



## Appetizers & Soups

### Market Special

*A tasty dish with product just delivered from neighboring organic farms and our unique vendors. Please enquire with your server!*

### Caramelized Brussels Sprouts

Locally sourced Brussels Sprouts tossed in house-made Apple gastrique and Ponzu sauce  (check for  option)

### Parmesan-Garlic Cheese Bread

Baked to order in our Wood fired Pizza oven, served with hot Marinara Sauce for Dipping

### Truffle Fries

Tossed in fresh herbs, Parmesan and Truffle infused oil. 

Mkt.

### New England Clam Chowder

Bowl is served with Market Greens and Warm Bread.

cup \$7  
bowl \$12

### Soup of the Day

Bowl is served with Market Greens and Warm Bread

cup \$7  
bowl \$12

### Signature Crispy Calamari

Crispy Calamari served on Market Greens Salad with Fennel, Pepperoncini, spicy clam Aioli

\$12

\$7


\$10

## Wood Fired Pizzas



2012 Quinta Cruz Tempranillo..... \$13 per glass  
 SC Mountain Brewery Organic IPA.....\$8 per pint

### Pesto

Roasted Eggplant, Shiitake Mushroom, Mozzarella, Chili flakes, Pesto 

\$12

### Margherita

Fresh House-made Marinara Tomatoes, Basil, Mozzarella 

\$11

### Italian Sausage or Pepperoni

House-made Italian Sausage or Pepperoni, Seasonal Vegetables, Mozzarella, Marinara

\$13

### Prosciutto

Prosciutto, Arugula, Market Fruits, Marinara

\$15



### BBQ Organic Chicken

with house made Barbecue Sauce, Smoked Gouda and an Apple Gastrique Coleslaw

\$14

## Salads

### Market Greens

Organic Mixed Lettuce, Carrot Ribbons, Onion, Cucumber, Sunflower Seed, Lemon Honey Vinaigrette (check for  option) 

\$10

### Classic Caesar Salad

Caesar dressing, Romaine Lettuce, Croutons, Parmesan, Boquerón's

\$11

### Roadhouse Beet Salad

Gorgonzola Cream, Medjool Dates, Almond, Arugula, Chili oil, Red Wine Vinegar Dressing  
Add salmon \$12, add chicken \$6

\$13

### Market Special Salad

Our Salad of the Day is created with products delivered from neighboring Organic Farms. Please inquire with your server!

Mkt.

**While you wait-** Please be aware that we cook your meal to order. We are proud that we use mostly local organic ingredients that have never been frozen, hence you will not find a microwave oven in our kitchen. We believe the good food is worth the extra minute of wait.

**NOTICE:**

Please alert your server if you have any special dietary needs!  
 Corkage fee \$15/bottle /18% gratuity added for parties of six or more / 21% gratuity added for parties of twelve or more  
 The management is not responsible for lost or stolen property."

Davenport  
**\*ROADHOUSE\***  
 Restaurant & Inn  
 Est. 1906  
 www.davenportroadhouse.com

## Entrees

**Pan Seared King Salmon\*** \$28

*Served with sautéed market vegetables, fresh porcini mushroom gravy with house made Potato Gnocchi*

 2012 Quinta Cruz Albarino ..\$9 per glass


**Hanger Steak** \$22

*Served on Braised Greens, Parsnip puree and a red wine Demi-Glace*

 2012 Quinta Cruz Tempranillo....\$13 per glass

**Duck Steak – Moulard Magret** \$32

*Fresh overnight delivered Moulard Duck Breast and Duck Leg Confit served with Shallot Potatoes and Apricot Szechuan Peppercorn Sauce. (25min cooking time)*

 2012 Cinnabar Mercury Rising.... \$11 per glass

**Market Special** **Mkt. Price**

*A tasty dish with products just delivered from neighboring organic farms and our unique vendors.*

**Fish n' Chips\***  \$17

*Tempura battered Fresh Cod, served house made Fries or Fingerling Potatoes, Caper Aioli. Add \$1 for Fingerling potatoes*

 **Beauregard Lost Weekend...**\$12 per glass

**Artichoke Leek Lasagna**  \$15

*Artichokes, Leeks, fresh Mozzarella, Parmesan and a classic Alfredo Sauce*

 2012 Storrs Chardonnay.....\$11 per glass

**Pasta Pescatore** \$17

*House made fresh pasta with a choice of Seafood Topping or Market Vegetables in in a white Citrus Sauce. Sprinkled with fresh Herbs and Citrus.*

*Add \$3 for Seafood option*

*Please ask your server for a Vegan variation* 

 2012 Beauregard Chardonnay...\$13 per glass

**Fisherman's Stew** \$17

*Fresh Market Seafood in a cioppino style stew, fingerling potatoes, fresh spinach. Cooked to order and served in a cast iron pot with bread and Market Green Salad. (Dine in only)*

 .... Gluten Free

**Fresh Catch\*** **Mkt. Price**

*Ask your server about today's fresh fish*

 2012 Husch Sauvignon Blanc..... \$8 per glass

**Market Risotto**  \$14


*Creamy Arborio Rice made with a daily selection of fresh ingredients*

*Please ask your server for a sea-food option Add \$3*

**Roadhouse Bistro Burger** \$14

*Wood-grilled 1/2lb Angus patty, White Cheddar, Onion Marmalade, Chipotle Aioli, with house made Fries or Market Greens. Add Bacon or Avocado \$2ea*


*Substitute Gluten Free Bun \$2.50* 

 Mountain Brewery Organic IPA...\$8 per pint

**Chef's Special** **Mkt.**

*Chef's choice – Please enquire with your server*

 2012 Bargetto Pinot Grigio..... \$10 per glass

 .....Vegetarian

\*The Davenport Roadhouse follows the Monterey Bay Aquarium "Seafood Watch" and only offers seafood from sustainable sources. In a recent survey the Roadhouse came 2<sup>nd</sup> in a rating among Santa Cruz restaurants based on sourcing and offerings on the menu.

Print Date: April 2016

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