



Welcome to RESTAURATION. What does it mean? It is two of our favorite words combined: restoration and restaurant. Our food is a tribute to the American bistro with a modern flair - made from scratch by **Chef Phil Pretty**. We purchase from local, sustainable, organic ingredients as often as possible. Some current feature vendors are Rose Park Roasters, Ingardia Brothers Produce & Farmlot 59. **Doing our part: water available upon request.** Visit us online: www.restaurationlb.com + Instagram @restaurationlb + Facebook /restaurationlb **wifi pass: RestaurationPublic**

WHITE

	G	C	B
PROSECCO / VALDO / ITALY (187ml)	11		
SPARKLING ROSE / RACK & RIDDLE / NAPA, CA	10	20	36
HOUSE CHARDONNAY / CALIFORNIA	8	15	
VINHO VERDE / LIMA / PORTUGAL	9	18	31
ROSE / HÉDO / FRANCE	11	22	40
SAUV BLANC / LOS MORROS / CHILE	10	20	36
DRY RIESLING / TREFETHEN / NAPA	11	22	40
CHARDONNAY / SOLID / CARNEROS, CA	13	26	46

RED

	G	C	B
SPARKLING SHIRAZ / BLEASEDALE / AUSTRALIA	8	16	28
HOUSE MERLOT / CALIFORNIA	8	16	
PINOT NOIR / JOSEPH JEWELL / NAPA, CA	13	26	44
TEMPRANILLO / VENTA MAZZARON / SPAIN	9	18	31
CABERNET SAUV / THREE SAINTS / NAPA, CA	13	26	46
MALBEC / DECERO / ARGENTINA	10	20	36
CAB FRANC / STARRY NIGHT / LAKE COUNTY, CA	12	24	42
RED BLEND / PARADUXX / NAPA, CA	15	30	55

BEER

DRAFT

FOAM TOP CREAM ALE / BEACHWOOD BBQ 7
 WANDERLUST CIDER / WANDERING AENGUS 7.50
 FESTINA PECHE PEACH ALE / DOGFISH HEAD 8
 SHARKBITE RED ALE / PORT 7.50
 TANK 7 SAISON / BOULEVARD 8
 HOPTONIC IPA / SMOG CITY 7
 HOP KITCHEN IMPERIAL IPA / NEW BELGIUM 8
 VANILLA PORTER / BRECKENRIDGE 8

BOTTLES + CANS

PITCHFORK PEAR CIDER / SONOMA CIDER (12oz) 6.50
 BIKINI BLONDE LAGER / MAUI (12oz) 6
 ACAI WHEAT BEER / EEL RIVER (12oz) 6.50
 MISSION HEF/ MISSION 6.50
 TANGERINE HOPNOSH IPA / UINTA (12oz) 6
 RAJA DIPA / AVERY (12oz) 7.50
 COCONUT PORTER / MAUI (12oz) 6.50
 PB MILK STOUT / BELCHING BEAVER (12oz) 7
 NOT YOUR FATHER'S ROOT BEER (12oz) 6

FOR THE TABLE

WOOD GRILLED SPANISH OCTOPUS 13
 warm marble potato / celery heart / toasted almonds
 frisee / Caesar dressing

LACQUERED LAMB BELLY 14
 mascarpone / pickled cherries / almond agrodolce
 watercress / radish / cherry glaze

SQUASH + BLOSSOMS 12
 squash blossoms / house ricotta / lemon aioli
 shaved squash salad / pumpkin seeds / herb vin

CAULIFLOWER STEAK 12
 cauliflower steak / cauliflower puree + couscous
 plump raisins / plantains / toasted hazelnuts

WOOD ROASTED ASPARAGUS 13
 leeks / burrata / hardboiled egg / smoked walnut pesto
 sherry bacon vinaigrette

FARMLOT 59 TOMATO SALAD 14
 basil gelato / pickled melon / boccachinni mozzarella
 strawberry / mache / orange vinaigrette

IN THE HAND

Burgers + Sands - choice of garlic fries, salad, coleslaw or parmesan churros

THE BURGER 15
 grilled red onion / tomato / little gem lettuce
 house pickle / Tillamook cheddar / Russian dressing

FRIED TOFU SANDWICH 13
 B&B pickles / slaw / aioli / jalapeno / brioche bun

SHORTRIB GRILLED CHEESE 14
 pickled fresno peppers / onion jam
 Tillamook cheddar / country white

NORMA PIZZA 14
 house smoked burrata / ricotta / grilled eggplant
 basil / tomato sauce / chili oil + flakes

SAUSAGE PIZZA 15
 pork sausage / whipped mascarpone / pecorino
 grilled fennel / scallion

THE RAPINI PIZZA 14
 Italian broccoli / fresno pepper / caramelized onion
 blistered cherry / tomatoes / fried egg

ON THE FORK

SUMMER MARKET LETTUCES 14
 smoked cashew / candied kumquat / grapes
 fennel / Danish Bleu cheese / green goddess

GRILLED PRAWNS 14
 spiced watermelon / cucumber / lime granita
 cilantro / avocado / jalapeno

SEARED DIVER SCALLOPS 24
 Fuji apple / oranges / celery root puree
 Fennel / roasted endive

DUCK CONFIT TORTELLINI 16
 fig / pearl onions / fennel cream / arugula

ALL NATURAL ROASTED CHICKEN 22
 all natural Mary's chicken / grilled apricot
 bacon collards / creamed corn / sorghum

SPICE RUBBED NATURAL PORKLOIN 19
 Rancho Gordo beans / polenta / bacon broth
 grilled scallions / tomato confit

RēMEMBER...

