

THE  
**STABLE HOUSE**  
B I S T R O

## DINNER MENU

5PM – close

### CHARCUTERIE BOARDS

*Daily selection of charcuterie and cheese*

One item – 10 | Three items – 26 | Five items – 39

### SNACKS

- Spiced Nuts – 8**
- Marinated Olives – 10**
- Truffle Popcorn – 8**

### SHARING

- Bread Selection from Bad Dog Bakery – 11**  
caramelized onions and crispy shallots  
butter, extra virgin olive oil
- Anchovies – 10**  
sourdough, salsa verde, lemon zest
- Piquillo Peppers – 16**  
stuffed with goat cheese, chives, crispy shallots
- Chicken Liver Mousse – 14**  
house pickled veggies, bread
- Baked Feta – 18**  
red and yellow peppers, onions, thyme,  
baguette
- Bleu d’Auvergne Soufflé – 21**  
double baked, blue cheese, arugula and pear

### SALADS

- Squash and Chickpea – 19**  
kabocha squash, chickpea, kale,  
cranberry, pickled red onion  
*add halloumi cheese – 4*
- Beet and Radicchio – 19**  
beet, watercress, radicchio, pomegranate,  
shallot dressing
- Arugula & Pear – 18**  
feta, pumpkin seeds, vinaigrette

### PASTA

*Gluten free pasta option available*

- Authentic Carbonara – 27**  
rigatoni, guanciale, pecorino romano
- Bolognese – 27**  
papardelle, parmigiano
- Gnocchi – 30**  
squash gnocchi, kabosha squash, king oyster  
mushroom, blue cheese sauce

### MAINS

- Duck Confit – 34**  
fingerling potatoes, sundried tomato, pearl  
onions, duck jus  
*add a second leg – 12*
- Mackerel – 32**  
smoked cauliflower purée, onions, raisins,  
pine nuts, cavolo nero
- Tuscan Veggie Plate – 29**  
tuscan bean puree, charred zucchini,  
burrata, gremolata

---

### FAMILY STYLE MENU

**4 courses – 60**

**5 courses – 75**

---

### DESSERTS

- Coconut Pannacotta – 10**  
raspberry coulis
- Crème Brûlée – 12**  
maple syrup
- Dark Chocolate Mousse – 11**  
whipped cream, white chocolate