



MUTTLEY'S IN DAVIS





APPETIZERS

Baked Brie **\$14.00**

Topped with honey-fig jam and toasted almonds. Served with Naan dippers

Ahi Tuna Tartar GF **\$16.00**

Seared tuna with avocado and cilantro-jalapeno chimichuri.

Mussels **\$14.00**

Served with garlic, white wine, and grape tomatoes.

Brussel Sprouts GF **\$14.00**

Topped with honey cured bacon and sweet chile glaze.

Maryland Crab Dip **\$18.00**

Served with toasted crostini's and topped with shaved Parmesan.

SALADS

Davis House Salad GF **\$6.00**

Mixed Greens, Tomatoes, Cucumbers, Onions. Served with your choice of dressing.

Grilled Ceaser Salad **\$12.00**

Mixed Greens, Shaved Parmesan, and Herbed Croutons.

Blackwater Beet Salad GF **\$12.00**

Mixed Greens, Roasted Beets, Mandarin Oranges, Goat Cheese, and Toasted Walnuts.

**ENTREES SERVED WITH CHOICE OF CHEFS STARCH
AND VEGETABLE**

Potato Horseradish Encrusted Salmon GF \$32.00

Fresh Salmon coated In a crispy shredded potato and horseradish crust, pan seared until perfectly golden, finished to flaky perfection, and topped with a roasted garlic cream.

Berkshire Heritage Bone-In Pork Chop GF \$28.00

A premium bone-in pork chop, expertly seasoned and grilled to mouth watering perfection, then finished with a house crafted bourbon apple glaze.

Maryland Crabcakes \$42.00

Two house made lump crab crabs cakes
Served with a house made Cajun remoulade

Rainbow Trout GF \$28.00

Delicate rainbow trout, expertly pan seared.
Finished with a luxurious brown butter sauce,
topped with toasted almonds.

Chicken Pomodoro \$24.00

Tender chicken breast with a pomodoro sauce and provolone cheese served over a bed a angel hair pasta.

Ravioli MP

Chef-crafted ravioli finished with chefs choice of accompaniments.

Grains and Greens \$18.00

Pearl barley, quinoa, spinach, brussel sprouts, carrots, radishes, avocado, and sunflower seeds finished with a maple balsamic vinaigrett.

Ribeye GF \$46.00

Our signature 14oz House Cut Ribeye is hand-selected for exceptional marbling and bold flavor. Expertly char-grilled to your liking.

New York Strip GF \$44.00

A hand cut 12oz New York Strip Steak, known for its deep flavor and tender, fine-grained texture. Skillfully char-grilled to your taste.

ASK YOUR SERVER ABOUT OUR HOUSE MADE DESSERTS



BOTTLES DRINKS

Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Sparkling Water	\$4.00
Sweet Tea	\$3.00
Unsweet Tea	\$3.00
Water	\$0.00

LOCAL BREWS

Big Timber IPA	\$8.00
Big Timber Logger Lager	
Mountain State Coldtrail Blonde Ale	
Mountain State Almost Heaven Amber Ale	

DOMESTICS

Michelob Ultra	\$5.00
Miller Lite	
NA Beer	

WINE

House Wines \$9 Per Glass

- White Moscato
- Pinot Grigio
- Chardonnay
- Pink Moscato
- Pinot Noir
- Cabernet

Specialty Wines

- William Hill Cabernet Sauvignon \$12/30
- Zinfandel \$12/40
- Decoy Merlot \$12/35
- A to Z Oregon Riesling \$12/40
- Pine Ridge Chenin Blanc + Viognier \$12/30
- EOS Moscato \$12/35
- Threadcount Sauvignon Blanc \$12/35