

SCHMANKERL

ARTISAN CHEESE BOARD chef-selected seasonal cheese, house chutney, pickled veggies, flat bread 14 (V)

MARINATED OLIVES fresh herbs, citrus peel, cold pressed olive oil, toasted baguette 6 (GF*, VG)

CHARCUTERIE BOARD local heritage dry cured salumi, garden vegetables, mostarda, grilled baguette 14

SMOKED SALMON TARTINE cold smoked Scottish lox, radish, lemon dill crème fraiche, St. Paul sourdough 10

HUMMUS white bean puree, fresh crudités, herb toasted crostinis 10 (GF*, VG)

CHICKEN SCHNITZEL BITES crispy chicken, lemon, fresh dill, honey Dijon aioli 9

HEN OF THE WOODS roasted mushroom, garlic scape grilled St. Paul sourdough bread 12 (V)

SMOKED BEEF BRISKET mini milk buns, spiced house sauerkraut, cheese, Hungarian paprika aioli 10

WOOD STONE OVEN PIZZETTE inspired by chef select local ingredients 17 (V)

SOUPS, SALADS, SIDES

Add roasted chicken 6 / salmon 8

HOUSE SALAD garden lettuces, garnishes, house red wine dressing sm 8 / lg 11 (GF, VG)

MENDOBERRI SALAD oranges, local goat cheese, tomato, cucumber, honey sherry wine vinaigrette 12 (GF, V)

SPRING SPINACH SALAD carrots, sugar snaps, chick peas, orange ginger sesame vinaigrette 12 (GF*, VG)

MOM'S CHICKEN & VEGETABLE SOUP traditional Viennese style, fresh herbs, fritatten 4.5/6.5 (GF*)

DAILY SOUP made from scratch from seasonal produce cup 4.5/bowl 6.5 (GF*)

HOUSE FRITTES hand cut frites, herb ranch dip 7 (GF)

SUGAR SNAPS lemon tarragon crème fraiche 9 (GF)

MAINS

LEMON BASIL RISOTTO sugar snaps, shaved parmesan, lemon herb crème fraiche 20 (add chicken 25) (GF) (V)

FAROE ISLAND SALMON summer panzanella salad, Spanish hojiblanca olive marinated organic lettuces 26 (GF*)

PORK TENDERLOIN honey toasted quinoa, roasted peaches, wild elderberry balsamic gastrique 26 (GF)

BEEF MEAT BALLS penne pasta, roasted vegetables, local hand crafted goat cheese, garlic scape basil pesto 22

AUSTRIAN CHICKEN SCHNITZEL crisp chicken breast, Viennese fingerling potato salad, garden greens 20

STEAK & FRITTES cast iron grilled steak, hand cut fries, young lettuces, Hungarian paprika ketchup 22 (GF)

CAFÉ BURGER grass-fed beef, cheese, caramelized onions, lettuce, potato frites 16 (bacon add \$2.00)

KIDDOS

10 and under, includes fresh fruit and organic milk or juice

SCHNITZY all-natural chicken, dipping sauce 7.25

SALMON sautéed, honey toasted golden quinoa 10 (GF)

MARGUERITE PIZZETTE fresh whole milk mozzarella, house made marinara 7.25 (V)

NOODLES & CHEESE whole milk cheddar, noodles 7.25 (V)

MINI BURGERS grass-fed local beef, mini buns, potato frites 7.25

CRU-DI-TE cold cuts, cheddar, carrots, flatbread... the perfect snack! 10 (GF*)