



Dinner menu

every object, every being, is a jar full of delight

Appetizers

- House Made Flatbread w/ trio of dips 7**
eggplant, walnut & rst'd garlic dip / butter bean, cilantro & feta dip / rst'd red pepper & goat cheese dip OR bread basket only \$4
- Marinated Olives & Feta 5**
Castelveltrano green olives, Karoun Dairy feta with Arbequina olive oil, Meyer lemon, garlic & herbs

Soup & Salads

- Soup of the Day cup 4 / bowl 6**
- Rumi Salad 8**
baby lettuces, vanilla poached plums, toasted almonds, pomegranate vinaigrette...
add Point Reyes blue cheese 2
- Sweet Gem Salad 8**
sweet gem lettuce, creamy caesar dressing, house made croutons, Vella dry jack cheese...
add grilled chicken breast 4

- Sweet Spice Roasted Beet Salad w/ Goat Cheese 9**
wild arugula, pistachio dusted Laura Chenel goat cheese, organic raspberries, toasted pistachios, golden balsamic-roasted garlic vinaigrette

- Watercress & Gorgonzola Salad 10**
watercress & gorgonzola cheese, drizzled with Tom's local honey, grilled peaches, hazelnut vinaigrette & hazelnuts

- Endive & Baby Arugula Salad 9**
hearts of palm, Bellwether cheese, radicchio, tst'd walnut vinaigrette

Small Share Plates

- Hot Smoked Salmon & Corn Polenta Cake 11**
house smoked Loch Duarte salmon candy, fried polenta cake, wild arugula, caper chive creme fraiche
- House Made Flatbread Pizza 11**
seared mushroom & caramelized onion flatbread with dry jack & aged carmody cheeses, fresh herbs
- White Wine Steamed Manila Clams & Mussels 14**
tender west coast clams & PEI mussels, garlic, white wine butter sauce, fresh herbs, grilled bread crusts
- House Made Gnocchi Appetizer 14**
russet potato gnocchi, shredded Mary's Organic chicken, Bloomsdale spinach, beurre blanc, pecorino breadcrumbs
- Rosen Ranch Top Round of Lamb Skewer 13**
"Rumi Seasoned" grilled lamb, almond rice pilaf, melted leeks, cucumber yogurt
- Marinated Sterling Silver Ranch Filet Skewer 16**
grilled filet mignon, pearl coucous, barberries, golden raisins, balsamic reduction
- Grilled Ginger Lime Aleppo Pepper Prawn Skewer 13**
wild arugula, house made red onion pickle
- Mary's Free Range Chicken Skewer 11**
citrus saffron marinated Mary's chicken, grilled eggplant, barberry & mint English cucumber ribbons

Entrees

- Sterling Silver Ranch Filet Mignon Steak 29**
potatoes Pont Neuf, Blue Lake green beans
sauteed swiss chard, chocolate Aleppo pepper demi
- Niman Ranch Braised Beef Short Ribs 23**
corn & chive whipped Yukon Gold potatoes, seared summer squash, grilled asparagus, red wine mushroom demi
- Dry Rubbed & Grilled Berkshire Farms Pork Chop 24**
fingerling potato, oyster mushroom, spinach & arugula hash,
grilled asparagus, mustard juniper berry demi
- Roasted Rosen Ranch Lamb Top Sirloin 24**
Tunisian baharat marinated, grilled lamb loin, grilled artichokes w/
tomato relish, sugar snap peas & arbequina olive oil,
smashed fingerling potatoes, pomegranate drizzle
- Free Range Chicken Scallopini 22**
thinly pounded za'atar spiced chicken breast,
almond rice pilaf, sauteed broccolini & braised leeks,
white wine caper sauce & tangy mint cucumber yogurt sauce
- Coriander Dusted Sea of Cortez Scallops 27**
steel pan seared scallops, sweet corn polenta cake, grilled portobella
mushroom white corn & bacon salad, mache w/ garlic vinaigrette
- Steel Pan Seared Petrale Sole 26**
warm salad of pearl cous cous, pea tendrils, asparagus,
sugar snaps peas, Flambo radishes, cardamom lime vinaigrette
- Pasta with Merguez Sausage 19**
Rustichella Rigatoncini with basil-lemon tomato sauce,
Merguez sausage, fire roasted red peppers &
Castelvatrano olives finished with feta & basil
- House Made Gnocchi 19**
hand rolled russet potato gnocchi, Mary's Organic chicken,
Bloomsdale spinach, beurre blanc,
San Andreas pecorino breadcrumbs
- Niman Ranch Shredded Pork Sliders 15**
three pulled pork sliders with house BBQ sauce,
cole slaw, salt & peppered garlic fries
- Niman Ranch All Natural Beef Cheeseburger 15**
pickled red onion & house made pickles, aioli
choice of carmody, white cheddar or blue cheese,
chipotle ketchup, salt & peppered garlic fries

- Five Vegetarian Tastes 20**
whipped Yukon Gold potatoes 5
sauteed broccolini 5
pan seared oyster mushrooms 5
masala spiced cauliflower 5
oven roasted tomatoes 4

Our menu changes often to reflect the season. We use local and sustainably-raised foods whenever possible.
Lunch Mon - Fri starting at 11:30am, Sunday Brunch starting at 11am, Dinner Nightly Starting at 5 pm
Corkage 15 · 18% gratuity on parties of 6 or more. www.rumisancarlos.com
Inform us right away if you have special food needs or allergies. Raw eggs are used in several of our dishes.