

j Susanna's Comfort Cuisine !

NIBBLES

~Insalata Caprese \$10~

Fresh mozzarella & tomato slices, roasted red peppers, and kalamata olives. Topped with torn basil. Drizzled with blood orange EVOO & fig balsamic vinegar.

Add charcuterie option: Gourmet selection of meats & cheeses, fruit, and warm naan bread, and crackers. - \$5 per person.

~Artichoke Dip \$12~

Served warm and with dipping veggies, naan, and tortilla chips. .

~Broncos Buffalo Dip \$12~

Rich blend of cream cheese and buffalo seasoning. Topped with chopped bacon. Served warm with dipping veggies, naan, and tortilla chips.

~Da Dip Duo \$16~

Warm artichoke and buffalo dips, served individually with dipping veggies, naan, and tortilla chips.

~Shooks Run Mac & Cheese \$10~

Elbow macaroni tossed in a rich cream sauce with cheddar, swiss, & parmesan cheeses. Topped with chopped scallions.

Entree portion of Mac - \$16

Lex's El Pueblo Mac - Our famous mac mixed with our famous green chili! Topped with chopped bacon and crumbled queso fresco. - Add \$3

~Cuban Pork Green Chili~

Topped with fresh avocado and queso fresco. Served with tortilla chips.

Cup - \$6

Bowl of chili served in the Sourdough Boulangerie's bread bowl - \$12

~Downtown Salad~

Mixed greens, cucumbers, tomatoes, kalamata olives, shaved carrot, dried cherries, and homemade croutons. Served with your choice of homemade dressings: balsamic vinaigrette or buttermilk dill ranch. Blue cheese crumbles available upon request.

Lg. \$8.00 Sm. \$6.00

Add Bistro Chicken - \$4. Add Sesame Tofu - \$5. Add Pistachio Salmon - \$7. Add 3 large Dill Butter Shrimp - \$10.

~Rustic Tomato Soup~

Cup - \$5

Bowl of soup served in The Sourdough Boulangerie's bread bowl - \$10

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SWEET FINISHES

Award-winning Apple Cake

Served warm with salted caramel glaze and a scoop of vanilla bean ice cream.

\$7

1350 Distilling Flambe

Caramelized sliced bananas with 1350's cinnamon bourbon. Topped with vanilla bean ice cream, and toasted pecans.

\$7

Hound Dog Waffle

SCC's homemade waffle. Topped with a scoop of peanut butter ice cream (mixed with dark chocolate peanut butter cups), sliced bananas, almond whipped cream, and chopped bacon.

\$10

Single scoop of ice cream: Vanilla Bean or Peanut Butter Cup -

\$3

Two scoops (can be the same or one of each) - \$5

DESSERT FLIGHT

\$20

Ask your server for details.

SCC offers an assortment of fine chocolates and macarons from Cacao Chemistry, giant cinnamon rolls from The Sourdough Boulangerie, local cupcakes, and boozy ice cream pints from Dazed and Infused. Ask your server about today's selections!

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ENTREES

~The Godfather's Carbonara~

Heavy whipping cream, egg, parmesan, and peas. Tossed with spaghetti.
Topped with crispy bacon.

\$19

Add in bolognese sauce to make it Tony Soprano style - \$2

~Spaghetti & Meatballs~

(contains parmesan cheese and breadcrumbs)

Two giant handmade meatballs and fresh pomodoro sauce. Tossed with spaghetti. Topped with fresh mozzarella.

\$20

~Satriale's Bolognese~

Classic red sauce with Italian sausage & ground beef. Tossed with fettuccine pasta and finished with a splash of cream.

Topped with a dollop of ricotta cheese.

\$19

~Tenderloin Au Poivre~

5oz. filet mignon, crusted with whiskey peppercorns and pan-seared, finished with a Marsala wine parmesan cream sauce. Served with buttermilk mashed potatoes and steamed asparagus. - \$25

Turf & Perf: Add 3 dill butter shrimp on top of your filet! + \$10

~Chicken Tagine~

Gluten-free friendly. Slow-cooked chicken thighs and legs with Tan-Tan Moroccan spices. Finished with kalamata olives and preserved lemon paste.

Served with saffron rice.

\$20

~Fettuccine Alfredo~

Creamy parmesan sauce with a hint of nutmeg. Tossed with fettuccine pasta.
Option to add in a splash of pomodoro to make it Lilly's style.

