

# SWEETGRASS CAFÉ

## LUNCH MENU

### APPETIZERS

#### DUNGENESS CRAB CAKES ♥

Sweet-delicate crab meat with Washington apple slaw, cashew aioli, and curried herb salad.

**\$7.99**

*Mercer Reisling, 2007 Yakima Valley*

#### BEER-BATTERED ONION RINGS

Served with zesty horseradish sauce.

**\$6.99**

#### GRILLED FLAT BREAD

Rustic bread, topped with house basil pesto, mozzarella, grilled asparagus, roasted garlic and shave parmesan.

Drizzled with extra virgin olive oil.

**\$6.99**

#### MIXED FRY

Flash-fried seasonal vegetables, mussels, shrimp and calamari. Tossed with fresh herbs and pickled chiles. Served with artichoke-lemon sauce and mint aioli.

**\$8.99**

#### OVEN-ROASTED CHICKEN WINGS

Roasted in a spicy pepper sauce, topped with blue cheese crumbles.

**\$7.99**

#### GRILLED COCONUT PRAWNS

Served with peanut sauce, Sambal chili sauce and spicy cucumber salad.

**\$7.99**

#### CHILE-BRAISED NACHOS

Fresh tortilla chips with braised beef or spicy chicken. Garnished with tomatoes, green onions, refried beans, smoked mozzarella, cheddar, lime, cilantro, guacamole, sour cream and pico de gallo salsa.

**\$8.50**

#### SOUTHERN-FRIED CHICKEN TENDERS

Served with cole slaw and barbeque sauce.

**\$4.99**

### STEAK N' CHICKEN

Served with our signature bread and choice of soup or salad.

#### WASHINGTON BRICK-GRILLED CHICKEN

Topped with sautéed wild mushrooms over whipped potatoes. Finished with sherry mushroom sauce.

**\$10.99**

#### COUNTRY-FRIED STEAK

Served with buttermilk whipped potatoes and country biscuits. Finished with country pepper gravy.

**\$8.99**

#### CENTER-CUT TOP SIRLOIN

Served with our house steak sauce, potato gratin, and sautéed asparagus and garlic.

**6 oz \$12.99 10 oz \$15.99**

*Louis Martini Sonoma Cabernet, 2007 California*

### PASTA

Served with our signature bread and choice of soup or salad.

#### SWEETGRASS LASAGNA

Baked pasta layered with ricotta cheese, meat sauce and smoked mozzarella. Finished with parmesan cheese.

**\$10.99**

#### CAPELLINI POMODORO ♥

Angel hair pasta sautéed with garlic, a touch of chiles, and onions in olive oil.

Tossed with a fresh tomato sauce and sweet basil.

**\$6.99**

#### GRILLED PRAWN PASTA ♥

Served over flat noodles in seasoned white wine and olive oil broth with roasted tomatoes, pine nuts, garlic, fresh basil and lemon zest.

**\$12.99**

*Sawtooth Viogner, 2006 Nampa, Idaho*

### SALADS

Whole salads served with our signature bread.

#### CHICKEN CAESAR SALAD

Choice of grilled or blackened chicken over romaine hearts in classic Caesar dressing.

Garnished with pan-roasted croutons, roasted garlic and shaved parmesan.

**\$7.99**

#### DUNGENESS CRAB COBB

Crisp greens topped with Dungeness crab, blue cheese crumbles, crisp bacon, asparagus, sweet peas, spring onion and hard-boiled egg. Finished with blue cheese vinaigrette.

**\$12.99**

#### BRAMBLEBERRY SALAD ♥

Bibb lettuce tossed with a creamy walnut vinaigrette, fresh berries, local honey, walnut bread croutons, and buttermilk blue cheese.

**whole \$7.99 half \$4.99**

#### SUNSHINE SALAD

Field lettuce tossed in lemon-ginger vinaigrette with avocado, thin sliced radish, tempura sweet onion, and brown butter baguette

**whole \$6.99 half \$3.99**

*Chateau St. Michelle Riesling, 2008 Columbia Valley*

#### STEAK WEDGE SALAD

Grilled sirloin steak over an iceberg wedge with green peppercorn dressing. Garnished with cured cherry tomatoes, roasted garlic, smoked blue cheese and crisp pancetta.

