

# THE PICKFORD PUB

## R E D

- Browne Heritage, Pinot Noir 11/42  
*Willamette Valley, Oregon*
- Gertrude, Toscana 11/42  
*Tuscany, Italy*
- Josh Cellars, Cabernet Sauvignon 10/36  
*Craftsman Collection, California*
- The Critic, Cabernet Sauvignon 46  
*Napa Valley, California*
- Zolo, Malbec 11/42  
*Geyserville, California*
- Collegiata, Montepulciano d'Abruzzo 46  
*Abruzzo, Italy*
- Francis Coppola, Merlot 10/36  
*Columbia Valley, Washington*
- BelleGlos Clark & Telephone, Pinot Noir 118  
*Santa Barbara, California*

## S I G N A T U R E C O C K T A I L S

- FIG & WALNUT OLD FASHIONED 16  
*Elijah Craig, Fig Syrup, Black Walnut  
Bitters, With A Muddled Orange & Cocktail  
Cherry*

## WINTER MARGARITA 17

*Tequila, Cointreau, Grand Marnier, Splash  
fresh Lime Juice, Simple Syrup, And Topped  
With Cranberry. Garnished With A Lime*

## STRAWBERRY ELDER FLOWER MULE 15

*Tito's Vodka, St Germain Liqueur, Fresh  
Lime Juice, Strawberry Puree, Topped With  
Ginger Beer, and Garnished With A Lime*

## W H I T E

- Alverdi, Pinot Grigio 10/36  
*Abruzzo, Italy*
- Chehalem, Pinot Gris 56  
*Willamette Valley, Oregon*
- Stoneleigh, Sauvignon Blanc 11/42  
*Marlborough, New Zealand*
- Cakebread, Sauvignon Blanc 76  
*Napa Valley, California*
- Josh Cellars, Chardonnay 10/36  
*Craftsman Collection, California*
- Raeburn, Chardonnay 52  
*Russian River, California*
- St Michelle, Reisling 11/42  
*Columbia Valley, Washington*

## R O S É

## S P A R K L I N G

- Josh Prosecco 11/42  
*Veneto, Italy*
- 185
- 16
- Veuve Clicquot, Brut Champagne  
*Champagne, France*
- 10/36
- Château Sainte Croix Côtes  
De Provence Rosé  
*Cotes de Provence, France*
- 64
- Chateau Minuty  
*Cotes de Provence, France*

## NON ALCHOLIC

- Virgin Bloody Mary 8
- Strawberry Jam Sour 4
- Peach Tea 4
- Raspberry Tea 4



# S T A R T E R S

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## Braised Short Rib Crostini

*Shredded short rib, caramelized onion, whipped horseradish crema, microgreens, and red wine glaze 22~*

## Seared Maine Scallops \*

*Saffron Aioli with Fried Celery leaves, pepita seeds, Sweet Peppers, & microgreens 5 for 25~*

## Sweet Soy Dumplings

*Pork & ginger dumplings tossed in sweet soy glaze, scallions, and toasted ginger-sesame seeds. Served with apple slaw 15~*

## Meatball & Marinara

*Cast-iron baked meatball with marinara, Asiago, parsley, and fresh-grated parmesan 15~*

## Brussel Sprouts GF

*Crispy sprouts cooked to perfection with bacon crumbles and maple vinaigrette 15~*

# S O U P & S A L A D S

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## Soup of the week

*~Priced weekly*

## Brazilian Chowder

*(Snodeo 26' Award Winning Chowder)*

*Brazilian-inspired seafood chowder with fresh seafood simmered in a rich coconut milk broth infused with garlic, jalapeño, and ripe tomatoes. Creamy, vibrant, and gently spiced. 21~*

## Winter Kale Caesar

*Kale & romaine, Caesar dressing, toasted pepitas, shaved asiago, croutons 13/16~*

## Roasted Beet & Goat Cheese Salad

*Arugula, roasted beets, goat cheese, pistachios, citrus-maple vinaigrette 19~*

## House Salad

*Mixed greens, cherry tomatoes, cucumbers, red onion, croutons. 10/15~*

*Choice of Ranch, Italian, Bleu Cheese or Balsamic Vinaigrette 10/15~*

## Add A Protein:

*Add Chicken, Shrimp, Or Salmon*

*We reserve the right to add 20% gratuity*

*No separate checks on parties of six or more, we apologize for any inconvenience \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



# E N T R E E S

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## Creamy Wild Mushroom Risotto

*Slow-simmered Arborio rice with mushrooms, sun dried tomatoes, sweet peas, kale, butter, and Parmigiano Reggiano. 33-*

## Chicken Parmigiana

*Crispy breaded chicken breast with marinara, mozzarella, ricotta, and parmesan. Served over garlic-butter fettuccine 31~*

## Bacon & Bleu Ribeye \*

*Grilled ribeye topped with bacon-bleu cheese compound butter and sautéed onions. Served with herb-roasted fingerling potatoes & vegetable du jour 51~*

## Statler Chicken Au Poivre With Mushrooms \*

*Statler breast with creamy mushroom au poivre sauce. Served with Brussels sprout gratin & vegetable du jour 32~*

## Herb-Crusted Rack of Lamb with Mint Jelly\*

*Roasted rack of lamb with a savory herb crust, served with fingerling potatoes, mint jelly, and the chef's vegetable du jour. 51*

## Braised Short Rib Of Beef

*Slow-braised short rib with stout reduction. Served with Garlic herbed Mashed potato & vegetable du jour 39~*

## Maple Miso Roasted Salmon \*

*Served with creamy parmesan polenta & vegetable du jour 29~*

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## Substitute Gluten Free Pasta

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*\*We kindly ask for no modifications or exchanges\**

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# Dessert & Coffee

**Homemade Ice-Cream** <sup>-12</sup>  
*(Rotating flavor weekly)*

**Warm Chocolate Bread Pudding** <sup>-12</sup>  
*Brioche, dark chocolate, bourbon caramel, vanilla ice cream.*

**Classic Tiramisu** <sup>-12</sup>  
*Espresso-soaked ladyfingers layered with mascarpone cream  
and cocoa.*

**New York-Style Cheese Cake** <sup>-12</sup>  
*Silky smooth with a buttery graham crust*

**Crème Brûlée** <sup>-12</sup>  
*(Rotating flavor)*

*Compliment your Dessert with:*

Coffee  
regular or decaf 3~

Espresso  
freshly brewed 4~

Tea  
Various flavors 3~

Caramel Espresso with Whipped Cream 6~