



Ledford HOUSE

TAKE AWAY

Curbside Pick Up Thursday – Sunday 4:00-6:30 707.937.0282

MENU

Pacific Oysters on the Half Shell with Tomato Horseradish Sorbet \$2 per

Cheese Plate with Quince & Crostini 15

Soup du Jour 8

Soup de Poisson, Roast Fish Puree with Gruyere Cheese, Aioli & Crostini 10

French Onion Tart with Gruyere & Thyme 8

Whole Roasted Garlic, Olive Oil, Herbs de Provence & Chevre 8

Roast Beet, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 10

Garden Greens with Basil Vinaigrette, Bleu Cheese & Crostini 8

MUSSELS PROVENÇAL Garlic, Parsley, Olive Oil, White Wine, Lemon & Aioli 16

FISHERMANS STEW Tomato, Orange, Fennel, Saffron Broth with Aioli & Crostini 20

EGGPLANT INVOLTINI Eggplant, Ricotta Cheese, Lemon & Tomato Oregano Sauce 20

RABBIT Half a Rabbit Braised in White Wine, Parsnips, Carrots, Dijon Mustard & Thyme 20

CASSOULET Cannellini Beans, Pork, Lamb, Garlic Sausage & Duck Confit 20

LAMB SHANK Slow Cooked in Red Wine, Root Vegetables, Herbs & Garlic Aioli 20

POTATO GNOCCHI Gorgonzola Cream & Toasted Walnuts 14

BISTRO SPECIAL \$25

Green Salad

Bricked Chicken

Apple Tart Tatin

These entrees can be adjusted for 2 or more diners, family style.

A loaf of bread to take home 6

Ask about Wines to take away that are available from our wine list

Personal Checks, Cash, Visa, Discover, American Express & Master Card Accepted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness