

CROCKER CAFE

by SUPPER CLUB

Full Service Menu

Mini Tree Hugger BLTs <i>with Portabella mushroom "bacon", white truffle aioli, olive oil, cherry tomato, & micro arugula on bite size whole wheat walnut sourdough toast with avocado coulis</i>	\$8.00
White Truffle Asiago Fries or	
Sweet Potato Fries <i>served with house-made spicy ketchup and white truffle aioli</i>	\$6.50
Sea Salt Focaccia <i>with caramelized fig balsamic and extra virgin olive oil</i>	\$2.50
Vegetarian Thai Red Curry & Coconut Soup <i>house smoked mushrooms, griddled corn, tomato & bok choy served with green rice cake on banana leaf raft</i>	\$11.95
Signature Salad Trio <i>ask your server for daily selections</i>	\$14.00
Rocket Greens Salad <i>roasted beets, orange, French feta, marinated red onions in a hibiscus-infused citrus vinaigrette and pistachios</i> *add grilled chicken breast \$2.00	\$12.95
Chili Lime Caesar Salad <i>chili tortilla crisps, aged manchego cheese, and cilantro</i> *add grilled chicken breast \$2.00	\$12.95
Gnocchi <i>shrimp, tomato, summer squash, rocket greens and arugula pesto</i>	\$13.50
Line Caught Sesame Seared Wild Albacore Tuna <i>with citrus unagi over land and sea slaw</i>	\$15.95
12 Hour Slow Roasted Short Ribs <i>over soft herbed polenta with natural jus and local seasonal vegetables</i>	\$14.95
Meat Lovers BLT <i>apple wood smoked bacon, tomato, romaine, avocado coulis, on walnut-wheat sourdough</i> <i>served with little field lettuce salad tossed in balsamic fig vinaigrette</i>	\$12.00
(vegan) Portabella Mushroom "Burger" <i>oven dried tomato, roasted red peppers, grilled onion, garlic confit fromage blanc, white truffle aioli, on Village Bakery bun served with house made russet fries</i>	\$13.95
The Teel Pavilion Burger <i>1/2 Lb. Lucky Dog Farms grass fed beef, white cheddar, bacon, avocado, red onion, local baby lettuce, tomato and sundried tomato aioli served with house made russet fries</i>	\$13.95
Marguerite Pizza <i>hand-pulled mozzarella, fresh tomatoes, local basil, garlic, olive oil</i>	\$13.95

\$2 split plate fee **Please remember to tip your server**
20% service charge will be applied to groups over 5 guests

\$15 corkage fee per 750ml



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