



On today's menu you will find **healthy, lighter dishes** to nourish your soul and **hearty cuisine** to comfort your body.
All ingredients are seasonal, and many come from local farmers. Welcome to Solbar.

first courses

winter **fruit plate**
k & j hosui asian pear,
fresh citrus, fuji apple and more
\$12

winter **squash velouté**
with crispy sage leaves
and granny smith apples
\$12

hearts of romaine and treviso salad
sherry vinaigrette, sourdough croutons
and piquillo pepper-niçoise olive tapenade
\$12

salad of asian pears and winter greens
bibb lettuce, red cabbage, hosui pears,
toasted cashews and chili-lime vinaigrette
\$11

little gem lettuce salad
with toasted hazelnuts, citrus and
candied kumquats, honey vinaigrette
\$12

spicy **shrimp lettuce wraps**
nam pla dipping sauce,
avocado and pickled carrots
\$14

celery root and sweet onion bisque
served with house-baked crackers
made from point reyes original blue
\$11

maitake mushroom and gruyere pizza
with caramelized onions
\$14

solbar pizza with hobb's pepperoni,
piparra peppers and basil
\$14

sliders stacked with bacon,
cheddar and ten-hour onions
on fresh-baked *pain au lait* buns
\$12

sol fries dusted with picanté spice
\$7

freshly baked **sea salt flatbread**
romesco sauce, salsa verde
and white bean puree
\$9

main courses

artichoke and mushroom omelet
hen of the woods, goat's milk chèvre
with fries or winter greens salad
\$15

seared **tandoori spiced chicken**
fresh grilled naan, green mango chutney
and curried onion rings
\$18

falafel in a house-made lavash wrap,
charred onion relish and tzatziki sauce
\$17

grilled **salmon tartine** on toasted sourdough
with avocado-green goddess dressing
spinach, endive, and grapefruit salad
\$18

seared yellowfin **tuna burger**
on a griddled steam bun with kim chi
marinated tofu and edamame salad
\$17

mount washington eggs
two poached eggs on a split buttermilk
biscuit with smoked ham, braised greens
and spicy hollandaise
\$16

fried **oyster and shrimp po'boy**
hog island oysters, spicy mayo
house made andouille sausage
and carolina gold rice salad
\$20

crispy **petrale sole tacos**
sweet and sour cabbage
cilantro and lime aioli
\$19

traditional **cuban sandwich**
black forest ham, spiced pork loin
and house-fried potato chips
\$17

solbar reuben
baked, brined, and cured in house
served with fries or salad
\$17

double cheeseburger
plus fried pickles
\$15

LUCKY PIG

slow-roasted shoulder of long and bailey duroc pork black sesame crepes, pickled pineapple, mongolian peanuts, lettuce cups and more.
serves two; some assembly required \$36

BRUNCH: FEBRUARY 7, 2010

