

At Sara's Table Chester Creek Café

lunch

served monday - friday 11:00 am - 3:00 pm

starters

house side salad

spring greens, tomato, carrot, radish, cucumber, croûton, sunflower seed |GFR|V| 7.50
add grilled chicken +6 add grilled salmon* +8

house side caesar

romaine, parmesan, croûton, caesar dressing |GFR| 7.50
add grilled chicken +6 add grilled salmon* +8

daily soup with warm bread

bowl 7.50 | cup 5.50 |GFR|VEGR
sub gluten-free bread +1.25

smoked salmon & cheese

house smoked rogotzke king salmon, cornichon, chef choice cheese, crostini |GFR| 12
sub gluten-free crackers +1

brie & chutney

warm brie, cranberry-peach chutney, crostini |GFR|VEG| 11
sub gluten-free crackers +1

peasant bowl

black bean, brown rice, spanish sauce, corn tortilla chips |GF|V| 7
add egg +2 add chorizo +4.50 add pico, sour cream, or guacamole +1
sub cauliflower rice +2

pico de gallo

served with tortilla chips |GF|V| 7

guacamole

served with tortilla chips |GF|V| 8

combo of pico de gallo & guacamole

served with tortilla chips |GF|V| 11

entrées

harvest salad

roasted beets, seasonal squash, spring greens, chevre cheese, toasted pepitas, maple-balsamic vinaigrette |GF|VEG| 15
add grilled chicken +6 add grilled salmon* +8

thai curry

tofu 15 | chicken 18 | shrimp* 20
vegetable medley, coconut milk, red curry, brown rice, fresh lime, cilantro, sesame seed |GF|VR
sub cauliflower rice +2

korean beef tacos or vegan bulgogi tacos

two bulgogi beef* or vegan bulgogi tacos, kimchi, fish sauce (beef only), sambal-aioli, korean-seasoned french fries |GFR|VR| 18

buddha bowl

broccoli, shiitake mushroom, edamame, kale salad with tamari-garlic dressing, brown rice, tahini sauce, sesame seed |GF|V| 15
add grilled chicken +6 add grilled salmon* +8 add beef bulgogi* +7
add tempeh +4 add tofu +2 sub cauliflower rice +2

burgers & sandwiches

grass-fed burger

peterson limousin beef burger*, lettuce, tomato, onion, positively 3rd street bakery wheat bun |GFR| 15
add cheese +1 add mushroom +1 add bacon +3 sub chorizo patty +1

impossible burger

lettuce, tomato, onion, positively 3rd street bakery wheat bun |GFR|VR| 15
add cheese +1 add mushroom +1

veggie burger

black bean, quinoa, & tempeh patty, alfalfa sprouts, cheddar cheese, cucumber, vegan green goddess dressing, positively 3rd street bakery wheat bun |GFR|VR| 15

unless noted** all sandwiches served with a pickle and your choice of: kettle chips, hand-cut french fries or carrot sticks

half gblt + soup

guacamole, lettuce, bacon, tomato, ciabatta, served with soup** |GFR| 13

pecan chicken

pecan-encrusted baked chicken breast, cranberry-peach chutney, creamy brie, open-faced duluth's best croissant |N|GFR| 16

triple-decker turkey

smoked ferndale market turkey, sautéed chard with bacon, gruyère, apple butter, cranberry-wild rice bread |GFR| 15

grilled beer cheese

bent paddle pilsner cheddar, parmesan, havarti, multi-grain sourdough bread, served with tomato bisque** |VEG| 14

sub yam fries +1.50 sub house salad +3.50 sub fruit salad +2.50
sub soup +3 sub gluten-free bread +2.50

All gluten-free items are produced in facilities that handle wheat | Our fryers use peanut oil & contain trace amounts of soy

*Consumption of undercooked eggs, meat, or seafood may increase your risk of food borne illness

An 18% gratuity charge may be added to parties of 8 or more

N| Tree Nuts GF| Gluten-Free GFR| Gluten Free-Request VEG| Vegetarian VEGR| Vegetarian Request V| Vegan VR| Vegan Request

If you have a food allergy, intolerance, or sensitivity, please notify your server right away