED POTATO</b> <i>butter, cream, chive</i>	<b>9</b>

## FOR DESSERT

<b>DARK CHOCOLATE CRÉMEUX</b> <i>dry caramel, oat crumble, mint whip</i>	<b>14</b>
<b>VANILLA PANNA COTTA</b> <i>vanilla bean, tart pear compote</i>	<b>12</b>
<b>ORANGE OLIVE OIL CAKE</b> <i>five spice whip, ginger honey</i>	<b>14</b>

A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE.

\* FOR BEST AVAILABILITY, CALL AHEAD TO REQUEST OR NOTE WHEN RESERVING ONLINE.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.