



j Susanna's Comfort Cuisine !

NIBBLES

~Caprese~

Fresh mozzarella, fresh tomato & strawberry slices, and kalamata olives. Topped with torn basil. Drizzled with the Venice Olive Oil Co's Basil EVOO & fig balsamic.

\$10

Add Charcuterie option - \$3.00 per person

Gourmet selection of meats & cheeses, dried fruit, and warm naan.

~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 Hummus, & Artichoke Dip. Served with warm naan, dipping veggies, and tortilla chips.

\$13

With artichoke dip in bread bowl - \$3

~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

~Rustic Tomato Soup~

Drizzled with the Venice Olive Oil Co's basil EVOO. Served with a brioche roll.

Cup - \$5

Bowl - \$7





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~ENTREES~

~Spaghetti Pomodoro~

Rustic tomato sauce, tossed with spaghetti pasta.
Topped with fresh mozzarella.
\$16

~Spaghetti & Meatballs~

Susanna's handmade meatballs and fresh pomodoro sauce. Tossed with spaghetti pasta. Topped with fresh mozzarella.
\$20

~Chicken Marsala~

Pan-seared chicken thigh. Finished in a classic butter sauce with Marsala wine and sliced mushrooms. Served with spaghetti.
\$20

~Fettuccine Bolognese~

Classic red sauce with beef & Italian sausage. 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.
Option to add in basil pesto (no nuts) to make it Genovese style.
\$18

Add Bistro Chicken - \$4 / Add Meatballs - \$5

~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 soup or a small downtown salad.*





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~ENTREES~

~Shooks Run Mac & Cheese~

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

\$16

Add Bistro Chicken - \$4 / Add Meatballs - \$5

~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 New Mexican red sauce. Filled with sour cream and Monterey jack & cheddar cheeses. Served with saffron rice.

\$19

~Tejon Taco Flight~

Choose from Chimayo beef, Cuban pork, or salsa chicken. Topped on 6 flour tortillas with avocado crema. Finished with freshly chopped lettuce, diced red onions, and queso fresco. Served with rioja and mango salsas. Comes with a side of Tajin roasted street corn salad.

\$20

~Talon's Coconut Stir Fry~

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

\$16

Add Bistro Chicken - \$4

Add Sesame Tofu - \$5



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SWEET FINISHES

~Award-winning Apple Cake~

Topped with a caramel glaze, served warm.
\$8

~Black Onyx Chocolate Cake~

Rich chocolate cake, topped with vanilla buttercream & chocolate chips.
\$8

~JT's Southern Banana Pudding!~

Topped with sliced bananas and chocolate whipped cream. \$8

~OMG Ice cream Sammie's (2)~

The BEST chocolate chip cookies filled with vanilla bean ice cream or vanilla buttercream (Emily's style).
\$7

~The Ave's Berries & Cream~

Vanilla bean ice cream topped with orange balsamic macerated berries.

~Single scoop of Vanilla Bean Ice Cream~

\$3

All desserts are prepared from scratch every week by Chef Susanna.