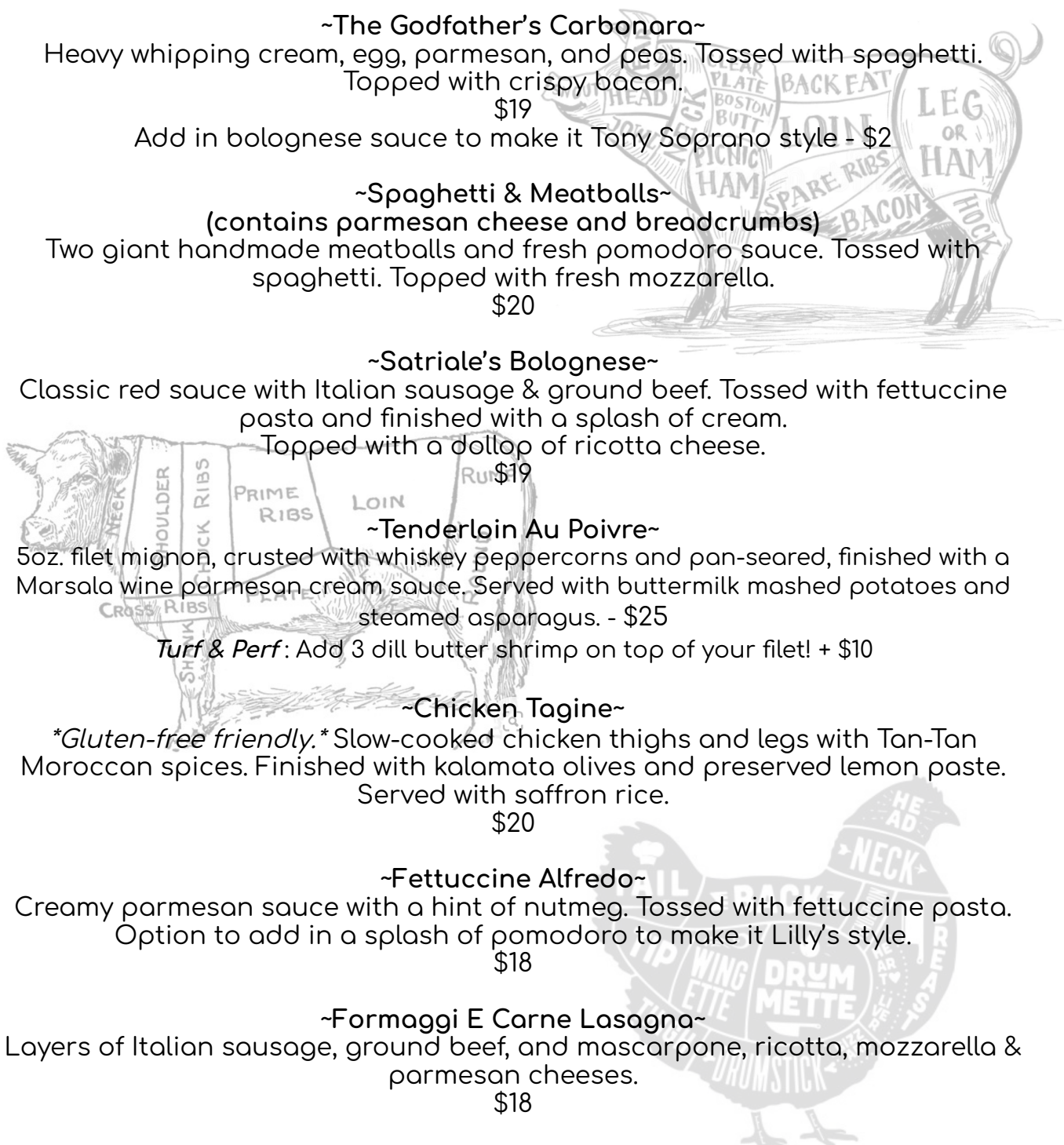
\$18

~Formaggi E Carne Lasagna~

Layers of Italian sausage, ground beef, and mascarpone, ricotta, mozzarella & parmesan cheeses.

\$18

Add Bistro Chicken Thigh - \$4. Add 2 Meatballs - \$5. Add Sesame Tofu - \$5.
Add Pistachio Salmon - \$7. Add 3 large Dill Butter Shrimp - \$10. Add 5oz. Whiskey Peppercorn Filet- \$15.



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~Cuban Rice~

Gluten-free friendly. Slow-cooked shredded pork, chorizo, peas, and saffron rice. Topped with queso fresco and fresh avocado.

\$18

~Talon's Coconut Stir Fry~

Gluten-free friendly. Saffron rice, steamed broccoli, carrots, celery, diced bell peppers & red onions. All tossed with coconut milk. Finished with chopped scallions.

\$16

Add Bistro Chicken Thigh - \$4. Add 2 Meatballs - \$5. Add Sesame Tofu - \$5.
Add Pistachio Salmon - \$7. Add 3 large Dill Butter Shrimp - \$10. Add 5oz. Whiskey Peppercorn Filet- \$15.

SCC'S EUROPEAN STYLE PIZZAS

All crusts are 10 inches and topped with SCC's homemade classic marinara sauce and finished with a drizzle of basil EVOO. Cauliflower gluten-free crust is available for \$2.

\$15 each or 2 for \$25.

Pizza Meal Deal: Add a cup of tomato soup or small downtown salad for \$19.

STYLES:

The Bada Bing - Shredded and fresh mozzarella, parmesan, sliced pepperoni, chopped meatballs, roasted red peppers, and kalamata olives.

The Ben - Shredded mozzarella, parmesan, sliced pepperoni, artichoke hearts, sliced black olives, grape tomatoes, and diced red & green bell peppers.

The Portland Hippie - Shredded mozzarella, crumbled feta, caramelized onions, diced red & green bell peppers, and sauteed local Mycocosm mushrooms.

Chickpea rotini gluten-free pasta can be substituted for pasta and rice dishes - \$2.

All entrees and pizzas are served with The Sourdough Boulangerie's Brioche rolls and whipped butter, plus homemade Shawarma hummus (contains parmesan) and Mediterranean olives.

SCC's Custom Pizza's!

\$14

Make it a meal deal and add a small downtown salad
or cup of tomato soup - **\$19.**

Choose **up to FOUR** toppings from the following list of gourmet ingredients:



Sliced Pepperoni
Chopped Meatballs
Sliced Salami
Diced Chicken Thigh
Chopped Bacon
Prosciutto +\$1.00
Fresh Mozzarella
Crumbled Feta
Ricotta
Blue Cheese
Caramelized Onions
Diced Red Onions
Diced Green & Red Bell Peppers
Grape Tomatoes
Sliced Black Olives
Kalamata Olives
Roasted Red Peppers
Sauteed Local MycoCosm Mushrooms
Chopped Roasted Pueblo Chiles
Sliced Jalapenos
Fresh Avocado +1.00

Add **\$2.00** each for additional toppings.

Custom pizzas are 10 inches, topped with housemade marinara, shredded mozzarella, and parmesan. They are finished with a drizzle of basil EVOO.