

BREAKFAST

DRINKS

8 oz / 12 oz / 16 oz

Drip Coffee 5 / 6 / 7

Cold Brew 7 / 8

Espresso 4.5

Cortado 6

Macchiato 5

Cappuccino 7

Flat White 7

Latte 9 / 10

Americano 5 / 6 / 7

Rishi Select Teas 5 / 7

Chai Latte 6 / 7 / 8

Golden Latte 6 / 7 / 8

Matcha Latte 5 / 6 / 7

Hot Chocolate 6 / 7 / 8

Extra Shot 2.50

Alternative Milks

soy, oat, almond, skim

Syrups

cinnamon, honey, caramel, mocha, vanilla

SUMMER FLAVORS

Espresso Tonic 8

Salted Dulce De Leche Latte 9 / 10

Lemon Lavender Latte 9 / 10

Yuzu Cold Brew 8

SPARKLING

Watermelon Basil 8

Coconut Lime 8

Pineapple Passion 8

Raspberry Lemonade 8

Hard Boiled Eggs 8

farm eggs, everything spice

Yogurt Parfait 12 (VEG)

maple labneh, berry compote,
brown sugar-macadamia granola

Avocado Toast* 19 (VEG)

grilled ciabatta, avocado, tomato, shallot, lime, cilantro,
poached egg

Overnight Oats 12 (VGN, GF)

local rolled oats, oat milk, chia, vanilla, roasted apples

Breakfast Burrito 24

local flour tortilla, smoked short rib or vegetarian,
heirloom beans, scrambled eggs, potatoes, mahon cheese,
calabrian salsa

Breakfast Sandwich 18

english muffin, thick cut bacon, maple dijonaize,
folded egg, gruyère
gluten free (+3)

Bagel Sandwich* 18

house-made sourdough cheese bagel, fried egg, shaved
niman ranch smoked ham, mahon cheese

MOLLIE Breakfast* 24 (to stay only)

two eggs any style, herb potatoes, choice of bacon,
house-made breakfast sausage, or avocado, choice of toast

Pancakes 18 (VEG)

tall stack, maple syrup, apple butter, berry compote

Stuffed French Toast 18 (VEG)

sweet brioche, meyer lemon curd, macerated strawberries

SIDES

Two Eggs* 9

Avocado 9

Herb Potatoes 9

Berries & Seasonal Fruit 9

Bacon or Sausage Links 9

Tofu 9

Toast 9

sourdough, wheat, or rye with butter
add seasonal jam (+6), gluten free (+3)

LUNCH

DRINKS

8 oz / 12 oz / 16 oz

Drip Coffee 5 / 6 / 7

Cold Brew 7 / 8

Espresso 4.5

Cortado 6

Macchiato 5

Cappuccino 7

Flat White 7

Latte 9 / 10

Americano 5 / 6 / 7

Rishi Select Teas 5 / 7

Chai Latte 6 / 7 / 8

Golden Latte 6 / 7 / 8

Matcha Latte 5 / 6 / 7

Hot Chocolate 6 / 7 / 8

Extra Shot 2.50

Alternative Milks

soy, oat, almond, skim

Syrups

cinnamon, honey, caramel, mocha, vanilla

Grain Bowl 20 (VEG)

barley, mixed rices, tzatziki, heirloom tomato, cucumber, avocado, pepitas, herbs

*add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)

BLAT 24

niman ranch maple-chile bacon, heirloom tomato, romaine, avocado, smoked aioli, toasted wheat, corkscrew fries

add fried egg* (+3), gluten free (+3)

MOLLIE Burger* 27

house blend of CAB cuts, charred onion demi, dill pickles, smoked aioli, american cheese, sesame potato bun, corkscrew fries

gluten free (+3)

MOLLIE Seasonal Salad 24 (VEG)

house greens, farmer's cheese, seasonal vegetables, pickled shallots, sunflower crumble, charred lemon vinaigrette

*add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)

