



## Small Plates

<b>NEW ORLEANS STYLE BBQ SHRIMP (HALF ORDER)</b> SAUTÉED IN CREOLE SEASONING, FINISHED WITH HOUSE MADE WORCESTERSHIRE SAUCE	14.
<b>BLUE CRAB CAKE</b> CRISPY FRIED IN SOURDOUGH PANKO, SERVED WITH FENNEL APPLE SLAW AND CREOLE MUSTARD VINAIGRETTE	16.
<b>MAC AND CHEESE (HALF ORDER)</b> PENNE TOSSED IN HOMEMADE CHEESE SAUCE, HERBS AND SPICES THEN BAKED GOLDEN	7.
<b>VEGETABLE PLATE</b> PAN ROASTED LOCAL HEIRLOOM VEGETABLES TOPPED WITH BALSAMIC REDUCTION, CANDIED WALNUTS AND GARLIC OIL	14.
<b>STEAMED MUSSELS</b> IN TOMATO SAFFRON BROTH WITH ROASTED RED PEPPER ROUILLE	15.
<b>CHARCUTERIE</b> SELECTION OF HOUSEMADE AND ARTISAN PREPARED MEATS SERVED WITH CARAMELIZED ONIONS, ROASTED PEPPERS, AND VIOLET MUSTARD	19.
<b>CHEESE PLATE</b> MIX AND MATCH FROM OUR SELECTION OF ARTISAN CHEESES SERVED WITH CANDIED WALNUTS AND HOUSE MADE PRESERVES	MP
<b>SOUP DU JOUR</b> MADE WITH FRESH LOCAL INGREDIENTS	8.



## Salads

<b>SONOMA</b> ORGANIC BABY GREENS, POINT REYES BLEU CHEESE SPICED CANDIED WALNUTS, BELGIAN ENDIVE AND APPLES TOSSED IN VER JUS DRESSING	11.
<b>NOT A CAESAR</b> BABY ROMAINE TOSSED IN LEMON VINAIGRETTE, TOPPED WITH GRILLED FRESH SARDINES, SHAVED PARMESAN AND POACHED EGG	12.
<b>WARM BEET AND ARUGULA</b> CHEVRE CROQUETTES, PINENUTS AND 25 YEAR AGED SHERRY VINAIGRETTE	14.
<b>SEARED TUNA SALAD</b> ROASTED ONIONS, POTATOES, BABY CARROTS, HARICOTS VERTS, OLIVES DRESSED IN LEMON GARLIC VINAIGRETTE	17.
ADD CHICKEN TO ANY SALAD	4.



## Pizzas

<b>MORCILLA SAUSAGE</b> , FONTINA CHEESE, ROASTED PEPPERS AND CARAMELIZED ONIONS	15.
<b>MARGHERITA</b> MARINATED FRESH MOZZARELLA, ROASTED TOMATO, BASIL AND OLIVE OIL	14.
<b>DUCK CONFIT</b> , ROASTED ONION, FONTINA CHEESE, AND FRESH HERBS	14.
<b>SMOKED CHICKEN</b> , EXOTIC MUSHROOM AND REDWOOD FARMS GOAT CHEESE	16.
<b>SHRIMP</b> , ARTICHOKE, ROASTED TOMATOES AND PARMESAN	17.
<b>QUATTRO STAGIONE</b> JAMON SERRANO, MUSHROOMS, ARTICHOKE, THREE CHEESES AND EGG	17.

THE STARLIGHT USES LOCAL ORGANICALLY GROWN AND SUSTAINABLY FARMED MEATS AND PRODUCE.