

# THE Preston

<b>CHARRED SHISHITOS</b> <i>lemongrass aioli, sea salt</i>	7
<b>CHICKEN MOUSSE</b> <i>apple butter, grilled French bread</i>	9
<b>CHEESE BOARD</b> <i>chefs assorted selection of gourmet cheeses and accoutrements</i>	15
<b>HOUSE CRAFTED BREADS</b> <i>chefs selected breads and accoutrements</i>	13
<b>PRETZEL CROISSANT PLATE</b> <i>Served with accoutrements</i>	7
<b>PICKLE PLATE</b> <i>chefs selection pickled vegetables, beet pickled egg</i>	10
<b>BLUE BAY MUSSELS</b> <i>house bacon, white wine, grilled crostini</i>	12
<b>BABY BEET</b> <i>fresh apple, fennel, ricotta salata, walnut, orange-vanilla vinaigrette</i>	12
<b>CRAB SALAD</b> <i>lemon crème fraiche, pickled apple, rice granola, spring onion purée</i>	13
<b>WARM BABY KALE</b> <i>roasted maitake mushroom, butternut, house bacon, tallegio, whole grain vinaigrette</i>	11
<b>DEEP FRIED DEVILED EGGS</b> <i>smoked trout roe, dill, caper</i>	9
<b>SAFFRON ARANCINI</b> <i>mozzarella, lemon marinara, grana padana</i>	10
<b>PARSNIP SOUP</b> <i>Scallop, fennel, hen of woods mushroom</i>	13
<b>PORK BELLY</b> <i>brussel sprout, peanut, ginger soy glaze</i>	14
<b>KUNG PAO CALAMARI</b> <i>roasted peanut, spring scallion</i>	14
<b>VEAL BOLOGNESE</b> <i>pappardelle, uovo frito</i>	16
<b>CHARRED OCTOPUS</b> <i>sunchoke puree, brown butter gnocchi, smoked paprika vinaigrette</i>	11
<b>PAN SEARED BRANZINO</b> <i>spring panzanella salad, tomato vinaigrette, herb salsa verde</i>	17
<b>PECAN CRUSTED PORK TENDERLOIN</b> <i>peas, carrots, fried shallot, bbq jus</i>	16
<b>MOROCCAN CHICKEN</b> <i>israeli couscous, preserved lemon yogurt</i>	14
<b>CURRY BRAISED SHORT RIB</b> <i>crispy smashed potatoes, sesame seed, green onion</i>	20
<b>KALDI'S RUBBED PETIT FILET</b> <i>queso fresco arepa, pickled onion, ancho agrodulce</i>	20