Nashville Hot Chicken Sandwich 28

crispy chicken breast, nashville hot sauce, house-made dill pickles, aioli, brioche bun, corkscrew fries

sub lions mane mushroom

gluten free (+3)

Gazpacho 19 (VGN)

heirloom tomato, sweet peppers, orange, cucumber

SUMMER FLAVORS

Espresso Tonic 8

Salted Dulce De Leche Latte 9 / 10

Lemon Lavender Latte 9 / 10

Yuzu Cold Brew 8

SPARKLING

Watermelon Basil 8

Coconut Lime 8

Pineapple Passion 8

Raspberry Lemonade 8

SIDES

Corkscrew Fries 10

Kennebec Chips 5

Greens Salad 9

Marinated Cucumber 10

Tomato Salad 12

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff if you have an allergy or for more information about these ingredients.

DINNER

SNACKS

Bar Trio 12 (VGN, GF)
marinated olives, blue cheese almonds, bread & butter pickles

Pickles 10 (VGN, GF)
seasonal vegetable pickles

Panisse 14 (VEG, GF)
crispy chickpea fries, dill pickle dip

Onion Dip 14 (VEG, GF)
caramelized onions, chives, chips

Brussels Sprouts 16 (VEG)
crispy brussels, apple gastrique, chile, pecans



Salmon Mousse 26
house-smoked kvaroy salmon, chive, toasted bagel chips

SMALL PLATES

MOLLIE Seasonal Salad 24 (VEG)
house greens, farmer's cheese, seasonal vegetables, pickled shallots, sunflower crumble, charred lemon vinaigrette
**add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)*

Greens Salad 18 (VGN)
house bitter greens, champagne vinaigrette, mustard crouton
**add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)*

Roasted Beets 18 (VEG, GF)
orange marmalade, pistachio crumble, white cheddar

Zucca Fritta 18 (VEG)
tempura squash, ricotta, honey, turnip, pepitas

Steak Tartare* 27
niman ranch beef, dijon, capers, quail egg, crostini



Citrus Chile Shrimp* 25
gulf rock shrimp, aleppo pepper, roasted garlic butter, lime, grilled ciabatta

Charcuterie* 35
house-made charcuterie, curated cheeses, accoutrement

Wurst 22
all house-made sausages, spanish curtido, cumin aioli, chive

Foie Gras Torchon* 34
grade a hudson valley foie gras, tart cherry mostarda, brioche

Gazpacho 19 (VGN)
heirloom tomato, sweet peppers, orange, cucumber

LARGE PLATES

MOLLIE Burger* 27
house blend of CAB cuts, charred onion demi, dill pickles, smoked aioli, american cheese, sesame potato bun, corkscrew fries
gluten free (+3)



Lobster Spaghetti 45
maine lobster, house-made spaghetti, meyer lemon, parmesan, chives

Orecchiette Pesto 34 (VGN)
pine nut pesto, meyer lemon, seasonal vegetables
gluten free rigatoni (+3)

Steak Frites* 75 (GF)
niman ranch 8 oz grilled filet, fries, lemon aioli, maître d' butter
add seared hudson valley foie gras, cognac basted, demi (+32)

Grilled Pork Loin* 62
niman ranch bone-in pork loin, roasted mushrooms, crispy polenta, salsa verde

Chicken Milanese 38
jidori chicken breast, lemon caper butter, rapini, chicken xo sauce

Poached Halibut 45 (GF)
petit squash, sweet pepper, sauce vierge



Broiled Salmon* 40 (GF)
miso-glazed kvaroy salmon, grilled asparagus, meyer lemon, olive oil

SIDES

Corkscrew Fries 10

Roasted Mushrooms 12

Grilled Asparagus 12

Sautéed Kale 10

Marinated Cucumber 10

Tomato Salad 12



Smart Catch Ambassador

Our seafood offerings meet rigorous standards for sustainability, and responsible sourcing.

The Never Ever Program

All of our meat is hormone-, GMO-, and antibiotic-free.

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