

Roslyn Café Menu

Telephone: 509.649.2763 or theroslyncafe@outlook.com

Breakfast (All Day)

Pride & Joy \$13

Two House-made Buttermilk Biscuits smothered in Breakfast Sausage Gravy & topped w/ two eggs any style

Uncle John's Breakfast \$13

Two Eggs any style w/ crispy golden potatoes & choice of Smoked Bacon or Breakfast Sausage & toast

Roasted Zucchini & Caramelized Onion Frittata \$13

Zucchini roasted in brown butter, caramelized onion, white cheddar cheese & herbs
Served w/ a mixed green salad of cucumber, tomatoes, onion & hazelnuts

All Day Omeletes

Served w/ Choice of toast & side salad

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

Applewood Smoked Bacon or Breakfast Sausage \$16

Locally Foraged Wild Mushroom Omelet \$16

Bacon, Lettuce, Tomato & Avocado \$16

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

Fried Chicken & Sausage Gravy \$19

Buttermilk Fried Chicken Breast topped w/ sausage gravy, crispy golden potatoes & buttermilk biscuit

Soups and Salads

Cup \$5 / Bowl \$7.50

Buttery Tomato & PNW Salmon Chowder

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 \$10

Romaine Lettuce dressed w/ lemon, croutons, white anchovies
Parmigiano-Reggiano & a classic Caesar dressing
Add Grilled Chicken \$5 or Grilled King Salmon

Charcuterie & Cheese Plate \$22

Prosciutto di Parma, Hot Coppa, Parmesan, Reggiano & Pickled Vegetables
served w/ Castelvetro olives, toasted crostini & whole grain mustard

Small Plates

Mac & Cheese Gratin baked w/ three-cheese blend & Gemelli Pasta \$11

Roasted Cauliflower w/ romesco sauce, yogurt, marcona almonds & cilantro \$12

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

Jumbo Chicken Wings served w/ carrots & celery, naked or tossed w/ frank's original hot sauce choice of dipping sauce Ranch or Blue Cheese 6-\$8.95 12-\$17

Café Sandwiches

Choice of Salad, Soup or Triple Cooked Fries

The Butchertown \$16

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

Prosciutto di Parma & Aged Cheddar \$17

Hand-sliced Prosciutto di Parma piled on a toasted French baguette &
topped w/ aged cheddar cheese & seasoned greens dressed w/ a herb vinaigrette

Buttermilk Fried Chicken \$17

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

Beer Battered Fish & Chips \$18

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

Roslyn Café Burger \$16

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 pickled red onion, chipotle aioli,
Crisp Romaine, Sharp White Cheddar Cheese on a 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

Wild Mushroom Risotto \$25

Arborio Rice slow simmered w/ Parmesan-Reggiano, white wine & shallots
Served with a fresh herb salad & a mix of wild mushrooms

House-Made Italian Sausage Agnolotti & Tomato Ragu \$26

Agnolotti pasta made fresh daily & filled with spicy Italian Sausage, tossed in our Tomato Ragu
& topped with 18 month aged Parmesan-Reggiano

Hanger Steak & Triple-Cooked Frites \$30

Pan Seared 10 oz. Hanger Steak & served w/ house made frites &
locally foraged Wild Mushrooms

Desserts

Tiramisu \$9

Vanilla or Chocolate Ice Cream & Strawberries \$6

Strawberry, Chocolate or Vanilla Milkshake \$6

Barq's Root Beer Float \$6