**\$9.99**

# APPETIZERS

**DUNGENESS CRAB CAKES** ♥

**\$7.99**

**BEER-BATTERED ONION RINGS**

**\$6.99**

**GRILLED FLAT BREAD**

**\$6.99**

**MIXED FRY**

**\$7.99**

**OVEN-ROASTED CHICKEN WINGS**

**\$6.99**

**GRILLED COCONUT PRAWNS**

**\$7.99**

**SOUTHERN-FRIED CHICKEN TENDERS**

**\$4.99**

**CHILE-BRAISED NACHOS**

**\$8.50**

# A LITTLE MORE

**CHICKEN CAESAR SALAD**

**\$7.99**

**STEAK WEDGE SALAD**

**\$9.99**

**THE CLASSIC**

**\$8.99**

**SWEETGRASS POUNDER**

**\$11.99**

**PRIME RIB DIP**

**\$8.99**

**LOBSTER SANDWICH**

**\$9.99**

**BLACK BEAN BURGER** 

**\$6.99**

**GRILLED TURKEY BURGER** 

**\$6.99**

 indicates a health-conscious menu item.

# SWEETGRASS CAFÉ

## LUNCH MENU

### BURGERS

Served with choice of fries, new potato salad, kettle chips, coleslaw or Sweetgrass pea salad.

#### THE CLASSIC

Topped with Oregon cheddar. Garnished with our signature burger sauce, Bibb lettuce, tomato, dill pickle and red onion.

**\$8.99**

#### SWEETGRASS POUNDER

On toasted sourdough with bacon, sausage and Tillamook cheddar cheese. Garnished with our signature burger sauce, lettuce, tomato, dill pickle and red onion.

**\$11.99**

#### BUTTERMILK BLUE BURGER

Seasoned with sea salt and fresh cracked pepper on a toasted potato bun with house mayonnaise, bacon chutney, Bibb lettuce and buttermilk blue cheese.

**\$7.99**

*House of Fury Amber Ale*

#### BLACK BEAN BURGER ♥

Southwestern black bean burger, grilled and topped with jack cheese. Garnished with coriander mayonnaise, avocado and pickled red onion.

**\$6.99**

#### GRILLED TURKEY BURGER ♥

Ground turkey grilled and served on a toasted potato bun with tomato jam, mayonnaise, zucchini pickles, Bibb lettuce and grilled red onion.

**\$6.99**

### BEVERAGES

Coca-Cola • Diet Coke

Sprite • Pibb Xtra

Fanta Orange

Full Throttle Twisted

Barq's Root Beer

Minute Maid Lemonade

#### FAIR TRADE ETHIOPIAN COFFEE

A medium body coffee roasted especially for Sweetgrass Café. A true coffee aficionado's delight from the origin where coffee began.



### SEAFOOD

Served with our signature bread and choice of soup or salad.

#### LEMON-THYME GRILLED IDAHO TROUT

Brushed with hazelnut butter. Served with sauteed asparagus and parmesan risotto.

**\$11.99**

*Kendall Jackson Chardonnay, 2008 California*

#### SAMUEL ADAMS FISH N' CHIPS

Light, crispy beer-battered ling cod over seasoned French fries. Garnished with ginger tartar sauce and sweet n' sour slaw.

**\$8.99**

### DESSERTS

#### TRIPLE CHOCOLATE

Chocolate truffle, chocolate cake with warm caramel sauce and praline ice cream and chocolate mousse with raspberries.

**\$5.99**

#### STRAWBERRY-RHUBARB CRISP

Topped with a walnut-streusel crust. Served with sour cream ice cream.

**\$4.99**

#### HONEY CRÈME BRULÉE

Classic silky cream custard with a burnt sugar crust.

**\$4.99**

#### BLOOD ORANGE CHEESECAKE

Housemade sweet orange cheesecake with basil sweet cream, pinenut brittle and olive oil anglaise.

**\$4.99**

#### ICE CREAM DU JOUR

Ask your server about today's handcrafted ice cream.

**\$2.99**

♥ indicates a health-conscious menu item.

### SANDWICHES

Served with choice of fries, new potato salad, kettle chips, coleslaw or Sweetgrass pea salad.

#### PRIME RIB DIP

Layers of thinly sliced roasted prime rib. Served on a rustic baguette with au jus and creamy horseradish.

**\$8.99**

#### LOBSTER SANDWICH

Savory lobster salad on a toasted French roll with basil aioli, butter leaf lettuce, garnished with a fried tomato.

