

# Malias

## Salads and Appetizers

### Soup of The Evening 7.00

### House Salad 7.00

Mixed greens, grape tomatoes, scallions, red cabbage, Italian vinaigrette, shredded mozzarella

### Caesar Salad 7.00

Crispy romaine lettuce, fresh parmesan cheese, croutons, Caesar dressing, anchovies optional

### Seasonal Salad 8.00

Seasonal lettuce, watermelon, poppyseed vinaigrette, feta cheese, toasted almonds

### Fried Green Tomato Stack 9.00

Panko crusted Gartman Farms green tomatoes, jalapeño white cheddar mousse, red pepper coulis

Hunky Dory, Sauvignon Blanc

### Seared Scallops 16.00

All natural day boat sea scallops, local butternut squash puree, sage caper brown butter

Edna Valley, "oak", Chardonnay

### Grilled Beef Skewers 12.00

Marinated grilled beef tenderloin, crispy fingerling potato salad, pickled red onion, creamy mustard dressing

Jever Pilsner

### Roasted Feta Cheese 10.00

Roasted Greek feta cheese, grape tomatoes, Aleppo chili flakes, olive oil, toasted baguette

Picpoul

### Grilled Shrimp Bruschetta 13.00

Grilled Wild caught shrimp, herb chèvre toasted sourdough, prosciutto, peach gastrique

Poema, Sparkling Rose

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## Entrees

### Braised Short Rib 33.50

Guinness braised, garlic herb fingerling potatoes, crispy shallots, horseradish cream

Poppy, Cabernet Sauvignon

### Roasted Salmon 33.00

Roasted ginger walnut crusted Maine salmon filet, green herb basmati, ginger lime cream sauce

Prosecco

### Lamb Chops 37.50

Grilled Australian lamb rib chops, red wine demi glace, mint chimichurri, sun-dried tomato confit

1865 Carmenere

### Pork Scallopini 27.00

Sautéed pork loin medallions, grape tomatoes, artichoke hearts, chèvre, white wine demi glace

Viogner/Chenin Blanc blend

### Fish Of The Day Market Price

Chefs preparation and accompaniments

### Vegetable Risotto 26.00

Creamy vegetable risotto, roasted local butternut squash, sage brown butter, manchego cheese

Hunky Dory, Sauvignon Blanc

### Filet of Beef 39.00

Grilled 8oz beef tenderloin, red wine demi glace, grilled local tomato, molten white cheddar

jalapeño mousse, herb fingerlings

Broadside, Merlot

### Duroc Pork Chop 31.00

Compart Farms Duroc pork chop sous vide and seared, shallot sherry jus, sweet potato bacon

mash, sautéed apple collard greens

Rainstorm, Pinot Gris

### Crispy Duck 35.00

Sous vide and flash fried Maple Leaf Farms duck half, ginger orange glaze, fragrant jasmine

rice

Gruner Veltliner

### Seafood Fettuccini 36.00

Sautéed wild caught shrimp, seared day boat scallops, red crab claws, baby spinach, vidalia

onions, toasted garlic white wine butter sauce, parmesan

Firesteed, Riesling