

dinner

served 3 pm - close
monday through saturday



starters

curried mussels 18

mussels, house curry sauce, baguette, chives
| GFR +1.50 |

fried halloumi 16

house made deep fried halloumi cheese, choice of
harissa aioli or Crybaby Craig's honey
| GFR | VEG |

truffle fries 16

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

soup du jour bowl 8 cup 6

meat or vegetarian

johnson's multi-grain roll +1 | GF toast + 2

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 | GF | V | 3

chester wedges & harrisa aioli
| GF | VEG | N | VR | 8

fresh fruit plate | GF | V | 6

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

yam fries | GFR | N | V | 7

bacon | GF | 6

organic chicken breast | GF | 7

Johnson's multi-grain roll | V | 1

1 gluten-free toast | VEG | 2

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 +3
truffle fries +3 |

gbt 16

Beelers bacon, classic guacamole, bibb lettuce, tomato, mayo,
ciabatta bread | GFR +3 | GH whole grain sourdough + 1
| VEGR * tempeh | VR *vegan sambal aioli |

add: organic chicken +7 | fried egg +2 |

shawarma wrap beef 18 cauliflower 16

Peterson beef or roasted cauliflower shawarma, tomato &
cucumber salad, leaf lettuce, fresh labneh cheese,
house made pita | VEGR | VR |

ham & gouda melt 17

Beelers ham, caramelized onions, gouda, honey mustard,
ciabatta | GFR +3 |

korean fried chicken 17

organic fried buttermilk chicken, korean bbq sauce,
kimchi slaw, rice vinegar pickle, 3rd St Bakery wheat bun
| GFR +3 | N |

grass-fed beef burger 18

Peterson grass-fed beef, leaf lettuce, tomato, pickles,
red onion, 3rd St Bakery wheat bun | GFR +3 |

add: cheddar, blue cheese, swiss, havarti, gouda +1.50 |
mushrooms +1 | bacon +3 | fried onions +1

beet burger 16

beet patty, portabella, tomato, leaf lettuce, vegan sambal,
3rd St Bakery whole wheat bun | GFR +1.5 | V |

add blue cheese +1.50 |

mediterranean sandwich 16

house roasted red pepper, kalamata olives, pepperoncini,
feta, pesto, leaf lettuce, Great Harvest whole grain sourdough
| GFR +1.5 | VEG | VR |

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

Ask your server about our
dessert menu.

For information about our 20th anniversary cookbook
please visit astccc.net or our retail shelf and
pick up a copy.

wifi - cafeguest | password - welcome2ccc

Our restaurant uses tree nuts, peanuts and gluten
please notify us immediately if you have a food allergy, intolerance, or sensitivity,
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

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salads & bowls

salmon niçoise 21

Rogotzke grilled salmon, purple fingerling potatoes, asparagus, niçoise olives, hard-boiled egg, cherry tomatoes, capers, lemon-dijon vinaigrette | GF | VEGR |

tomato cucumber panzanella 17

ripe tomato & english cucumber salad, spring greens, croutons, basil, fresh mozzarella & herb vinaigrette | GFR +1.50 | VEG | VR |

side salad 9

spring mix, tri-colored carrot, cucumber, cherry tomato | GF | V |

dressing choices

blue cheese, ranch, herb vinaigrette, lemon-dijon vinaigrette

salad add-ons

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

kimchi fried rice buddha bowl 18

house kimchi, edamame, mushrooms, carrots, broccoli, korean BBQ & basmati rice, cherry tomatoes, vegan sambal, gomasio, cilantro & green onions, choice of 1 tamari egg or fried tofu | GF | VEG | VR |

kids

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

chicken nuggets 8

gluten-free, hormones & antibiotic free chicken nuggets | GFR | N |

mac'n cheese 9

cavatappi noodles & simple cheese sauce | VEG
no sides

1/2 grilled cheese 8 whole 12

cheddar cheese, Great Harvest whole grain sourdough
| GFR +1.50 for 1/2 | GFR +3 for whole | VEG

entrees

served 4 pm - close

ny strip steak 36

10oz grilled Peterson strip steak, nam jim, kimchi fried rice, grilled baby bok choy, gomasio | GF |

spring salmon 32

Rogotzke grilled salmon, caramelized tomato butter, tri colored spring carrots, asparagus, purple fingerling potatoes | GF |

okonamiyaki 17

cabbage, potato, shitake & red pepper japanese "pancake", kimchi, vegan spicy aioli, green onions, cilantro | GF | V |
add 1 egg +2 | add 2 eggs on top or scram inside +4 |

portuguese paella 32

gulf coast shrimp, sea scallops, mussels, Yker Acres linguica sausage, golden rice, saffron sofrito, piquillo peppers, niçoise olives, asparagus & gochugaru lemon | GF |

vegan paella 23

chorizo tofu, hearts of palm, sundried tomatoes, portabella mushrooms, niçoise olives, asparagus, golden rice, white wine & gochugaru lemon | GF | V |

fusion curry tofu 20 chicken 24

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

peri peri chicken 25

1/4 roasted & spiced chicken, golden rice, grilled zucchini & red pepper, bulls blood micro greens | GF |

pistou pasta

basil & sun-dried tomato pistou beurre blanc, parmesan, choice of pasta | GFR | VR | VEG |

house made linguini - contains eggs 20

cavatappi 19

gluten-free pasta 20

add: grilled scallops +10 | grilled shrimp +9

grilled organic chicken +7 | peri peri chicken +7 |

beef shawarma +8 | cauliflower shawarma +5 |

hippie vegetables + 5 | linguica sausage +7

6oz grilled salmon +9 | smoked salmon +6

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