**\$9.99**

*Segura Viudus Non-Vintage*

#### AVOCADO SANDWICH

Fresh avocado on whole grain bread with basil aioli, grilled tomatoes, fried goat cheese, smoked balsamic vinegar, lemon dressed sprouts and grilled red onion.

**\$6.99**

#### BLT

Crisp applewood bacon, grilled tomatoes, butterleaf lettuce, housemade brown butter mayonnaise, on grilled sourdough.

**\$7.99**

#### DAILY SANDWICH SPECIAL

Your server will share this with you or it's half the price.

**\$7.99**

#### SOUPER SANDWICH SPECIAL

Your choice of half a sandwich and a bowl of soup.

**\$7.99**

### SOUPS

#### HOUSE CLAM CHOWDER

New England-style clam chowder with hardwood bacon, potatoes and clams.

#### WALLA WALLA ONION SOUP

Served with cave-aged Gruyere and brown butter croutons.

#### SOUP DU JOUR

Your server will share today's soup with you or it's on us.

cup **\$2.99** bowl **\$5.99**

# SWEETGRASS CAFÉ

## DINNER MENU

### APPETIZERS

#### DUNGENESS CRAB CAKES ♥

Sweet-delicate crab meat with Washington apple slaw, cashew aioli, and curried herb salad.

**\$7.99**

*Mercer Reisling, 2007 Yakima Valley*

#### GRILLED FLAT BREAD

Rustic bread, topped with house basil pesto, mozzarella, grilled asparagus, roasted garlic and shaved parmesan. Drizzled with extra virgin olive oil.

**\$6.99**

#### MIXED FRY

Flash-fried seasonal vegetables, mussels, shrimp and calamari. Tossed with fresh herbs and pickled chiles. Served with artichoke-lemon sauce and mint aioli.

**\$8.99**

#### OVEN-ROASTED CHICKEN WINGS

Roasted in a spicy pepper sauce, topped with blue cheese crumbles.

**\$7.99**

#### GRILLED COCONUT PRAWNS

Served with peanut sauce, Sambal chili sauce and spicy cucumber salad.

**\$7.99**

#### SOUTHERN-FRIED CHICKEN TENDERS

Served with cole slaw and barbeque sauce.

**\$4.99**

#### STEAMED PENN COVE MUSSELS

Fresh mussels, steamed in beer with grilled oranges, red onion, cilantro, and chile peppers.

**\$8.99**

#### BEER-BATTERED ONION RINGS

Served with zesty horseradish sauce.

**\$6.99**

### BEVERAGES

Coca-Cola • Diet Coke

Sprite • Pibb Xtra

Fanta Orange • Full Throttle Twisted

Barq's Root Beer • Minute Maid Lemonade

#### FAIR TRADE ETHIOPIAN COFFEE

A medium body coffee roasted especially for Sweetgrass Café. A true coffee aficionado's delight from the origin where coffee began.



### STEAKS

Served with our signature bread and choice of soup or salad.

#### NEW YORK

A 16-oz strip loin brushed with rosemary-infused olive oil. Served with red wine-shallot, asparagus risotto, and topped with fried shallot, shaved parmesan, and chervil salad.

**\$17.99**

#### COUNTRY-FRIED STEAK

Served with buttermilk whipped potatoes and country biscuits. Finished with country pepper gravy.

**\$8.99**

#### 24-HOUR ROASTED PRIME RIB

Sea salt baked potato and grilled-poached onion with au jus and horseradish.

**8 oz \$12.99 12 oz \$16.99 16 oz \$20.99**

#### CENTER-CUT TOP SIRLOIN

Served with our house steak sauce, potato gratin, and sautéed asparagus and garlic.

**6 oz \$12.99 10 oz \$15.99**

#### 12 oz - CHARBROILED RIB EYE STEAK

Served over warm, crushed new potato salad and butter braised spring onions. Garnished with bacon chutney, house grain mustard and sour cream sauce.

**\$16.99**

*Louis Martini Sonoma Cabernet, 2007 California*

### CHEF'S CHOICE

Served with our signature bread and choice of soup or salad.

#### WASHINGTON BRICK-GRILLED CHICKEN

Topped with sautéed wild mushrooms over whipped potatoes. Finished with sherry mushroom sauce.

**\$10.99**

*Mirassou Pinot Noir, 2008 California*

#### GRILLED PORK LOIN CHOPS

Tender pork loin chops with grown up macaroni and cheese, braised beets, and walnut pesto.

