

j Susanna's Comfort Cuisine !

NIBBLES

~Insalata Caprese~

Fresh mozzarella & tomato slices, roasted red peppers, and kalamata olives. Topped with torn basil. Drizzled with the Venice Olive Oil Co's basil EVOO & fig balsamic.
\$10

Add charcuterie option (gourmet selection of meats & cheeses, fruit, and warm naan bread) - \$3 per person.

~Roasted Garlic & Artichoke Dip~

Served warm in the Sourdough Boulangerie's sourdough bread bowl. Served with dipping veggies.

\$10

~Willamette Ave. Trio~

Kalamata olive tapenade, cannellini bean hummus, & artichoke dip. Served with warm naan, dipping veggies, and tortilla chips.

\$13

With artichoke dip in bread bowl - \$3.

~Cuban Pork Green Chili~

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

Cup - \$6

Bowl - \$8

~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.

~Rustic Tomato or Pumpkin Squash Soup~

Served with a brioche roll.

Cup - \$5

Bowl - \$7

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SWEET FINISHES

\$7

Award-winning Apple Cake

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

1350 Distilling Flambe

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

Austyn's Onyx Cupcakes (2)

Made with rich dark cocoa. Topped with strawberry buttercream and chocolate chips.

Running Club Carrot Cake

Topped with mascarpone frosting.

Single Scoop of Vanilla Bean Ice Cream - \$2

DESSERT FLIGHT

\$20

1 small slice of apple cake, 1 dish of 1350 flambe, 1 cupcake, and 1 small slice of carrot cake.

All desserts are prepared weekly, from scratch, by Chef Susanna.

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ENTREES

~The Godfather's Carbonara~

Cream, egg, parmesan, and peas. Tossed with spaghetti.

Topped with crispy bacon.

\$19

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

~Spaghetti & Meatballs~

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

\$20

~Pollo Marsala~

Pan-seared chicken thigh. Finished in a classic butter sauce with Marsala wine and local Microvora mushrooms. Served with spaghetti.

\$20

~Fettuccine 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

~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 Ben's style.

\$18

Add Bistro Chicken - \$4. Add Meatballs - \$5. Add Pistachio Salmon - \$7.

~Mascarpone Lasagna~

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

\$18

All entrees served with The Sourdough Boulangerie's brioche rolls and whipped butter. Also comes with your choice of a cup of rustic tomato or pumpkin soup, or a small downtown salad.

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ENTREES

~Shooks Run Mac & Cheese~

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

\$16

Add Bistro Chicken - \$4. Add Meatballs - \$5. Add Pistachio Salmon - \$7.

~Chicken Tagine~

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

\$20

~Cuban Rice~

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

\$18

~Chimayo Chicken Blue Corn Enchiladas~

Prepared in a mild New Mexican red sauce. Filled with sour cream and Monterey jack & cheddar cheeses. Served with mango salsa and saffron rice.

\$19

~Peruvian Pulled Chicken Tostada~

Giant flour tortilla bowl filled with shredded chicken breast, avocado crema, monterey jack & cheddar cheeses, pickled red onion, and chopped lettuce.

Served with Rioja salsa and a side of Arroz con chorizo.

\$19

~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 - \$4. Add Sesame Tofu - \$5. Add Pistachio Salmon - \$7.

All entrees served with The Sourdough Boulangerie's Brioche rolls and whipped butter. Also comes with your choice of a cup of rustic tomato or pumpkin soup, or a small downtown salad.