ROSE PARK COLD BREW 5.50
 COCA COLA or DIET COKE 3.50
 PERRIER 3.50
 SEASONAL BREWED SODA 3.50
 FRESH BLOODY MARY 9
 SEASONAL SANGRIA 9
 BLUEBERRY KOMBUCHA 6.50

MARKET SIDES

PARMESAN CHURROS 7 HOUSE SALAD 7 HAND CUT FRIES 7 GRILLED BREAD 4

RēFRESH

REFILLABLE BEVVIES: FRESH LEMONADE 4 ICED TEA 3.50 COFFEE 3.50



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BREAKFAST + BRUNCH

- BERRY PANCAKES 9 / SHORT STACK 5**
fresh berries / maple syrup
- FREEDOM TOAST 11**
house brioche bread / strawberry jam / bananas
whipped butter cream / maple syrup
- AVOCADO TOAST 11**
avocado / organic baked egg / feta / tomato salad
- MARINATED FLANK STEAK + EGGS 19**
organic eggs / momotaro tomato / asparagus
Anson Mills polenta
- VEGETABLE OMELETTE 12**
Fava beans / peas / spring onion / squash
Fresno peppers / lemon herb ricotta / farm salad
- ASPARAGUS AND PROSCIUTTO FRITATTA 14**
torpedo onions / snap peas / goat cheese mushrooms
/ peashoot salad / walnut romesco
- WOOD-FIRED VEGAN ROLL 12**
cashew cheese / tofu feta / roasted eggplant puree
citrus pickled red onion / tomato confit / avocado
Bloomsdale spinach salad
- DUCK CONFIT + WAFFLE 17**
Organic Mary's farm duck / Belgium waffle
mustard maple syrup / fried organic eggs
- CHICKEN HASH BENNE 13**
housemade buttermilk biscuit / poached eggs
mustard hollandaise / peppers+onions / gem lettuce

FOR THE TABLE

- SHRIMP AND GRITS 14**
organic poached egg / spice-rubbed shrimp
parmesan grits / Pamplona chorizo butter
- GRILLED SPANISH OCTOPUS 13**
marble potato / celery heart / almond / Caesar dressing
- FARMLOT 59 TOMATO SALAD 14**
basil gelato / pickled melon / bocchachinni mozzarella
strawberry / mache / orange vinaigrette
- CHERRY GLAZED LAMB BELLY 15**
mascarpone / pickled cherries / almond agrodolce
watercress / radish
- SUMMER MARKET LETTUCES 14**
smoked cashew / candied kumquat / fennel / grapes
watermelon radish / Danish bleu cheese / green goddess
honey sherry vinaigrette
- GRILLED ASPARAGUS + LEEKS 13**
burrata / hardboiled egg / walnut pesto
sherry bacon vinaigrette / pea shoot salad
- HAND CUT FRIES 7**
thick-cut Kennebec potatoes / fresh garlic / parsley
- PARMESAN CHURROS 7**
house churros / crispy sage leaves / parmesan

SIDES

- WAFFLE + VANILLA BUTTER 7**
- SIDE FRUIT 4**
- HOUSE BREAD + JAM 4**

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IN THE HAND

- Burgers + Sandwiches - choice of garlic fries, salad, slaw or parmesan churros*
- THE BURGER 15**
grilled red onion / tomato / little gem lettuce
house pickle / Tillamook cheddar / Russian dressing
- FRIED TOFU SANDWICH 13**
B&B pickles / slaw / aioli / jalapeno / brioche bun
- BREAKFAST SANDWICH 14**
grilled pork belly / fried egg / jalapeno relish slaw
fried green tomato / breakfast potatoes
- RAPINI PIZZA 14**
roasted Italian broccoli / fresno pepper
caramelized onion / blistered cherry tomatoes
mozzarella / parmesan / tomato sauce / fried egg
- SAUSAGE PIZZA 15**
pork sausage / whipped marscapone / pecorino
grilled fennel / scallion
- NORMA PIZZA 14**
house smoked burrata / ricotta / grilled eggplant
basil / tomato sauce / chili oil + flakes

BEER

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REMEMBER...

- ROSE PARK COLD BREW 5.50
- COCA COLA or DIET COKE 3.50
- KOMBUCHA by Kombucha Dog 6.50
- SEASONAL SODA or SELTZER 3.50
- FRESH SQUEEZED MIMOSA 9 / 18
- SANGRIA (inquire about offerings) 9
- HOUSE JUICED BLOODY MARY 9

REFRESH

- REFILLABLE BEVVIES: LEMONADE 4 ICED TEA / COFFEE / DECAF 3.50**