



Café menu

Mondays only

Please note all menu items are subject to change in keeping with our commitment to only using the freshest ingredients available

Oysters on the half shell/ 2ea
Cucumber, wakame, peppercorn

Market Soup/ 5

Mixed Green Salad / 8
All-Star mixed greens with cheddar, apple, hazelnuts and Rogue vinaigrette

Truffled Cheese Fries/ 9
House cut fries with fontina cheese sauce, truffle oil & salt

Charred Shishito Peppers/ 8
Ribiola cheese & aged cherry balsamic

Crispy Risotto Balls/ 6
Served with chili paint

Sunny side Grass Essential Duck Egg/ 9
Jamón de Serrano, parsley puree

Duck Tacos (2)/ 6
Red cabbage, garbanzo beans, salsa verde,

Mini Elvis Burgers (2)/ 9
Pimiento cheese & all the trimmings

Chef's Vegetable Composition/ 15
Tomato sauce, pee wee potatoes, swiss chard, olive tapenade

Sautéed Mussels/ 15
Fregola, piquillo peppers, classic aioli

Wrap Salmon/ 16
Root vegetable medley, rapini, curry puree

Stir-Fried beef/ 15
Quinoa, bok choy, soy glaze

Steak Torta/ 16
Black beans, lettuce, onion, avocado and salsa

Skillet Fried Chicken/ 15
Three pieces with potato salad, collards, house hot sauce