

Lunch

Daily starting at 11a.m. until close

Appetizers

A Shhh...Pile o' Fries 7.50

Crispy parmesan fries served with your choice of tangy BBQ, tartar sauce, buttermilk ranch or blue cheese dressing

Add smoky cheddar cheese sauce. 1.50

Slag Pile o' Fries... Oh yeah, we went there 8.95

Crispy parmesan fries topped with house made Pork Gravy, smoky cheddar cheese sauce, scallions, and bacon marmalade

Hummus Dip 8.50

Traditional hummus dip served with assorted fresh seasonal veggies our house made salsa and yellow corn tortilla chips

Buffalo Chicken Spring Rolls 8.95

Franks red hot braised chicken, gorgonzola, and hickory smoked bacon wrapped in a spring roll and fried

Edamame 5.25

Togarashi and black sesame seed dusted soybean pods served chilled with a sweet and tangy ginger dipping sauce.

Onion Dippers 7.50

Breaded and seasoned onion twigs served with A spicy dippin' sauce

Pretzel Bites 9.50

Warm pretzel bites served with a Glondo's Sausage Co. Croatian style smoked Kielbasa. With a side of zippy house made mustard and our pimento cheese spread.

Cadillac Nachos 9.50

Classic nachos with an edge. Served with a smoky cheese sauce, cumin scented black beans, scallions, fresh jalapenos, Mexican crema, guacamole, and topped with radishes.

Burgers

We have created our burgers in house using Washington's own *Double R Ranch* ground beef. Flame broiled burger cooked to a **MEDIUM** temperature, and served on a toasted brioche bun with lettuce, tomato, and red onion.

(Gardenburger veggie patty or grilled chicken breast available for any burger upon request)

Choose your Side

Crispy parmesan fries, cup of soup or a fresh garden salad

O' Fashioned Burger 10.25

Add cheese \$0.75 Choice of: Swiss, Gorgonzola, Pepper jack, Cheddar/Monterey jack blend or our Pimento cheese

Bacon Blue 11.75

Daily's hickory smoked bacon and melted gorgonzola cheese. YUM!!

Banh Mi Burger 13.25

A twist on a traditional Vietnamese Style Sandwich Our 1/3 lb burger patty served with house pickled veggies, bibb lettuce, house made chicken pate, basil cilantro chimichurri slaw and sriacha mayo

The Juicy J 15.25

Two 1/3 lb burger patties stuffed with our pimento cheese. Topped with smoky bacon marmalade and a Refreshingly crisp chow chow slaw.

The Smoke Stack 13.75

1/3 lb burger patty topped with Tillamook smoked cheddar cheese, house smoked BBQ pulled pork and crunchy coleslaw

Verde Burger 11.75

Topped with roasted green chilies, pepper jack cheese, Fresh jalapenos and fried onions

Earth Burger 11.75

A hearty, earthy vegetarian hippie burger made in house. Sautéed mushrooms, roasted cauliflower and broccoli, garlic and black beans make up this delicious burger. Topped with curry aioli and red onion marmalade

They Call Me Big Popper 13.25

Two roasted jalapenos stuffed with our pimento cheese stacked atop crispy fried chicken fingers, lettuce, tomato and sliced red onion...Word 'em up!!

Sammies n' Such

Choose your side

Crispy parmesan fries, cup of soup or a garden salad

Pulled Pork Sliders 12.75

A house specialty!! "Low and Slow" hickory smoked pork served with tangy BBQ sauce and topped with crunchy coleslaw. Served on 2 pretzel slider buns

Smoked Turkey Club 12.75

House smoked turkey, served on toasted sourdough With lettuce, tomato, Swiss cheese, guacamole and smoky bacon marmalade.

Roslyn Café Reuben 13.75

Our unique twist on a traditional Reuben sandwich Thinly sliced House made pastrami, melted Swiss cheese and Russian dressing stacked high between Two vodka sauerkraut latkes.

Thai style lettuce cups 13.50

Finely ground seared pork seasoned with lemongrass, lime, sambal and ginger. Served atop Bibb lettuce cups, with fried rice noodles, sliced radishes, cucumbers, shaved carrots and A side of nuoc cham sauce.

Salads

Cobb Salad

The Brown Derby original with a Roslyn Café twist 13.00

Chopped romaine, diced tomatoes, gorgonzola crumbles, sliced red onion, marinated grilled chicken breast, a dollop of guacamole and finished with a scotch egg. French vinaigrette served on the side

Singapore Noodle Salad 10.25

Buckwheat Soba Noodle tossed with red and green cabbage, crunchy bell peppers, cilantro, sesame seeds and scallions. Served with a sweet chili lime dressing

Add Marinated grilled chicken breast 3.25

Lemongrass scented seared pork 3.75

Mediterranean Salad 10.25

Romaine lettuce tossed with marinated artichokes, cucumbers, sundried tomatoes, Kalamata olive tapenade, Sliced red onion and feta cheese

Your choice of dressing.