**\$12.99**

*Edna Valley Chardonnay, 2008 San Luis Obispo*

### SALADS

Served with our signature bread.

#### SUNSHINE SALAD

Field lettuce tossed in lemon-ginger vinaigrette with avocado, thin sliced radish, tempura sweet onion and brown butter baguette.

**whole \$6.99 half \$3.99**

*Chateau St. Michelle Riesling, 2008 Columbia Valley*

#### CHICKEN CAESAR SALAD

Choice of grilled or blackened chicken over romaine hearts in classic Caesar dressing. Garnished with pan-roasted croutons, roasted garlic and shaved parmesan.

**\$7.99**

#### DUNGENESS CRAB COBB

Crisp greens topped with Dungeness crab, blue cheese crumbles, crisp bacon, asparagus, sweet peas, spring onion and hard-boiled egg. Finished with blue cheese vinaigrette.

**\$12.99**

#### BRAMBLEBERRY SALAD

Bibb lettuce tossed with a creamy walnut vinaigrette, fresh berries, local honey, walnut bread croutons, and buttermilk blue cheese.

**whole \$7.99 half \$4.99**

#### STEAK WEDGE SALAD

Rosemary grilled sirloin steak over an iceberg wedge with green peppercorn dressing. Garnished with cured grape tomatoes, roasted garlic, smoked blue cheese and prosciutto.

**\$9.99**

### SOUPS

#### HOUSE CLAM CHOWDER

New England-style clam chowder with hardwood bacon, potatoes and clams.

#### WALLA WALLA ONION SOUP

Served with cave-aged Gruyere and brown butter croutons.

#### SOUP DU JOUR

Your server will share today's soup with you or it's on us.

**cup \$2.99 bowl \$5.99**

# SWEETGRASS CAFÉ

## DINNER MENU

### PASTA

Served with our signature bread and choice of soup or salad.

#### SWEETGRASS LASAGNA

Baked pasta layered with ricotta cheese, meat sauce and smoked mozzarella.

Finished with parmesan cheese.

**\$10.99**

#### GRILLED PRAWN PASTA ♥

Served over flat noodles in seasoned white wine and olive oil broth with roasted tomatoes, pine nuts, garlic, fresh basil and lemon zest.

**\$12.99**

*Sawtooth Viogner, 2006 Nampa, Idaho*

#### CAPELLINI POMODORO ♥

Angel hair pasta sautéed with garlic, a touch of chiles, and onions in olive oil. Tossed with a fresh tomato sauce and sweet basil.

**\$6.99**

#### BAKED THREE CHEESE ZITI

Tossed in a creamy mascapone sauce with roasted chicken, sweet garlic confit, asparagus and onion. Topped with smoked mozzarella and parmesan.

**\$8.99**

### BURGERS

Served with choice of fries, new potato salad, kettle chips, coleslaw or Sweetgrass pea salad.

#### THE CLASSIC

Topped with Oregon cheddar. Garnished with our signature burger sauce, Bibb lettuce, tomato, dill pickle and red onion.

**\$7.99**

#### SWEETGRASS POUNDER

On toasted sourdough with bacon, sausage and Tillamook cheddar cheese. Garnished with our signature burger sauce, lettuce, tomato, dill pickle and red onion.

**\$11.99**

#### BUTTERMILK BLUE BURGER

Seasoned with sea salt and fresh cracked pepper on a toasted potato bun with house mayonnaise, bacon chutney, Bibb lettuce and buttermilk blue cheese.

**\$7.99**

*House of Fury Amber Ale*

#### BLACK BEAN BURGER ♥

Southwestern black bean burger, grilled and topped with jack cheese. Garnished with coriander mayonnaise, avocado, and pickled red onion.

**\$6.99**

### DESSERTS

#### TRIPLE CHOCOLATE

Chocolate truffle, chocolate cake with warm caramel sauce and praline ice cream and chocolate mousse with raspberries.

**\$5.99**

#### STRAWBERRY-RHUBARB CRISP

Topped with a walnut-streusel crust. Served with sour cream ice cream.

**\$4.99**

#### HONEY CRÈME BRULÉE

Classic silky cream custard with a burnt sugar crust.

**\$4.99**

#### BLOOD ORANGE CHEESECAKE

Housemade sweet orange cheesecake with basil sweet cream, pinenut brittle, and olive oil anglaise.

**\$4.99**

#### ICE CREAM DU JOUR

Ask your server about today's handcrafted ice cream.

**\$2.99**

♥ indicates a health-conscious menu item.

### SANDWICHES

Served with choice of fries, new potato salad, kettle chips, coleslaw or Sweetgrass pea salad.

#### PRIME RIB DIP

Layers of thinly sliced roasted prime rib. Served on a rustic baguette with au jus and creamy horseradish.

**\$8.99**

#### LOBSTER SANDWICH

Savory lobster salad on a toasted French roll with basil aioli, butter leaf lettuce, garnished with a fried tomato.

**\$9.99**

*Segura Viudus Non-Vintage*

#### AVOCADO SANDWICH

Fresh avocado on whole grain bread with basil aioli, grilled tomatoes, fried goat cheese, smoked balsamic vinegar, lemon dressed sprouts and grilled red onion.

**\$6.99**

#### BLT

Crisp applewood bacon, grilled tomatoes, butterleaf lettuce, housemade brown butter mayonnaise, on grilled sourdough.

**\$7.99**

### SEAFOOD

Served with our signature bread and choice of soup or salad.

#### LEMON-THYME GRILLED IDAHO TROUT

Brushed with hazelnut butter. Served with sauteed asparagus and parmesan risotto.

**\$11.99**

#### SAMUEL ADAMS FISH N' CHIPS

Light, crispy beer-battered ling cod over seasoned French fries. Garnished with ginger tartar sauce and sweet n' sour slaw.

**\$8.99**

#### PAN-SEARED COLUMBIA RIVER STEELHEAD

Glazed with cider, served with bacon wrapped potato-green onion cake, Washington apple slaw, and house made grain mustard.

**\$10.99**

*Kendall Jackson Chardonnay, 2008 California*

# SWEETGRASS CAFÉ

LATE NIGHT  
MENU

## APPETIZERS

### BEER-BATTERED ONION RINGS

Served with zesty horseradish sauce.

\$6.99

### GRILLED COCONUT PRAWNS

Served with peanut sauce, Sambal chili sauce and spicy cucumber salad.

\$7.99

### SOUTHERN-FRIED CHICKEN TENDERS

Served with cole slaw and barbeque sauce.

\$4.99

### CHILE-BRAISED NACHOS

Fresh tortilla chips with braised beef or spicy chicken. Garnished with tomatoes, green onions, refried beans, smoked mozzarella, cheddar, lime, cilantro, guacamole, sour cream and pico de gallo salsa.

\$8.50

## BEVERAGES

Coca-Cola

Diet Coke

Sprite

Pibb Xtra

Fanta Orange

Full Throttle Twisted

Barq's Root Beer

Minute Maid Lemonade

### FAIR TRADE ETHIOPIAN COFFEE

A medium body coffee roasted especially for Sweetgrass Café. A true coffee aficionado's delight from the origin where coffee began.



## ENTRÉES

### SCRAMBLED PLATTER

Scrambled eggs topped with Oregon cheddar. Served with crisp bacon, toast and hashbrowns.

\$5.99

### BISCUITS AND GRAVY

Two jumbo biscuits smothered with peppered country gravy. Served with hashbrowns.

\$4.99

### TWISTED BREAKFAST SANDWICH

Served on an English muffin; with scrambled eggs, jack cheese, and choice of bacon, sausage patty, or sliced ham. Served with hashbrowns.

\$8.99

### CINNAMON FRENCH TOAST

Two slices of battered sourdough bread with apple butter. Served with warm maple syrup, crisp bacon and hashbrowns.

\$6.99

### COUNTRY-FRIED STEAK N' EGGS

Traditional country-fried steak with peppered country gravy, topped with two eggs to order. Served with hashbrowns.

\$8.99

### SUNRISE BURRITO

Grilled sausage, avocado, and tomato sauteed with two eggs then topped with jack cheese. Wrapped in a warm tortilla with pico de gallo salsa and sour cream on the side.

\$5.99

### CORNEBEEF HASH

Braised corned beef and grilled potatoes with caramelized sweet onion, topped with two eggs and served with sourdough toast.

\$5.99

### CHICKEN CAESAR SALAD

Choice of grilled or blackened chicken over romaine hearts in classic Caesar dressing. Garnished with pan-roasted croutons, roasted garlic and shaved parmesan.

