

## TO START

**BLISTERED SHISHITO PEPPERS** <sup>GF</sup> 11  
*Olive oil, Hawaiian alaea salt*

**VEGAN TOFU BARS** 9  
*Ginger chili basil sauce*

**ROASTED SEASONAL MUSHROOMS** <sup>GF</sup> 8  
*Fresh herbs*

**BACON BRAISED BRUSSELS SPROUTS** <sup>GF</sup> 9  
*Fresh lemon zest*

**PAN FRIED CRAB CAKES** 18  
*Lemon caper aioli, winter citrus salad*

**KALBI PORK BELLY BUNS** 16  
*Red cabbage slaw, sriracha aioli*

**DUNGENESS CRAB LOUIE** <sup>GF</sup> 17  
*Little gem lettuce, hard cooked eggs, asparagus, Baby heirloom tomatoes, cucumber*



## LUNCH

A 19% gratuity will be automatically added for parties of 6 and more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

. **GF** – Denotes Gluten Free Item

## SOUPS, SALAD, & SANDWICHES

*sandwiches served with choice of frites or baby carmel valley greens*

**TODAY'S SOUP** 8

**SCROLL 3 ONION SOUP** 10  
*Gruyere crostini*

**HEIRLOOM TOMATOES & BURRATA** <sup>GF</sup> 15  
*Fresh basil, balsamic syrup*

**BABY BEETS AND QUINOA SALAD** <sup>GF</sup> 15  
*Baby greens, avocado, scallions, sun-dried tomato vinaigrette*

**KALE CAESAR SALAD** 12  
*Baby kale, baby gem, parmesan, garlic croutons*  
w/ Grilled herb chicken 18  
w/ Seared Salmon 20  
w/ Grilled Garlic Shrimp 22

**RED WINE POACHED PEAR & WILD ARUGULA** <sup>GF</sup> 16  
*Prosciutto, dried cherries, candied walnuts, blue cheese, Balsamic vinaigrette*

**ASIAN CHICKEN SALAD** 14  
*Shaved cabbage, bell peppers, scallions, carrot, Chow mein noodle, wasabi soy dressing*

**SCROLLBAR BURGER** 20  
*Grass fed Angus beef, crispy onion crust, cheddar, swiss or pepper jack, apple wood smoked bacon, brioche bun*

**VEGETARIAN GRILLED NAAN TACO** 16  
*Pickled onion, avocado, garbanzo beans, olives, pico de gallo, cilantro Greek yogurt*

**NEW ENGLAND LOBSTER ROLL** 24  
*Poached Maine Lobster, celery, citrus aioli, brioche bun, slaw*

**SCROLLBAR STREET TACOS** <sup>GF</sup> 14  
*Grilled fresh cut fish, lime cabbage, pickled onion, chipotle aioli*

**SCROLLBAR TURKEY CLUB** 16  
*Roasted turkey, bacon, swiss cheese, balsamic onion aioli, tomato, lettuce*

**BANH MI SANDWICH** 17  
*Roasted chicken, goose liver pate, jalapeno, pickled Carrot & radish, cucumber, cilantro, Sriracha Aioli*

## ENTREES

**SHRIMP & SCALLOP PAPPARDELLE** 26  
*Chimichurri*

**WILD MUSHROOM CARONARA FETTUCINI** 19  
*Meatless bacon, egg yolk, parmesan cheese*

**PORK SHOYU RAMEN** 17  
*Chicken bone tamari broth, kimchi, Enoki mushroom, scallions, soft cooked egg, seaweed, pork tender*

**BONELESS ORGANIC CHICKEN THIGH VERDE** <sup>GF</sup> 18  
*Jasmine Rice, avocado*

**STRIPLOIN STEAK & FRITTES** <sup>GF</sup> 28  
*caper tarragon aioli*

**SEARED SEASONAL SALMON** <sup>GF</sup> 25  
*Forbidden Rice, Sake Braised Baby Bok Choy, Miso glaze*

**SPICED DUCK BREAST** <sup>GF</sup> 24  
*Wilted arugula, caramelized fennel & mushrooms, Shaved Manchego cheese*