

SMALL PLATES

Hot Chicken Wings

Alabama white sauce, burnt scallions 10

Crab Cake Trio

green dijon, thai chili, toasted jalapeño 15

Chicken Bao Buns

roasted BBQ chicken, carrot slaw, hoisin sauce 10

Chicken Quesadilla

cheese, pico de gallo, guacamole, sour cream 13

Gyro Flatbread

marinated lamb, feta, baby spinach, tomatoes, olives, tzatziki drizzle 10

Grilled Chicken Nachos

pico de gallo, fresh guacamole, lime crema 12

Spreads & Bread

pimento cheese, bacon jam, garlic hummus, toasted baguette 10

Black Bean Falafel

cucumbers, tzatziki, marinated tomatoes 9

Fried Rock Shrimp

miso aioli, scallions 16

Tacos Al Pastor

slow roasted spice rubbed pork, pineapple, cilantro 11

SALADS

+CHICKEN \$3, +SHRIMP \$5, +SALMON \$8

Chopped Cobb

greens, corn, avocado, pico de gallo, bacon, black beans, tortilla strips, creamy chipotle dressing 14

Charred Octopus

baby arugula, marinated tomatoes, romesco, olives 16

Kale Caesar

parmesan crouton crumble, pickled onion 12

Baby Spinach

shaved red onion, Kennett Square mushroom, cranberries, boiled egg, toasted almonds, champagne vinaigrette 12

SOUPS

Rustic Chicken Noodle

hand pulled chicken, carrots, onions, celery 8

Soup du Jour

housemade daily 7



SANDWICHES

SERVED WITH FRIES • SWEET POTATO FRIES +\$1

THE Burger *

100% angus beef, bacon jam, pimento cheese spread 15

Cuban

pork shoulder, capicola, ham, swiss, pickle 14

Lamb Burger *

whipped feta, tomato chutney, cucumber, arugula 16

Roasted Turkey

avocado, bacon, herb mayo, multigrain bread 13

Nashville Hot Fried Chicken

house made pickles, butter lettuce, ranch spread 14

Beyond Meat® Veggie Burger

curry catsup, caramelized onion, butter lettuce 13

Philadelphia Cheesesteak

shaved beef, sautéed onions, provolone 14

Soup & Half Sandwich

1/2 roasted turkey sandwich, choice of soup 12

MAIN PLATES

SERVED 5PM-10PM

Piri Piri Chicken

cilantro, ginger, garlic, & lemon marinade, tomato dill salad, roasted potatoes 22

Steak & Frites *

42-day aged ribeye, roasted garlic butter 34

Miso Salmon *

grilled vegetables, jasmine rice, coconut milk 24

Bone-In Pork Chop

apple pear chutney, wilted greens, potato gratin 26

Vegan Bolognese

broccoli, wild mushrooms, caramelized onions, tagliatelle noodles, arugula, tomato basil cream 18

Citrus Grilled Swordfish

seasonal vegetable salad 28

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illnesses. Please ask your server for substitutions. 18% gratuity added to parties of 6 or more.

WINE LIST

Our by the glass wines are offered in 6 and 9 ounce pours.

WHITES

	GLASS	BOTTLE
Sonoma - Cutrer Russian River Ranches Chardonnay Sonoma County, CA	14/17	60
Decoy Chardonnay Sonoma County, CA	16/19	65
Starmont Chardonnay Carneros, CA	18/20	75
Quilt Chardonnay Napa Valley, CA	-	64
Castello Banfi San Angelo Pinot Grigio Toscana IGT, Italy	12/15	60
Joel Gott Sauvignon Blanc Central Valley, CA	16/19	70
Matanzas Creek Sauvignon Blanc Sonoma County, CA	14/17	60
Chateau Ste. Michelle Riesling Columbia Valley, WA	14/17	60
Bella Sera Moscato Italy	10/13	45

REDS

	GLASS	BOTTLE
Storypoint Cabernet Sauvignon Sonoma County, CA	13/16	55
Columbia Crest H3 Cabernet Sauvignon Horse Heaven Hills, WA	16/19	75
Seven Falls Cellars Merlot Wahluke Slope, WA	14/17	60
Jargon Pinot Noir St. Helena, CA	13/16	55
Acrobat Pinot Noir Acrobat, OR	18/21	80
Bodega Norton Barrel Select Malbec Mendoza, Argentina	14/17	60
Zaca Mesa Blend Santa Inez, CA	15/18	70

ROSE AND SPARKING

	GLASS	BOTTLE
Fleur de Mer Rose Cotes de Provence, France	12/15	55
Whispering Angel Rose Cotes de Provence, France	-	75
Riondo Prosecco Spumante Italy	-	50
La Marca Prosecco Split Italy	15	18
Domaine Ste. Michelle Brut Columbia Valley, WA	12	45
'etoile Rose Carneros, CA	-	90
Moet and Chandon Imperial Brut Epernay, France	-	150
Veuve Clicquot NV Rose Reims, France	-	175
Veuve Clicquot Yellow Label Reims, France	-	225
Dom Perignon Champagne, France	-	450

House Wines - Proverb Winery | Modesto, CA

