

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 |

beer battered onion rings 13

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

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 +3
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, rye
| 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, vegan
tzatziki, 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 or wander over to our retail
shelf and pick up a copy!

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**

wifi - cafeguest | password - welcome2ccc

all gluten-free items are produced in facilities that handle wheat
our fryers use peanut oil & contain trace amounts of soy and gluten.

There are trace amount of tree nuts and peanuts in our restaurant
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, butternut 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

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

kids

choice of beverage & carrot sticks, kettle or tortilla chips | substitute french fries +1 | N |
yam fries +2 | N | fruit cup +3

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 |

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 |

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 |

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 |

pasta

served 4 pm - close

smoked salmon mac 26

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

mushroom stroganoff 21

creamy beef consume, dill, mustard, cavatappi & forest mushrooms

add organic chicken +7 |

add beef short ribs +8 |

brown butter & hazelnut linguini 21

house-made heritage wheat pasta, hazelnuts, brown butter, white wine, cream, thyme, sage & parmesan | VEG | GFR | N

add grilled organic chicken +7 | add short ribs +8

add grilled salmon +9 | add grilled shrimp +9

add scallops +10 | add butternut squash & kale +6

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