

MORDECAI

to-go menu



scan to order



STARTERS

Arancini \$14
saffron, mozzarella, marinara aioli

Cheese Curds \$14
beer batter, fried pickles, giardiniera aioli

Sweet Potato Rosti \$15
shredded potato, whipped horseradish, onion marmalade, crispy leeks, trout roe

Cheese Plate \$21
Stilton Blue, Mt. Tam triple cream, Jasper Farms aged white cheddar, honeycomb, pickled grapes, Publican baguette



SALADS

House Salad \$10
mixed greens, shaved vegetables, fines herbs, house vinaigrette

Caesar \$14
butter lettuce, parmesan, garlic breadcrumbs
+ add chicken \$8

Burrata \$16
roasted beets, hazelnut-pistachio dukkah, citrus, mint

Niçoise \$18
mixed greens, poached tuna, soft boiled egg, haricots verts, cucumber, cherry tomato, crispy potato, olives, lemon vinaigrette



MAINS

Mordecai Burger* \$17
Slagel Farms 4 oz. burger, butterkase, shredded lettuce, onion, burger sauce, sesame bun, fries

Deluxe Burger* \$22
Slagel Farms 8 oz. dry-aged burger, aged cheddar, charred onion, house bacon, sunny side egg, bone marrow aioli, sesame bun, fries

Grilled Striploin* \$54
30-day dry-aged, 10 oz. striploin, béarnaise, cipollini onion, pickled mustard seeds

Pepper-Crusted Swordfish \$32
8oz. swordfish, lobster poivre sauce, frisée salad

Penne à la Vodka \$18
vodka, tomato, cream, parmesan

Duck Gnocchi \$22
housemade gnocchi, confit duck, caramelized onion, gruyère

Tagliatelle \$20
maple-braised pork, swiss chard, comte cheese, garlic breadcrumbs

Smoked Half Chicken \$24
wild mushroom cream

Vegetable Tagine \$22
pearled cous cous, seasonal vegetables, almonds, marinated feta, green olives, black garlic aioli
+ add lamb \$9

SIDES

Crispy Potatoes \$10
confit fingerling potatoes, roasted garlic tahini, pickled fresnos, sesame, parsley

Grilled Asparagus \$10
lemon vinaigrette, brown butter, almonds

Roasted Carrots \$10
harissa, golden raisins, whipped feta

Crispy Brussels Sprouts \$10
honey mustard, bacon lardons, garlic breadcrumbs, parmesan

Beef Fat Fries \$8
garlic aioli, ketchup

Baguette & Butter \$6

DESSERTS

Flourless Chocolate Cake \$14
chocolate ganache, hazelnut crumble, mocha ice cream

Fruit Tart \$13
seasonal fruit, housemade whipped cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase the risk of food borne illness. To-Go orders will be subject to availability. Ordering will be unavailable during pre-game and post-game time periods, and during buyout events.