

CAFE MENU

MENU FALL 2021

NIBBLES

Chevre piquillo pepper spread with housemade crackers	7.50
Marcona almonds	6.00

SOUP & SALADS

Cream of cauliflower soup with toasted caraway	10.00
Salad of mixed autumn greens, caramelized onions, green beans, croutons & prosciutto with creamy garlic dressing	14.50
Beet, egg, arugula & onion salad with blackberry mayonnaise	11.50
Roasted pear, endive & rogue river blue cheese salad with apple vinegar & hazelnut oil	12.50

APPETIZERS

Gruyere cheese gougeres	10.50
Roasted brussels sprouts with harissa	11.00
Oyster, beech & trumpet mushroom pizza with garlic sauce, smoked mozzarella & truffle oil	17.50
Crispy halibut cheeks with romesco sauce	15.50
Spaghetti carbonara	14.50

(entrée size 21.50)

ENTREES

Mussels in yellow berbere curry over rice	27.50
Butternut squash, spinach & grana padano stuffed cannelloni with bechamel sauce	23.50
Pomegranate glazed duck breast on a bed of farro with kale, orange, pomegranate & pine nuts	34.50
Apple, onion, sage & breadcrumb stuffed boneless trout with green beans & cider sauce	38.00
Filet of beef tenderloin with raifort sauce, sauteed chard & bacon & french fries	43.50
Sauteed petrale sole over rice with sauteed spinach & normande sauce	28.00
Roast chicken & root vegetables with sauce supreme	24.50

Plus daily chalkboard specials.