

# SAINT HELENS CAFE SUPPER

## APPETIZER

GRILLED MACRINA GARLIC BREAD 2/PERSON  
marjoram . olive oil . parmesan cheese . sea salt

FRENCH FRIES 8  
hand-cut french fries . smoked aioli

ROASTED BRUSSEL SPROUTS 8  
lambrusco vinaigrette . olive oil . saba . fromage blanc

BURRATA CHEESE 16  
rapini pesto . tomato jam  
grilled Grand Central Bakery como loaf

FRIED CHICKEN DRUMETTES 14  
spiced crusted chicken . aleppo honey . salsa verde  
beets . smoked yogurt dressing

CHEESE PLATE 15  
becher's aged cheddar . manchego . english stilton bleu  
roasted almonds . spiced pear jam . grilled gcb bread

## SALAD

ARUGULA & LEMON 12  
parmesan reggiano . lemon & olive oil . cracked pepper

BUTTER LEAF LETTUCE 8  
champagne-tarragon vinaigrette . pickled mustard seeds  
dill . sliced granny smith apple

WARM QUINOA 14  
red quinoa . charred radicchio . roasted wild mushrooms  
local kale . spiced persimmon jam

ROASTED BEET 13  
red & golden beets . english stilton bleu cheese  
crispy rice . toasted hazelnuts . beetroot vinaigrette

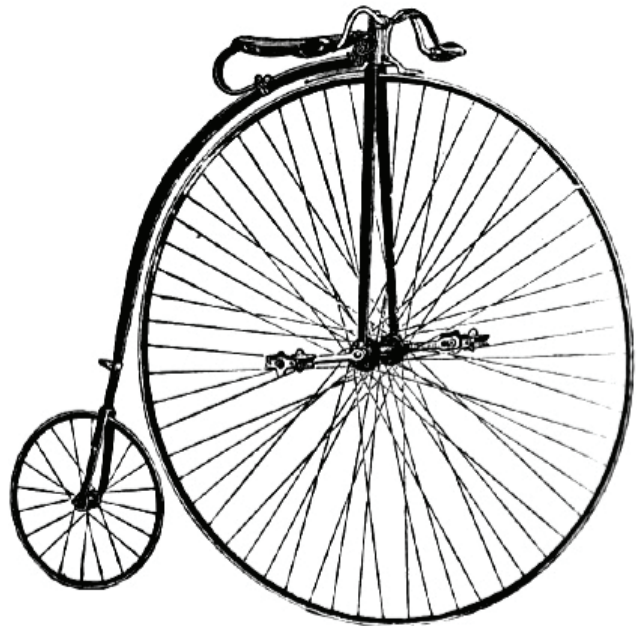
## PASTA

SPAGHETTI CON FINOCCIO 16  
fennel sausage . pecorino brodo . caramelized fennel  
carrot . leek

BUCATINI "VONGOLE" 20  
penn cove clams . garlic . lemon . parsley . serrano chile

CACIO E PEPE 15  
linguine with cracked pepper . parmesan . olive oil

\*all of our pasta is beautifully & locally made by kayla from lagana foods



## ENTREE

SAINT HELENS BURGER\* 18  
grilled gebbers farm beef\* . american xo sauce  
becher's hand-made flagship cheese . house mayo

PAN ROASTED 1/2 CHICKEN 22  
mad hatcher farms chicken . sauteed brussels sprouts  
chicken jus . capers . parsley

SLOW BRAISED BEEF POT ROAST 20  
caramelized pearl onions . soft polenta  
lemon gremolata . barolo wine glaze

PAN SEARED TROUT 28  
white bean & tomato ragout . watercress  
lemon-anchovy vinaigrette

CHARRED 20oz RIBEYE\* 60 - suggested for two sharing  
grilled gebbers farm beef . salsa verde  
crispy & golden parmesan potatoes



\*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk