

Beginnings

Mixed Game Texas Chili 12

Cotija, Jalapeno Infused Sour Cream

Roasted Display of Beets 10

Blood Orange, Aleppo Pepper, Whipped Chive Cream Cheese

Duck Rillettes 16

Confit of Leg/Thigh, Crostini, Horseradish Espuma

Blistered Brussels Sprouts 15

Sherry Vinegar, Marcona Almond, Whipped Chive Cream cheese

Pork Belly 12

Twice cooked, Crispy, Slide Ridge Honey Glaze, Lavender, Heirloom Carrot Salad

From the Garden

Add Grilled Chicken Breast, Crispy Pork Belly 8

OGCC House Salad 8

Mixed Greens, Red Onion, Roasted Grape Tomato, English Cucumber, Toasted Herb Vinaigrette.

***Honey Gem Caesar 12**

Parm Crisps, Grana, House Caesar Dressing, Boquerones

Chicken "Katsu" Salad 16

Mixed Greens, Edamame, Pickled Baby Corn, Napa Cabbage, Red Onion, Sesame, Carrot/Ginger Vinaigrette.

Green Goddess Salad 12

Honey Gem, Maytag Blue Cheese, Toasted Aleppo Pepper Pine Nuts, Dill, Chive, Roasted Grape Tomato, English Cucumber, Green Goddess Dressing

Sea, Land & Air

Braised Beef Short Rib 30

Puree of Celery Root, Roasted Globe Carrots, Cippolini Onion

Chicken Cutlet 22

Thin Pounded, Crispy Fried, Leek, Capers, Grape Tomato, Lemon, Butter, Linguini

Achiote Marinated Eggplant 19

Ancho Chili Cassoulet, Cilantro, Garlic, Jalapeno, Tomato, Cotija, Cumin Roasted Winter Squash Relish, Toasted Seeds

***Steak Frites 33**

USDA Prime Piedmontese Top Sirloin, House Cut Frites, Sauce Remoulade, Roasted Garlic, Sea Salt

***New England Seafood "Chowder" 24**

Pee Wee Potato, Cippolini Onion, Micro Celery, Crispy Prosciutto, Littleneck Clams, Shrimp, Fumet, Cream, Grilled Baguette

***OGCC Burger 18**

Brisket, Chuck, Short Rib Blend 8oz, LTO, Bacon/Red Onion Marmalade, Brioche, House Frites

Mushroom Bolognese 20

Seasonal Mushroom, San Marzano Tomato, Grana, House Cut Pasta, Grilled Baguette

***King Salmon 31**

Seared, Shrimp Nage, Winter Vegetables, French Green Lentils

Executive Chef Chris Park

Chef de Cuisine Matt Trujillo

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Pizza

12" Oak Fired Crust, House Sauce, Saputo Gold Mozzarella

Classic 14

Mozzarella, Sauce, Basil

Al la Fungi 19

Seasonal Mushrooms, Sauce, Mozzarella, Goat Cheese, Thyme, Truffle

Carbonara 18

Prosciutto, Sauce, Mozzarella, Fresh Basil, Egg

The OGCC 22

Nduja, Broccolini, Caramelized Onion, Sauce, Mozzarella, Grana

Dinner Menu



Winter 2022-23