

The Little Pear

STARTERS

GARLIC FRIES – Our crispy fries with lots of fresh garlic & aioli	\$5
ONION RINGS – Crispy beer battered onion rings	\$6
PEAR QUESADILLA – Fresh pears & brie in a grilled flour tortilla, served with spicy pear chutney	\$8
CRISPY ARTICHOKEs – Deep fried crispy artichoke hearts & garlic aioli	\$9

SOUP, SALAD & QUICHE

SOUP DU JOUR	\$4 / \$6
HOUSE SALAD – Organic baby greens, cucumbers & choice of dressing	\$6
Dressings: Creamy Balsamic, Sherry Shallot Vinaigrette, Caesar, Citrus Vinaigrette & Blue Cheese	
CAESAR SALAD – Hearts of romaine, Grano Padano, Caesar dressing & croutons	\$8
Add Filet mignon steak tips) or ahi tuna (+\$6) grilled chicken (+\$4)	
COBB SALAD – Grilled chicken breast, bacon, tomatoes, hard-boiled egg & blue cheese crumbles on romaine with creamy balsamic vinaigrette	\$11
WINTER SALAD- Grilled chicken breast, dried cranberries, feta, pecans & thinly sliced red onions on organic baby greens with a citrus vinaigrette	\$11
WARM SPINACH SALAD – Baby spinach, sautéed chicken breast, mushrooms, caramelized onions, bleu cheese, bacon crumbles & balsamic vinaigrette	\$12
BLACK & BLUE SALAD – Filet mignon steak tips & blue cheese crumbles on romaine with blue cheese dressing, topped with crispy fried onions	\$13
NICOISE – Pan-seared Pacific Ahi tuna, green beans, kalamata olives, tomatoes, potato salad, & hard-boiled egg on organic baby greens with sherry shallot vinaigrette	\$13
QUICHE DU JOUR – A small whole freshly-baked quiche, with a cup of soup or baby greens	\$12

GOURMET SANDWICHES & BURGERS

ULTIMATE GRILLED CHEESE – Cheddar, Provolone & Swiss on Parmesan-crusting sourdough	\$9
VEGGIE – Avocado, tomato, cucumber & sprouts with cream cheese on toasted wheatberry	\$10
SMOKED CHICKEN SALAD SANDWICH – <i>Our signature sandwich!</i> Roasted chicken, pear, pecans, dried cherries, mayo & diced shallots with lettuce on lightly toasted wheat berry	\$10
GRILLED CHICKEN - Grilled chicken breast, lettuce, tomato, mayo & shaved red onion on an artisan bun <i>Add cheese, avocado or bacon for \$1 each</i>	\$10
PULLED PORK - Wine country-style pulled pork with cabernet barbeque sauce, topped with coleslaw, served on an artisan bun	\$10
CROQUE MONSIEUR- Black Forest ham & Swiss cheese on Parmesan-crusting sourdough topped with béchamel sauce <i>Add a fried egg and make it a Croque Madame for \$1</i>	\$11
BISTRO BURGER - ½ lb. Certified Angus beef, lettuce, tomato, shaved red onion & pickles on an artisan bun <i>Add cheese, avocado or bacon for \$1 each</i>	\$11
BLTA – Apple-wood bacon, lettuce, tomato, avocado & mayo on toasted sourdough	\$11
DANVILLE CHICKEN SANDWICH- Grilled chicken breast, double-cream Brie, baby greens & Pear-Dijon compote on a rustic ciabatta roll	\$11
THE PLAZA CLUB - Grilled chicken breast, apple wood smoked bacon, cheddar, lettuce, tomato & mayo on toasted wheat berry	\$11
RODZILLA BURGER - ½ lb. Certified Angus beef, cheddar, apple wood smoked bacon, crispy fried onions, lettuce, tomato & barbeque sauce on an artisan bun	\$12
NAWLINS PO'BOY- Fried rock shrimp, lettuce, tomato & spicy cajun aioli on a ciabatta roll	\$12
DANVILLE CHEESE STEAK - Thinly-sliced Top Sirloin, Jack cheese, caramelized onions, roasted red peppers & mushrooms on a toasted ciabatta roll	\$12
AHI TUNA SANDWICH - Pan-seared Pacific Ahi tuna, wasabi-sesame slaw, on an artisan bun	\$13

All sandwiches served with side salad or fries. Substitute a cup of soup, fresh fruit or onion rings for \$2