

CAFE MENU

LATE SUMMER MENU 2019

NIBBLES

Spiced walnuts	5.50
Chevre & piquillo pepper stuffed olives	6.00
Hummus & cracker bread	7.50

SOUP & SALADS

Cream of white corn soup with roasted pasilla peppers	8.00
Peach, pine nut & prosciutto salad	13.50
Salad of mixed green, heirloom tomatoes, green onion & champagne vinaigrette	12.50
Marinated beet salad with hazelnuts & solera vinegar	9.50

APPETIZERS

Crispy green beans with lemon dipping sauce	7.00
Harissa roasted cauliflower	9.00
Ahi tuna tartare with waffled potato chips	14.50
Rotelle al pesto with reggiano parmigiano	13.50
Fig & arugula pizza with creamy garlic sauce, buffalo milk mozzarella & pecorino romano	16.50

ENTREES

Cod, clams, chorizo & potatoes stewed in a rich tomato saffron broth	27.50
Grilled marinated tenderloin of pork with tuscan tomato bread salad	24.50
Chicken piccata over angel hair pasta with lemon & capers	23.50
Ginger & apricot glazed wild columbia river king salmon on a bed of sautéed cabbage & yukon gold potatoes	31.00
Pan seared filet of beef with marchand du vin sauce, scalloped potatoes & watercress endive salad	36.50
Sautéed petrale sole with heirloom tomatoes, sautéed kale, crispy potatoes & black olive tapenade	26.50

Please advise your server if you have food allergies or sensitivities.

Plus daily chalkboard specials.

5801 Sacramento Ave., Dunsmuir CA 96025 (530) 235-2725 HOURS: Thursday–Sunday, 5 pm–9 pm