

i Susanna's Comfort Cuisine !

NIBBLES

~Carmela's Caprese \$14~

Fresh mozzarella & tomato slices, sliced prosciutto & salami, fresh berries, roasted red peppers, and kalamata olives. Topped with torn basil. Drizzled with blood orange EVOO & fig balsamic vinegar. Served with assorted crackers.

~Artichoke Dip \$12~

Served warm and with dipping veggies, and tortilla chips.

~Broncos Buffalo Dip \$12~

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

~Da Dip Duo \$16~

Warm artichoke and buffalo dips, served individually with dipping veggies, 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

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, fresh berries, 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

Frozen Key Lime Pie

On a graham cracker crust. Served with dehydrated lime and fresh berries.

\$6

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 - \$3
Two scoops (can be the same or one of each) - \$5

Assorted Macarons

\$2 each or 4 for \$7

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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 fresh lemon. Served with saffron rice and fig jam.

\$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

~Santa Fe Chili~

New Mexican vegetarian chili with black beans. Topped with shredded cheddar cheese, salsa sour cream, and fresh avocado. All served in a flour tortilla bowl! Served with tortilla chips.

\$15

OR a cup - \$6

Add crumbled chorizo or diced bacon - \$2

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 Microvora mushrooms.

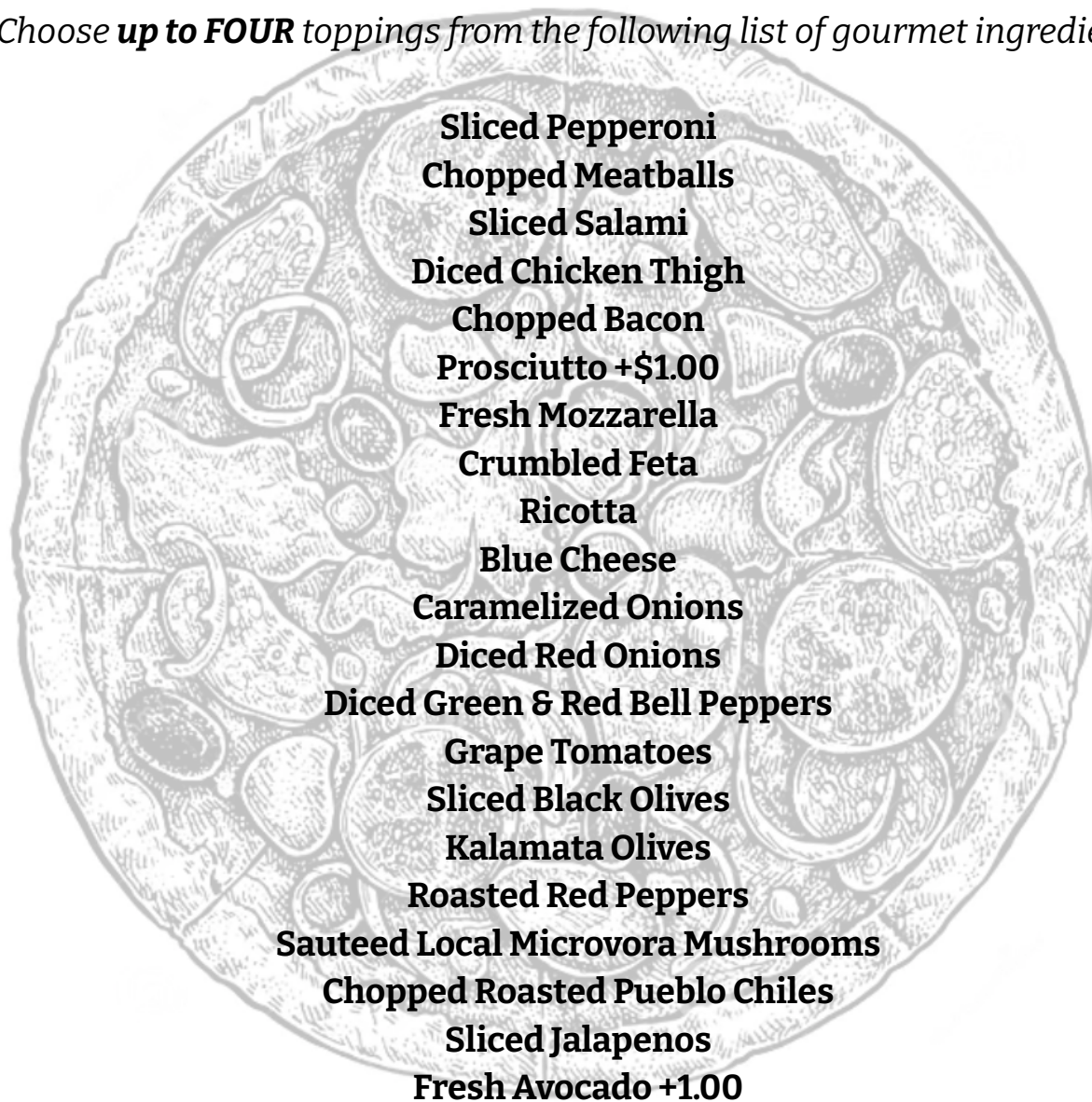
*Chickpea rotini gluten-free pasta can be substituted for pasta and rice dishes - \$2.
All entrees and pizzas are served with The Sourdough Boulangerie's Brioche rolls and whipped butter, plus homemade Shawarma hummus (contains parmesan), Mediterranean olives, and naan wedges.*

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 Microvora 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.