\$7.99

### SAMUEL ADAMS FISH N' CHIPS

Light, crispy beer-battered ling cod over seasoned French fries. Garnished with ginger tartar sauce and sweet n' sour slaw.

\$8.99

### STEAK N' EGGS

A 30 day-aged grilled sirloin seasoned with fresh cracked pepper and sea salt. Served with two eggs to order and crisp hash browns.

\$12.99

## SIDES

### POTATO SALAD

### COLESLAW

### FRENCH FRIES

### SWEETGRASS PEA SALAD

\$1.99

# SWEETGRASS CAFÉ

## LATE NIGHT MENU

### SANDWICHES

Served with choice of fries, new potato salad, kettle chips, coleslaw or Sweetgrass pea salad.

#### MONTE CRISTO SANDWICH

Sliced ham and roasted turkey on pan-fried egg bread with Dijon mustard and Swiss cheese. Served with house raspberry jam.

**\$6.99**

#### COLD DELI SANDWICH

Choice of turkey and Swiss, ham and cheddar, or roast beef and provolone. Served with tomatoes, sliced pepper.

**\$7.99**

#### BLT

Crisp smoked bacon, sliced tomato, and iceberg lettuce layered on thick sourdough with mayonnaise.

**\$7.99**

#### PRIME RIB DIP

Layers of thinly sliced roasted prime rib. Served on a rustic baguette with au jus and creamy horseradish.

**\$8.99**

#### LOBSTER SANDWICH

Savory lobster salad on a toasted French roll with basil aioli, butter leaf lettuce, garnished with a fried tomato.

**\$9.99**

#### SOUPER SANDWICH SPECIAL

*Your choice of half a BLT or deli sandwich and a bowl of soup.*

**\$7.99**

### BURGERS

Served with choice of fries, new potato salad, kettle chips, coleslaw or Sweetgrass pea salad.

#### THE CLASSIC

Topped with Oregon cheddar. Garnished with our signature burger sauce, Bibb lettuce, tomato, dill pickle and red onion.

**\$7.99**

#### SWEETGRASS POUNDER

On toasted sourdough with bacon, sausage and Tillamook cheddar cheese. Garnished with our signature burger sauce, lettuce, tomato, dill pickle and red onion.

**\$11.99**

#### BUTTERMILK BLUE BURGER

*Seasoned with sea salt and fresh cracked pepper on a toasted potato bun with house mayonnaise, bacon chutney, Bibb lettuce and buttermilk blue cheese.*

**\$7.99**

#### BLACK BEAN BURGER ♥

Southwestern black bean burger, grilled and topped with jack cheese. Garnished with coriander mayonnaise, avocado and pickled red onion.

**\$6.99**

#### GRILLED TURKEY BURGER ♥

Ground turkey grilled and served on a toasted potato bun with tomato jam, mayonnaise, zucchini pickles, Bibb lettuce and grilled red onion.

**\$6.99**

### SOUP

#### HOUSE CLAM CHOWDER

New England-style clam chowder with hardwood bacon, potatoes and clams.

#### WALLA WALLA ONION SOUP

Served with cave-aged Gruyere and brown butter croutons.

#### SOUP DU JOUR

Your server will share today's soup with you or it's on us.

**cup \$2.99 bowl \$5.99**

### DESSERTS

#### STRAWBERRY-RHUBARB CRISP

Topped with a walnut-streusel crust. Served with sour cream ice cream.

**\$4.99**

#### HONEY CRÈME BRULÉE

Classic silky cream custard with a burnt sugar crust.

**\$4.99**

#### ICE CREAM DU JOUR

Ask your server about today's handcrafted ice cream.

**\$2.99**

♥ indicates a health-conscious menu item.

# DESSERTS

## **TRIPLE CHOCOLATE**

*Chocolate truffle, chocolate cake with warm caramel sauce and praline ice cream and chocolate mousse with raspberries.*

**\$5.99**

## **STRAWBERRY-RHUBARB CRISP**

*Topped with a walnut-streusel crust. Served with sour cream ice cream.*

**\$4.99**

## **BLOOD ORANGE CHEESECAKE**

*Housemade sweet orange cheesecake with basil sweet cream, pinenut brittle and olive oil anglaise.*

**\$4.99**

## **HONEY CRÈME BRULÉE**

*Classic silky cream custard with a burnt sugar crust.*

**\$4.99**

## **ICE CREAM DU JOUR**

*Ask your server about today's handcrafted ice cream.*

**\$2.99**



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