

CAFE MENU

MENU LATE SUMMER 2021

NIBBLES

Piquillo pepper almond spread with housemade crackers	6.50
Picholine olives with preserved lemon	6.00

SOUP & SALADS

White corn & potato soup with pasilla peppers	9.50
Salad of butter lettuce, egg, avocado, green onion & croutons with sauce vert	12.50
Orange, dry cured olive & white onion salad with citronette	11.00
Green & yellow bean salad with shaved red onion & champagne vinaigrette	10.00

APPETIZERS

Crispy cauliflower with pomegranate molasses	9.50
Fig & arugula pizza with creamy garlic sauce, fresh mozzarella & pecorino romano	15.50
Tuna carpaccio with radish greens	16.00
Savory tart of artichoke, tomato & gruyere	13.00

ENTREES

Crispy ling cod, sauteed chard & fried potatoes with green romesco sauce	25.00
Moussaka – a casserole of eggplant, spinach, tomato sauce, bechamel sauce & grana padano	21.50
Harissa roasted chicken over couscous with summer squash	23.50
Grilled swordfish on a bed of rice & heirloom tomatoes roasted in spanish olive oil	32.00
Pan seared tenderloin of beef with bordelaise sauce, broccolini & dauphinoise potatoes	43.50
Sauteed day boat scallops with caramel orange sauce, rice & hazelnut green beans	38.00
Pappardelle pasta with lamb ragu & pecorino romano	28.00

Plus daily chalkboard specials.