



mendoberri

café & wine bar

STARTERS / SMALL PLATES

- WARM OLIVES *marinated, lemon peel* 5.95 (VG, GF)
- DAILY CHEESE PLATE *chef-selected seasonal cheese, garnishes* 12.95 (V)
- HUMMUS *white bean puree, crudités, house baked crostinis* 11.95 (GF*, VG)
- MAPLE STOUT ROASTED BRUSSELS SPROUTS *sweet roasted garlic, fresh herbs* 8.95 (GF, V)
- BUTTERNUT SQUASH BRUSCHETTA *young garden greens, balsamic reduction* 7.95 (VG)
- POTATO WEDGES *potato frites, fresh rosemary, herbed buttermilk ranch dip* 7.95 (V,GF*)
- SMOKED HAM & CHEESE CROQUETTES *marinated water cress, saffron cream* 8.95
- MARGUERITE *house marinara, fontina, fresh mozzarella, fresh basil pesto* 14.95 (V)
- SCHNITZEL BITES *free range chicken, honey dijon & dill aioli* 11.95

SALADS / SOUPS

Add pan roasted Salmon \$8 / Roasted Chicken Breast \$6

- MIXED LETTUCES *seasonal garden vegetables, fresh herbed red wine dressing* 8.95 / 10.95 (GF, VG)
- BEETIE SPINACH *slow-roasted organic beets, goat cheese, candied walnuts, honey balsamic vinaigrette* 12.95 (GF, V)
- MOM'S CHICKEN & VEGETABLE SOUP *traditional Viennese style, fresh herbs, fritatten* 5.95 / 7.95 (GF*)
- DAILY SOUP *scratch-made daily with local seasonal ingredients* 5.95 / 7.95 (GF*)

BURGERS / SANDWICHES

*Burgers & sandwiches are served on toasted milk bun, house cut potato chips or potato frites
(add gluten free bun \$2 / add bacon \$2)*

- SALMON BURGER *fresh minced salmon, apple fennel slaw, honey dijon aioli* 17.95 (GF*) *
- CAFÉ BURGER *grass-fed organic local beef, cheese, caramelized onions, herb remoulade* 16.95 (GF*) *
- VEGETABLE BURGER *organic quinoa, bean & farm vegetable blend, lemon basil aioli* 16.95 (VG,GF*)

MAINS

- CHICKEN SCHNITZEL *crisp chicken breast, Viennese style potato salad, garnishes* 21.95
- PAN ROASTED SALMON *celery root cream, vegetable sauté, sea salt roasted fingerling potatoes* 26.95 (GF) *
- HIDDEN STREAM FARM FRENCHED CHICKEN BREAST *sautéed Tuscan kale, sweet potato puree, red wine thyme a jus* 23.95 (GF)
- BUTTERNUT SQUASH RISOTTO *roasted squash, Grana Padano, Austrian pumpkin seed oil* 18.95 (add chicken 21.95) (GF)
- SLOW BRAISED PULLED PORK *cremini mushrooms, creamy polenta, marinated lettuces* 20.95 (GF)
- LAMB SUGO *slow roasted organic leg of lamb, red wine tomato sauce, bucatini* 20.95
- CHICKEN FRICASSEE *harvest vegetables, creamy white wine velouté, vol-au-vent* 18.95

KIDDOS

10 or under, served with organic milk or juice

- GRILLED CHEESE *roasted organic carrots* 7.25 (V)
- SCHNITZY *chicken breast, buttermilk ranch dipping sauce* 7.25
- BURGER *grass-fed organic local beef, cheddar, milk bun, potato frites* 10 *
- NOODLES & CHEESE *whole milk cheddar, noodles, roasted organic carrots* 7.25 (V)
- THREE CHEESE PIZZETTE *house made marinara sauce, roasted organic carrots* 7.25 (V)

V: Vegetarian VG: Vegan GF: Gluten free GF*: Can be made gluten free
Menu subject to change without notice due to availability of ingredients
18% gratuity may be added to tables with 6 or more guests
Split plate charge \$2.50 Corkage fee \$20/bottle
Happy Hour: Mon-Sat, 3-5 pm
Private Room/Event Inquiries: 651-209.3270 or ann@mendoberri.com

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness