

Roslyn Café

Seasonal Mixed Green Salad \$9

Tossed w/ cucumber, shaved onion, tomatoes & hazelnuts
Dressings: Grilled Onion Vinaigrette, Balsamic Vinaigrette Ranch or Blue Cheese

The Cardini Caesar Salad \$9.75

Romaine Lettuce dressed w/ lemon, croutons, white anchovies
Parmigiano-Reggiano & a classic Caesar dressing
Add Sockeye Salmon or Grilled Shrimp \$6

Small Plates

Mac & Cheese Gratin baked w/ three-cheese blend & Gemelli Pasta **\$10**

Roasted Cauliflower w/ romesco sauce, yogurt, marcona almonds & cilantro **\$10**

Hand-Cut Triple Cooked Fries w/ choice of chipotle aioli or onion aioli **\$9**

Jumbo Chicken Wings served w/ carrots & celery, tossed or naked w/ choice of dipping sauce Ranch or Blue Cheese **6 \$8.50 12 \$15**

All Day Omeletes

Served w choice of toast, fruit & side salad

Cheese Omelete served w/ choice of American or White Cheddar **\$14**

Glondo's Sausage or Applewood Smoked Bacon \$16

Café Sandwiches

Choice of Salad, Soup or Triple Cooked Fries

The Butchertown \$15

Slow Braised Pulled Pork topped w/ fried egg, pickled onion, fresh greens & mustard aioli
Piled high on a buttered brioche bun

Double Stacked Pastrami \$16

8 oz. Pastrami stacked on grilled Marble Rye w/ mustard & pickles

Bacon, Lettuce, Tomato & Avocado \$15

Applewood Smoked Bacon topped w/ lettuce, tomato, mayo & avocado
served on grilled rustic Sourdough

Buttermilk Fried Chicken Sandwich \$16

Marinated Chicken Breast fried & served w/ tomato, lettuce,
sliced pickle, chipotle aioli on a brioche bun

Large Plates

Choice of Salad, Soup or Triple Cooked Fries

Beer Battered Fish & Chips \$16

House-Made tartar sauce, kosher dill pickle spear, lemon & fries

Roslyn Café Burger \$15

Two ¼ lb. patties seared & served w/ secret sauce, lettuce, tomato, onion & American cheese. Stacked high on brioche bun & a kosher dill pickle spear

Lamb Burger \$17

8 oz. Washington State Lamb patty topped w/ sharp white cheddar cheese, pickled onion, crisp romaine & served on a toasted brioche bun

Beyond Burger \$16

Plant-based protein patty containing no GMO's, Soy or Gluten served w/ Vegan Mayo, lettuce, tomato & onion on a brioche bun.

Entrée Specials

Potato Gnocchi, Tomato Ragu & Italian Sausage \$20

Potato Gnocchi made fresh daily, Glondo's Spicy Italian Sausage, Parmesan-Reggiano & Housemade Tomato Ragu

Grilled & Locally Raised Pork Loin \$26

10 oz. Pork Loin served w/ Secret Valley Produce Squash Puree, Roasted Brussel Sprouts, Sweet Bacon Jam, Cherry Bell Radish & Cilantro

New York Strip, Potato Gratin & Chanterelles \$33

Roasted 12 oz. Strip Loin cooked to order & served w/ baked three cheese potato gratin & locally foraged Golden Chanterelle Mushrooms

Desserts

Cascade Vanilla Ice Cream & Strawberries \$6

Strawberry or Vanilla Milkshake \$6

Barq's Root Beer Float \$6