



THE BELMONT SOCIAL

Reception-style starters and nibbles for a sit-down or stand-up gathering.

Choice of three items for \$16 per guest*

Additional items available for \$4 per guest

Thick-cut Garlic Fries hand cut wedges / fresh garlic / Italian parsley

Tortellini housemade pasta / local di Stefano cheeses / pesto / roasted farm tomatoes / smoked almonds

Fried Oysters + Chips fried oysters / potato rounds / mashed peas / house tartar

Chimichurri Skewers beef, chicken, vegetable or pork belly skewer with house chimichurri

Smoked Salmon Tartine rustic bread / avo mash / smoked salmon

Bruschetta Chef's choice of seasonal offerings

Duck n' Waffle Bites Duck leg confit in waffle batter / honey mustard syrup

Grilled Bread local rustic bread by Hey Brother Baker served with salted butter and jam

Avocado Toast grilled bread / avocado spread / crumbled egg / micros greens

Parmesan Churros savory churros / spinach & artichoke spread

Wood-Fired Pizza select one of our current pizzas

PLATTERS FOR SHARING

(minimum 20ppl for platters)

Cheese + Meat Platters \$6pp

assortment of cheeses and meats from here + there and other goodies to accompany (cheese-only option available)

Farmer's Market Crudite \$4pp

fresh veggies and anti-pasta

Bar Snacks \$3pp

House pickled veggies, seasoned nuts and marinated olives



Tax and gratuity not included

+ Vegan friendly options available

Prices of items are subject to change and may have seasonal availability.

Our patio has a canopy. Rain or shine your party will not be affected!

Heaters are also all around to help keep the patio warm during the winter months.

ROSE PARK BRUNCH

Can be served as a buffet (parties of 40+)

STARTER

Seasonal Fresh Fruit Platters

BRUNCH ENTREES

(Choose four items to be served buffet or family style, add additional item for \$4pp)

Butcher Board Frittata vegetable oven baked frittata

French Toast fresh baked Brioche / whipped marscapone / poached pears / pear-infused syrup

Berry Pancakes maple syrup / seasonal berries

Beets + Grains Salad wheatberries / whipped beet yogurt / Asian pears / toasted pecans / passionfruit vin

Avocado Toast grilled bread / avocado spread / crumbled egg / micros greens

Applewood Smoked Bacon

Prime Flat Iron Steak achiotte-marinated strips of grilled steak (+2pp)

California Benedict brioche rounds / poached egg / avocado / heirloom tomato / hollandaise (+2pp)

Scrambled Eggs

House Potatoes Weiser Farms marble potatoes / rosemary

Fried Oysters + Chips fried oysters / potato rounds / mashed peas / house tartar

Duck n' Waffle Bites Duck confit in waffle batter / honey mustard syrup

House Salad Humboldt Fog goat cheese / green goddess / market greens / shaved fennel + radish

Parmesan Churros savory churros / spinach & artichoke spread

Wild Boar Sausage Brussels sprouts / butternut squash puree / roasted apples

\$19 PER PERSON

Sangria Carafe \$36 | Mimosa Carafe \$30 | Orange Juice Carafe \$12 lrg / \$7 sml

Non-Alcoholic Beverages (iced tea, hot tea, fresh lemonade, Arnold Palmer, coffee) \$4pp

Tax and gratuity not included + Vegan friendly options available.

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THE HEIGHTS LUNCH

*A combination of casual fare for all to enjoy during a daytime gathering. Available at lunch only.
Can be served individually, buffet or family-style depending on your size of party.*

STARTERS

*(Select **two** to be shared family-style, additional item +\$4pp)*

- Thick-cut Garlic Fries** hand cut wedges / fresh garlic / Italian parsley
- Grilled Cheese** seasonal offering of grilled cheese
- Tortellini** housemade pasta / local di Stefano cheeses / pesto / roasted farm tomatoes / smoked almonds
- Fried Oysters + Chips** fried oysters / potato rounds / mashed peas / house tartar
- Duck n' Waffle Bites** Duck confit in waffle batter / honey mustard syrup
- Chimichurri Skewers** beef, chicken or vegetable skewer with house chimichurri
- Bruschetta** Chef's choice of seasonal offerings
- Parmesan Churros** savory churros / spinach & artichoke spread
- Roasted Vegetable Crudit ** roasted and fresh vegetables with seasonal dipping sauces

LUNCH ENTREES*

(Select three options for guests to choose from)

- The Burger** Tillamook cheddar / lettuce / tomato / grilled red onion / Russian dressing served with garlic fries or house salad
- Grilled Cabbage** saut ed wild mushrooms / root vegetable mash / spiced lentils (v)
- Shrimp & Chorizo Hash** fried quail egg / spice-rubbed shrimp / zucchini / cilantro crema
- Farm Sandwich** rustic bread / roasted leeks + heirloom tomato / garlic cream spread / spinach (v)
- House Salad** Humboldt Fog goat cheese / shaved fennel + radish / buttermilk dill dressing
- Beets + Grains Salad** wheatberries / whipped beet yogurt / Asian pears / toasted pecans / passionfruit vin
- Smoked Salmon Tartine** house smoked salmon / rustic bread / avo mash / house salad
- Wild Boar Sausage** Brussels sprouts / butternut squash puree / roasted apples

\$20 per person

Tax and gratuity not included + (V) = vegan friendly or options available

SWEETS Choice of family style dessert boards or custom cake **\$5 per person**

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4th STREET CASUAL

Available for lunch or dinner

Can be served individually, buffet or family-style depending on your size of party.

STARTERS

*(Select **three** to be shared family-style, additional item +\$4pp)*

Thick-cut Garlic Fries hand cut wedges / fresh garlic / Italian parsley

Grilled Cheese seasonal offering of grilled cheese

Tortellini housemade pasta / local di Stefano cheeses / pesto / roasted farm tomatoes / smoked almonds

Fried Oysters + Chips fried oysters / potato rounds / mashed peas / house tartar

Duck n' Waffle Bites Duck confit in waffle batter / honey mustard syrup

Chimichurri Skewers beef, chicken or vegetable skewer with house chimichurri

Bruschetta Chef's choice of seasonal offerings

Parmesan Churros savory churros / spinach & artichoke spread

Roasted Vegetable Crudit  roasted and fresh vegetables with seasonal dipping sauces

Wood-Fired Pizza select one of our current pizzas served family style (v optional)

ENTREES⁺

*(Select **three** options for guests to choose from)*

The Burger Tillamook cheddar / lettuce / tomato / grilled red onion / Russian dressing served with garlic fries or house salad

Shrimp & Creamy Polenta poached egg / spice-rubbed shrimp / parmesan grits / Pamplona chorizo butter

Farm Sandwich rustic bread / roasted leeks + heirloom tomato / garlic cream spread / spinach

House Salad Humboldt Fog goat cheese / shaved fennel + radish / buttermilk dill dressing / choice of shrimp or roasted chicken on top

Beets + Grain Asian pears / wheatberries / passionfruit vinaigrette / whipped beet yogurt (v) optional

Tomato + Watermelon heirloom tomatoes / watermelon / bocconcini mozzarella / basil gelato / farm herbs

Frittata seasonal vegetable & cheese oven baked frittata with herb salad

Wood-Fired Pizza** select two of our current pizzas for guests to choose from

***Pizza is available for groups of 19 or less individually or family-style for groups of 20+*

Wild Boar Sausage Brussels sprouts / butternut squash puree / roasted apples

\$24 per person

Tax and gratuity not included + (V) = vegan friendly or options available

SWEETS Choice of family style dessert boards or custom cake **\$5 per person**

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DINNER ON THE ROW

Traditional dinner entrees with Chef Philip Pretty's modern rendition of American cuisine

STARTERS

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- Tortellini** housemade pasta / local di Stefano cheeses / pesto / roasted farm tomatoes / smoked almonds
- Fried Oysters + Chips** fried oysters / potato rounds / mashed peas / house tartar
- Duck n' Waffle Bites** Duck confit in waffle batter / honey mustard syrup
- Chimichurri Skewers** beef, chicken or vegetable skewer with house chimichurri
- Bruschetta** Chef's choice of seasonal offerings
- Parmesan Churros** savory churros / spinach & artichoke spread
- Roasted Vegetable Crudit ** roasted and fresh vegetables with seasonal dipping sauces
- Wood-Fired Pizza** select one of our current pizzas served family style (v optional)
- Meat & Cheese Platters** boards of sliced cured meats and cheeses
- Deviled Eggs** (48hr notice) can be vegetarian upon request

SECOND

(Choice of soup or salad for each guest)

ENTREES⁺

*(Select **three** options for guests to choose from)*

- Grilled Shrimp + Chorizo** fried quail egg / spice-rubbed shrimp / cilantro crema / zucchini
- Grass-fed Steak** flat iron steak / cheesy grits / sun-dried tomato + olive relish
- Bone-in Duroc Porkchop** butternut squash puree / brussels sprouts & bacon ends / roasted apples
- Seasonal Fish** chef's choice seasonal set up
- Free Range Poultry** chef's choice seasonal set up
- Grilled Cabbage** saut ed wild mushrooms / root vegetable mash / spiced lentils (v)
- Shrimp & Chorizo Hash** fried quail egg / spice-rubbed shrimp / zucchini / cilantro crema
- Diver Scallops** Seared scallops / pearl pasta / mushroom dashi broth / peashoots

\$37 per person

*Tax and gratuity not included +(V) = vegan friendly options available
Prices of items are subject to change and may have seasonal availability.*

SWEETS Choice of family style dessert boards or custom cake **\$5 per person**

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BEVERAGE OPTIONS

<p style="text-align: center;">Sangria Carafes \$36</p> <p style="text-align: center;">Carafe of red or white sangria (serves 5 glasses approx)</p>	<p style="text-align: center;">Mimosa Carafes \$30</p> <p style="text-align: center;">Carafe of champagne + fresh OJ (serves 5 glasses approx)</p>
<p style="text-align: center;">Fresh OJ \$7 / 15</p> <p style="text-align: center;">Small carafe (17oz) / Large carafe (32oz)</p>	<p style="text-align: center;">Non-Alcoholic Beverages \$4</p> <p style="text-align: center;">Iced tea, Hot Tea, Coffee, Lemonade Arnold Palmer</p>

OTHER INFORMATION

Bringing your own dessert? We charge a dessert fee of \$3 per person in the party if outside desserts are brought in for the event.

Bringing your own wine? We charge a corkage fee of \$10 per bottle if outside wines are brought in for the event.

AV Equipment and Music: Our patio is the perfect place for live music for your event. If you are bringing a band, they need to be confirmed with Restauration prior to the day of the event. No drums or more than one amp can be used. Acoustic is preferred. If you are in need of a screen or AV equipment for your event, Restauration can help coordinate this for an additional fee.



Private Parties and Booking the Patio: If you are interested in booking the banquette, portion of the patio or the restaurant we do have food + beverage minimums for weekdays and weekends. These amounts can be



reviewed with management at Restauration as they vary from AM to PM different days of the week.

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