



*Welcome to Restaurant 301. Our Mission is to provide a unique dining experience using the finest possible ingredients. We use local, organic ingredients whenever possible and believe these quality ingredients paired with superior wines will provide the guests of Restaurant 301 with a gastronomic adventure and pleasurable experience.
To good food & company, Cheers!*

Bar Menu

Whole Leaf Caesar

mild and crisp artisan romaine dressed with parmesan and our caesar dressing, then embellished with garlic confit, julienned roasted red pepper, and buttery croutons

8

Roasted Brussels Sprouts

warm brussel sprouts salad with praline bacon, walnuts, rogue creamery smokey blue, crisp green apple and pomegranate molasses

9

Truffle Fries

parmesan, sea salt, parsley & white truffle oil

7

Bolognese Fries

the epitome of comfort, a rich hearty and deeply satisfying bolognese served over crispy fries

10

° Crab-Cakes

luscious dungeness crab cakes, accompanied by pistachio aioli, sweet and smokey chili marmalade & carter garden micro greens

17

301 Burger

8oz. wagyu beef patty, served on a ciabatta bun with pickles, lettuce, onion, tomato, praline bacon, mayonnaise, onion jam & sharp cheddar ,

15

Tacos

your choice of fresh fish or beef tenderloin strips, cabbage and green apple slaw, pico de gallo, baja sauce, lime squeeze

9

˘ Artisan Cheese Plate

choice of three cheeses, fruit, toasted nuts, herb infused honey & house made crostini

18

˘ Vegetarian Dishes

° Gluten Free Dishes