

# dinner

served 3 pm - close  
monday through saturday



## starters

### **miso mushroom crostini 12**

miso-sambal oyster & cremini mushrooms, spicy  
vegan aioli, crostini | V |

### **saffron sofrito shrimp 18**

grilled gulf coast shrimp, smoked paprika, saffron,  
tomatoes, capers, butter, baguette | GFR +1.50 |

### **house beer battered onion rings 14**

choice of harissa aioli or spicy vegan aioli | VEG |

### **truffle fries 16**

house cut russets, white truffle parmesan, chives &  
tarragon aioli | N | GF | VEG |

### **soup du jour bowl 8 cup 6**

meat or vegetarian

johnson's multi-grain roll +1 | GF toast + 1.50

### **house tortilla chips with:**

salsa | V | GF | N | 9

classic guacamole | V | GF | N | 11

salsa & classic guacamole | V | GF | N | 13

## a la carte

**carrot sticks | V | 3**

**chester wedges & harrisa aioli | N | 8**

**fresh fruit plate | V | 6**

**hand cut french fries | N | V | 6**

**yam fries | N | V | 7**

**croissant | VEG | 5**

**chocolate croissant | VEG | 6**

**bacon | GF | 6**

**organic chicken breast 7**

**johnson's multi-grain roll | V | 1**

if you have a food allergy, intolerance, or sensitivity,  
please notify us immediately!

**GF | gluten-free - GFR | gluten-free request -  
N | tree or peanut - V | vegan - VR | vegan  
request**

**VEG | vegetarian  
VEGR | vegetarian request**

## sandwiches

choice of kettle chips, tortilla chips or carrot sticks

substitute french fries +1 | N | yam fries +2 | N |

chester wedges +2 | N | cup of soup +3.50 | fruit cup +2

truffle fries +3 |

### **gbt 16**

bacon, classic guacamole, bibb lettuce, tomato, mayo,

ciabatta bread | GFR +3 | honey wheat toast + 1 | VEGR \*

tempeh |

**add: organic chicken +7 | fried egg +2 | turkey + 5**

### **rueben or rachel 17**

corned beef or smoked turkey, caraway sauerkraut, swiss

cheese, 10,000 lakes dressing, johnson's bakery marble rye |

GFR +3 | VEGR \*tempeh |

### **ham & gouda melt 17**

beelers ham, caramelized onions, gouda, honey mustard,

honey wheat bread | GFR +3 |

### **korean fried chicken 17**

organic fried gochujang & buttermilk chicken, korean bbq

sauce, kimchi slaw, rice vinegar pickle, 3rd st bakery wheat

bun | N | GFR +3 |

### **grass-fed beef burger 16**

petersons' grass-fed beef, bibb lettuce, tomato, pickles, red

onion, 3rd st bakery wheat bun | GFR +3 |

**add: cheddar, swiss, havarti, gouda +1.50 |**

**mushrooms +1 | bacon +3 | fried onions +1**

### **falafel wrap 16**

falafel patties, pita bread, feta, pickled shallots, tahini sauce,

tomato, cucumber, bibb lettuce | N | VEG | VR |

### **miso mushroom ciabatta 17**

miso-sambal oyster & cremini mushrooms, house kimchi, tri-

colored carrots, red onion, bibb lettuce & vegan sambal | V |

GFR +3 |

Please see our beverage menu for a complete list  
of coffee, beer, wine & cocktails available from  
our bar.

Ask your server about today's in-house  
desserts & specials.

For information about our 20th anniversary  
cookbook please visit [astccc.net](http://astccc.net) or wander over  
to our retail shelf and pick up a copy!

wifi - [cafeguest](http://cafeguest) | password - [welcome2ccc](http://welcome2ccc)

all gluten-free items are produced in facilities that handle wheat

our fryers use peanut oil & contain trace amounts of soy and gluten.

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

parties of 10 or more are subject to single bill & 20% gratuity



Indicates this item is in our 20th Anniversary Cookbook, check our retail shelf for purchase.

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## salads

### smoked salmon & apples 21

rogotzke wild caught smoked salmon, granny smith apples, dried cherries, red onions, candied pecans, baby kale & arugula blackberry-balsamic vinaigrette | GF | VEGR |

### farro & beets salad 17

farro wheat berries, pickled beets, delicata squash, baby kale & arugula, pickled mustard seed vinaigrette, candied pecans, chevre | N | VEG | VR |

### side salad 9

baby kale & arugula, tri-colored carrot, radish, cucumber, cherry tomato | V |

### dressing choices

gorgonzola dressing, ranch, 10,000 lakes, pickled mustard seed vinaigrette, blackberry-balsamic vinaigrette

### salad add-ons

avocado +3 | tempeh +4 | smoked salmon + 6  
grilled salmon +9 | organic chicken +7 |  
bacon +4 | multi-grain dinner roll +1

## kids

choice of carrot sticks, kettle or tortilla chips  
substitute french fries +1 | N | yam fries +2.00 |  
N | fruit cup +2

### chicken nuggets 10

gluten-free, raised without hormones & antibiotics  
chicken nuggets | N | GF |

### mac'n cheese 10

cavatappi noodles & cheese sauce | VEG |  
\* no sides

### grilled cheese 10

cheddar cheese, honey wheat bread | VEG |  
GFR +1.50 |

### basic blt 11

bacon, bibb lettuce, tomato, mayo, honey wheat  
bread | VEGR | GFR + 1.50 |

## entrees

served 4 pm - close

### caper beurre blanc salmon 32

wild caught alaskan rogotzke salmon, caper, butter, white wine,  
local wild rice pilaf, seasonal vegetable | GF |

### yellow & red curry tofu 20 chicken 24

broccoli, carrot, red pepper, zucchini, onion, coconut milk, red &  
yellow curry, white basmati rice, lime, cilantro & sesame seeds  
| GF | VR |

### shepherds pie 16

peterson's lamb, parsnips, turnips, rutabaga, corn, peas, potato,  
parsnip mash

### okonamiyaki 17

japanese pancake, house kimchi, vegan spicy aioli, green  
onions, cilantro | GF | V |

### oven-roasted half chicken 27

kadajen organic chicken, farro, mushroom bourbon peppercorn  
gravy, seasonal vegetable & sunflower microgreens

### braised beef short ribs 28

peterson short ribs, potato-parsnip mash, red wine demi, pickled  
shallots & seasonal vegetable | GF |

### shrimp & scallop paella 30

gulf coast shrimp, sea scallops, yker acres chorizo, golden rice,  
saffron sofrito, piquillo peppers, peas, lemon | GF |

## pasta

served 4 pm - close

### smoked salmon truffle mac 27

house smoked rogotzke salmon, caramelized onions, white  
cheddar & truffle sauce, cavatappi, italian breadcrumbs

### butternut squash & kale pasta 21

butternut squash, kale, spaghetti, pecan breadcrumbs,  
parmesan | VEG | VR | GFR | N |

### add grilled organic chicken +7 |

### house-made three cheese ravioli 25

gorgonzola, ricotta & parmesan heritage wheat ravioli, local  
apples, sherry cream sauce, thyme, parmesan | VEGR |

### add grilled organic chicken +7 | add grilled salmon +9 |

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