

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.

*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.