

# 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~

Spicy & 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 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 or feta 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

### Cherry Chocolate Mousse

Piped in a chilled martini glass. Topped with fresh blueberries and chocolate chips. Finished with a dollop of almond whipped cream.

\$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

(Please allow at least 15 minutes).

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

All of the above from scratch, by Chef Susanna

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.

\$20

Add in bolognese sauce to make it Tony Soprano style - \$3

### ~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.

\$20

### ~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. - \$27

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

### ~Chicken Tagine~

*\*Gluten-free friendly.\** Slow-cooked chicken thighs and drumsticks with Tan-Tan Moroccan spices. Finished with kalamata olives and fresh lemon. Served with saffron rice and fig jam.

\$21

### ~Fettuccine Alfredo~

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

\$19

### ~Formaggi E Carne Lasagna~

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

\$19

Add Bistro Chicken Thigh - \$5. 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.

\$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.

\$17

Add Bistro Chicken Thigh - \$5. 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. Please allow at least 15 minutes.

\$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 fresh wilted spinach.

*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**  
**Fresh Wilted Spinach**  
**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.