

WHAT A DISH

café & catering

(AUTUMN 2011 LUNCH TUESDAY - SUNDAY 10 A.M - 3 P.M)

"PASTA"

HAPPY AS A CLAM LINGUINI
LOCAL SUSTAINABLE CLAMS, PARSLEY, WHITE WINE &
CHOPPED TOMATO WITH A TOUCH OF GARLIC &
BUTTER / 11

"SWEET" POTATO GNOCCHI
HOMEMADE GNOCCHI WITH CHICKEN, FRIED SAGE
LEAVES IN BEURRE NOIR WITH ASIAGO CHEESE / 10
ADD CHICKEN / 13

GLUTEN FREE PASTA AVAILABLE

"SALADS"

NICOISE
SPRING GREENS, HEIRLOOM CHERRY TOMATOES, PEE
WEE POTATO, NICOISE OLIVES, HERICOT VERTS, RED
ONION, HARD BOILED EGG & YOUR CHOICE OF
SEARED AHI OR FLAKED ALBACORE TUNA WITH
HOUSE FRENCH LEMON VINAIGRETTE / 18

ALBACORE TUNA
SUSTAINABLE AMERICAN ALBACORE TUNA MIXED
WITH DICED RED ONION, CARROT, CAPERS & CELERY
WITH A TOUCH OF BEST FOODS MAYONNAISE ON A
BED OF ORGANIC SPRING GREENS / 13

CLASSIC CHICKEN CAESAR
ROMAINE WITH MARY'S GRILLED CHICKEN, SOUR
DOUGH CROUTONS & SHAVED PARMIGIANO-
REGGIANO WITH HOMEMADE CAESAR DRESSING
OPTIONAL ANCHOVY TOAST GARNISH / 12

GRILLED STEAK
PRIME FLAT IRON STEAK, FRESH MIXED GREENS, SUN
DRIED TOMATOES, BLUE CHEESE CRUMBLES
TOSSED IN BLUE CHEESE DRESSING / 15

PEAR & ROGUE RIVER BLUE
MARY'S GRILLED CHICKEN BREAST, ORGANIC SPRING
GREENS, CANDIED WALNUTS, BOSC PEARS, ROGUE
RIVER SMOKY BLUE CHEESE, HOUSE CITRUS
VINAIGRETTE / 13

FARMER'S MARKET SALAD
THE FRESHEST ORGANIC GREENS & VEGETABLES FROM
THE FARMER'S MARKET.
CHOICE OF DRESSING / 9

"IN THE ZONE"
PROTEIN ORZO WITH SUNDRIED TOMATOES, CAPERS

FROM THE EARTH TO OUR
KITCHEN TO YOUR PLATE,
SEASONALLY INSPIRED FOOD

"SANDWICHES"

SERVED WITH CHOICE
HOUSE SALAD OR SMALL SOUP

D.P. SUNRISE SANDWICH
ROASTED BELL PEPPER, ONION, SCRAMBLED EGGS,
CHEDDAR CHEESE & CHOICE OF APPLEWOOD BACON,
HAM OR SAUSAGE ON FRESH BAKED CIABATTA WITH
SPICY AIOLI / 11

SHAVED PRIME RIB
GRILLED WITH CARMELIZED ONIONS, PROVOLONE
CHEESE, HORSE RADISH CREAM / 13

JORDO GORDO 90Z. BURGER
MEYER'S NATURAL CHUCK BEEF, ORTEGA CHILI,
PEPPERJACK, NO NITRATE APPLEWOOD BACON &
CHIPOTLE AIOLI ON A FRESH BAKED HERB BUN
SWEET POTATO FRIES / 15

BLUE ITALIAN
MEYER'S PRIME FLAT IRON, PEPPERONCINI, ROGUE
RIVER BLUE ON FRESH CIABATTA / 15

CHICKEN SALAD
MARY'S CHICKEN, DRIED CRANBERRIES, APPLES &
CELERY SERVED ON HOMEMADE CINNAMON RAISIN
CIABATTA WITH LETTUCE & TOMATO / 12

HOT GRILLED CHICKEN
MARY'S GRILLED CHICKEN, NO NITRATE APPLEWOOD
BACON, CARMELIZED ONION & PROVOLONE
CHEESE WITH CHIPOTLE AIOLI / 12

CHICKEN PESTO BRIE
MARY'S GRILLED CHICKEN, BRIE CHEESE, SUNDRIED
CRANBERRIES, TOMATO, HAND LEAF LETTUCE WITH
HOMEMADE PESTO / 13

SMOKED TURKEY BLT
HOUSE ROASTED TURKEY, NO NITRATE APPLEWOOD
BACON, TOMATO & HAND LEAF LETTUCE WITH
DIJON MAYO SPREAD / 12

GRILLED VEGETABLE
GRILLED ZUCCHINI, JAPANESE EGGPLANT, ROASTED
TOMATO, GRILLED MUSHROOMS, ROASTED PEPPERS
& PROVOLONE CHEESE WITH HOMEMADE PESTO / 11

"PETITE DISHES"

FOR THE CHILDREN

BUTTER NOODLE PASTA / 6

GRILLED CHEESE
SERVED WITH APPLESAUCE / 7

CHEESE QUESADILLA / 5

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WHAT A DISH & IT'S ALL ABOUT THE CAKE T-SHIRTS & GIFT CARDS AVAILABLE.

WEAR OUR TEE BE A DISH!

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