

## Accessories

- Grilled Herb Flatbread** ~ With Extra Virgin Olive Oil and Asiago . . . . . 3.  
**Beet Kim Chee** ~ Red and Gold Beet Kim Chee with Japanese Cucumbers . . . 4.  
**Real Fries** ~ Tossed in Sea Salt and topped with Tomato Confit and Parmesan . . 5.  
**Olive Medley** ~ Feta Cheese and shaved Red Onion . . . . . 5.  
**Truffle Oil** ~ With 25 Year Aged Balsamic Vinegar . . . . . 6.  
**Oysters** ~ Chive and Rice Wine Mignonette . . . . . \$2/ea.

## Salads and Soups

- Bowl of Soup** ~ Three choices each day, ask your server for today's selections . . 5.  
**Flight of Three** ~ A taste of all three soups . . . . . 7.  
**Spring Greens** ~ Tossed in White Balsamic Vinaigrette . . Small...6. Large... 9.  
**Caesar** ~ Parmigiano-Reggiano Crisp and White Anchovy . Small...7. Large...10.  
(Our Caesar dressing is made in the traditional style with raw egg yolk)  
**Rainbow Endive** ~ With Port Soaked Cherries, Crumbled Bleu Cheese  
and Candied Walnuts . . . . . 9.  
**Warm Spinach** ~ Tossed with Smoked Bacon, Wild Mushrooms, Caramelized  
Cipollini Onions, Feta, Toasted Almonds and Red Grapes . Small...8. Large...13.  
**Beets Two Ways** ~ Roasted Red Beets layered with Herb Goat Cheese Mousse,  
Peppered Greens and Rustic Croutons. Truffled Red and Gold Beet Timbale  
with toasted Pistachios . . . . . 11.  
**Marinated Black Fig** ~ Mixed Baby Greens tossed with Marinated Black Mission  
Figs, Fresh Mozzarella, Grilled Red Onions and Pears and Spiced Pecans . . . 10.  
**Canton Chicken** ~ Napa Cabbage and Spring Greens tossed with Carrots  
Crispy Wontons, Cucumber and Tomato in a Hoisin Vinaigrette  
with Grilled Chicken and Rice Noodles . . . . . 14.

## Salad Additions

- Grilled Chicken, Flash Fried Calamari, Blackened Catfish or Alaskan Cod . . . 6.  
Pan Seared Salmon, Prawns, Scallops, Crab Cakes or Duck Confit . . . 8.  
Seared Rare Ahi Tuna or Pan Seared Halibut . . . . . 10.

**Executive Chef - Randy Sommerville** ~ **Sous Chef - William Sommerville**

## Graffiti Tapas

- Herb Crusted Zucchini** ~ Over Tomato Confit Ragout . . . . . 7.  
**Artichoke Ravioli** ~ Filled with Mushroom Duxelles, Mascarpone Cheese and  
Artichoke Hearts. Served over Beurre Blanc and topped with Micro Greens . . 8.  
**Roma Caprese** ~ Marinated Roma Tomatoes and Roma Tomato Confit  
with fresh Mozzarella, fresh Basil, Olive Oil and Balsamic Vinegar . . . . . 8.  
**Brie Melt** ~ Baked Baby Brie simmered in Petite Sirah Reduction with Red and  
Yellow Peppers, Red Onion, Garlic, Shallots and Basil . . . . . 12.  
**Roasted Garlic and Warm Goat Cheese** ~ With Grilled Herb Flatbread,  
Warm Olive Medley, Peppers and Capers "Alla Mama", Cipollini Onions,  
Sundried Tomatoes and Marinated Black Figs . . . . . 13.  
**Graffiti Cheese Course** ~ Grilled Herb Flatbread, Dried Fruit Chutney,  
Black Figs, Greek Olives, Caperberries, Dried Dates, Red Grapes and  
Truffle Honey Served with Three Cheese Selections . . . . . 16.  
**White Gulf Shrimp Spring Rolls** ~ Served over Sunflower Sprout and Carrot  
Salad with Nuoc Cham Dipping Sauce and Sriracha Chili Aioli . . . . . 7.  
**Tuscan Calamari** ~ With Peppers and Capers "Alla Mama" and Lemon Aioli . . 8.  
**Avocado & Ahi Tartare** ~ Capers, Red Onion and Mustard Vinaigrette  
with Taro Chips and Petite Citrus Salad . . . . . 9.  
**Shrimp Romesco** ~ In a crisp Wonton bowl with Spring Greens and  
Stone Ground Mustard & Horseradish Cream . . . . . 9.  
**Sesame Ahi** ~ With Marinated Cucumbers and Wasabi Crème Fraîche . . . . 10.  
**Ceviche Tostadita** ~ Mixed Seafood Ceviche in a Corn Tortilla bowl with  
Romaine Chiffonade and Avocado . . . . . 10.  
**Crab Cakes** ~ White Corn Brandy Cream and Roasted Cipollini Onions  
with Crème Fraîche and Micro Greens . . . . . 11.  
**Sea Scallops Appetizer** ~ Pan Seared and served over a grilled  
Artichoke Heart with Meyer Lemon Drizzle and Beurre Blanc . . . . . 12.  
**Manilla Clams** ~ Steamed in Chardonnay with Garlic and Herbs . . . . . 13.  
**Chicken Satay** ~ Grilled Chicken Skewers with Thai Peanut Sauce . . . . . 8.  
**Filet Mignon Medallion** ~ Wild Mushrooms and Cipollini Onions with Madeira  
Demi-glace and Yukon Potato Gratin . . . . . 12.  
**Lollipop Lamb Chops** ~ With Dried Cherry Demi-glace and Fresh Mint . . 14.

## Between Bread

- Herb Crusted Zucchini** ~ Lightly fried on Toasted Focaccia with wilted  
Spinach, Confit Tomato, Goat Cheese Mousse and Red Pepper Rouille . . . . 11.  
**Blackened Catfish** ~ With Creole Remoulade and Romaine Chiffonade . . . 13.  
**Turkey Wrap** ~ Smoked Turkey in a warm Spinach Tortilla with Dried Fruit  
Chutney, Sundried Tomato Goat Cheese, Baby Spinach and Romaine . . . . 11.  
**Smoked Turkey Club Panini** ~ Smoked Turkey, Bacon, Provolone,  
Tomato and Chipotle Aioli . . . . . 12.  
**Grilled Chicken Cobb** ~ Smoked Bacon, melted Bleu Cheese, Tomato  
and Romaine Chiffonade served with Baby Greens . . . . . 13.  
**Duck Confit** ~ On Toasted Focaccia with Gorgonzola, Grilled Pears,  
Baby Greens, Tarragon Aioli and Caramelized Onions . . . . . 12.  
**Turning Basin Burger** ~ White Cheddar, Caramelized Onions, Mushrooms,  
and Smoked Bacon on House-made Rolls Served with Real Fries . . . . . 14.  
**Graffiti Reuben** ~ Panini Style on Rye with Sauerkraut, Thousand  
Island Dressing and Jarlsberg Cheese. Served with Real Fries . . . . . 13.  
**Petaluma Cheesesteak** ~ Thinly Sliced Prime Rib tossed on a flattop grill  
with Red Onion, Red and Yellow Peppers, Au Jus and Jarlsberg Cheese . . . 14.  
**Open Faced Lamb** ~ Thinly sliced Lamb Roast on Grilled Focaccia with  
Roasted Peppers, Balsamic Red Onions and Herb Goat Cheese . . . . . 15.

## Flatbread Pizzettas

- Spinach Margherita** ~ With Extra Virgin Olive Oil, Fresh Basil,  
Roma Tomatoes and Fresh Mozzarella . . . . . 13.  
**Chicken Pesto** ~ House made Basil Pesto, Grilled Chicken, Fresh  
Mozzarella, Pine Nuts and fresh grated Asiago . . . . . 14.  
**Duck Confit** ~ Port Soaked Cherries, Roasted Fennel and Marinated Figs  
with Fresh Mozzarella and Asiago Cheeses over Extra Virgin Olive Oil.  
Topped with Baby Greens . . . . . 15.  
**Roasted Lamb** ~ Pears, Gorgonzola & Asiago Cheeses, Caramelized Onions,  
Candied Walnuts and Port Balsamic Reduction . . . . . 15.  
**Prime Rib** ~ Thinly Sliced Prime Rib with Red and Yellow Peppers, Onions,  
Wild Mushrooms, Mozzarella and Jarlsberg Cheeses . . . . . 14.

## Big Bites

- Fish & Chips** ~ Beer Battered Alaskan Cod, Real Fries and Cole Slaw . . . 16.  
**Portobello Wellington** ~ Stuffed with Toasted Pecan Goat Cheese Mousse,  
and served over Braised Greens with Petite Sirah Reduction . . . . . 18.  
**Blackened Catfish** ~ On a Chipotle Potato Cake in a pool of Anaheim  
Chile Purée with Roasted White Corn Salsa and Creole Remoulade . . . . . 18.  
**Baked Alaskan Cod** ~ With warm Niçoise Salad of Roasted Red Potatoes,  
Green Beans, Confit Tomato, and Olive Medley tossed in Herb Vinaigrette . . 18.  
**Tri-Pepper Seared Salmon** ~ Ribbon Cut Vegetables and Forbidden Rice  
with Sweet Shoyu and Shiso . . . . . 19.  
**Linguine and Clams** ~ Chardonnay, Shallots, Garlic and Fresh Herbs . . . 20.  
**Red Curry and Coconut Stir-fry** ~ Chicken, Prawns and Vegetables in a  
Thai Red Curry Sauce over Basmati Rice . . . . . 21.  
**Szechuan Ahi Tuna** ~ Pan seared rare with Toasted Peanut Basmati Rice,  
Mirin Glaze and Celeriac & Pea Shoot Slaw in Rice Wine Vinaigrette . . . . 22.  
**Seafood Pasta** ~ In a Spicy Tomato Broth with Fresh Herbs and Linguine . . . 23.  
**Grilled Scallops & Prawns** ~ Grilled Artichoke Heart, Red Potatoes, Roasted  
Pepper and Meyer Lemon Beurre Blanc with Red Pepper Rouille Baguette . . 23.  
**Pan Seared Halibut** ~ Over house made Gnocchi with Braised Spinach,  
Confit Tomatoes and shaved Grana Padano Cheese . . . . . 24.  
**Smoked Chicken Gnocchi** ~ With Wild Mushrooms and Grilled Red Onions  
tossed in Madeira Wine, Cream and Asiago Cheese . . . . . 19.  
**Porcini Crusted Chicken** ~ Pan Seared and served over Artichoke and  
Wild Mushroom Ravioli with Enoki Mushrooms and Beurre Blanc . . . . . 22.  
**Duck Confit** ~ Two Duck Legs with Braised Spinach, Yukon Potato Gratin,  
Caramelized Cipollini Onions and Port Balsamic Gastrique . . . . . 23.  
**Grilled White Marble Farms Pork Chop** ~ Warm Apple Sauce, Roasted  
Red Potatoes, Green Beans, Grilled Pears and Grilled Red Onions . . . . . 23.  
**Ribeye Steak** ~ Mashed Yukon Potatoes and Sautéed Vegetables with  
Cipollini Onion, Wild Mushroom and Gorgonzola Ragout . . . 24.