Add marinated grilled chicken breast. 3.25

House Smoked Sockeye Salmon 3.50

Caesar Salad Small 6 Large 9

Nothing fancy, just a Caesar. House made croutons, shredded parmesan cheese and Caesar dressing

Add Marinated grilled chicken breast 3.25

House Smoked Sockeye Salmon 3.50

Garden Salad Small 6 Large 9

Seasonal mixed greens, house made croutons, sliced red onion and topped with shredded parmesan

Add Marinated grilled chicken breast 3.25

House Smoked Sockeye Salmon 3.50

Salad Dressings

Blue Cheese, Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Russian, French Vinaigrette, and Grain Mustard Vinaigrette



Ask about our Catering Co.

We do our best to utilize local organic ingredients when in season and available.

Warmers

Ask your server about the homemade soup of the day

Served with crackers

Cup 4.00 Bowl 6.00

Soup and Salad Combo 10.75

A bowl of soup and your choice of a fresh garden salad Or Caesar salad

Kiddos 8.75

Kid's plates are served with a granola bar

Choose crispy parmesan fries or a small garden salad

Nutella, Peanut butter and banana on choice of bread

PB & J on choice of bread

Grilled Cheese on Pita Bread

Pulled pork slider served on a pretzel roll

Chicken Fingers

Mac n Cheese Wedges

Marinated Grilled Chicken Breast

Tot of the Month

An ode to the glorious Tater Tot

Ask your server about this month's

Tater Tot Creation

Dessert

Ask your server about the daily offerings

Beverages

Serving D&M Coffee, Owned, operated and roasted by our neighbors in Ellensburg

We also have a full espresso bar serving D&M's High Octane Blend espresso (Decaf Available)

Tomato Juice 1.95

Grapefruit Juice 1.95

Tangerine Juice 1.95

Cranberry Juice 1.95

Glass of Milk 1.75

Apple Juice 1.95

Assortment of Hot Tea 1.95

Bottomless Cup o' Joe 1.75

Iced Tea 1.95

Lemonade 1.95

Fountain Soda 1.75

Pepsi, Diet Pepsi, 7up and Rootbeer

Fever Tree Ginger Beer N/A 3.50

All Parties of 6 or more include an automatic 18% gratuity added to your bill

All of our food is cooked to order with love. Please be patient and enjoy your time at The Roslyn Cafe

Breakfast

Served daily 7a.m. until 3p.m

The Coal Miner 9.50

2 eggs "the way you like it", choice of country pit ham, sausage patties or hickory smoked bacon
Served with house made home fries and your choice of toast
(English muffin, Sourdough, Marbled Rye
Or Honey Whole Wheat)

The Veg Out 9.50

Sautéed veggies served over house made home fries topped with melted jack and cheddar cheese
Add a side of our salsa for 1.00
Add an Egg .95

Wake and Bacon breakfast sandwich 8.50

2 fried eggs, melted cheddar cheese, choice of hickory smoked bacon, sausage patties or country pit ham served toasted (Choice of Sourdough, Marbled Rye, English muffin or Honey Whole Wheat Bread)

Make it a veggie Sandwich with 2 fried eggs, melted cheddar cheese, red onion marmalade, guacamole and sliced tomatoes served toasted
(Choice of Sourdough, Marbled Rye, English muffin or Whole Wheat Bread)

Cody's B & G 10

We start with locally made pork sausage from Glondo's Sausage Co. to create our pork gravy and serve it over two southern style buttermilk biscuits. Topped with 2 eggs "the way you like em"

1/2 order of B&G 5

Served with one southern style buttermilk biscuit and topped with one egg "the way you like it"

Huevos Rancheros Chilaquiles 10.25

Yellow corn chips lightly cooked in our salsa then topped with cumin scented black beans, queso fresco, Mexican crema, and a basil chimichurri sauce. Finished with 2 fried eggs

Pork Belly Hash 13.00

Slow roasted brown sugar glazed pork belly sautéed with red onions, garlic, bell peppers and home fries
Served with 2 eggs "the way you like them"

Quilted Pig 9.50

Your choice of hickory smoked bacon, breakfast sausage, or country pit ham "bedded" into a buttermilk waffle served with maple syrup and butter

Continental Breakfast 8.75

A side of plain Greek yogurt, granola, seasonal fruit and 1 slice of toast (English muffin, Sourdough, Marbled Rye or Honey Whole Wheat)

Something for the Kiddos 7.00

One Egg "how they like it" Choice of pit ham, hickory smoked bacon, or breakfast sausage and toast

Omelets

Omelets are served with house made home fries and choice of English Muffin, Sourdough, Marbled Rye or Whole Wheat toast

Salmon La Sac 10.75

House smoked sockeye salmon, green onions, diced tomatoes and cream cheese

The Sonoran 10.75

Hickory smoked bacon, red onion, roasted green chilies and pepper jack cheese topped with Mexican Crema and our house made salsa

The Logger 10.75

Hickory smoked bacon, Glondo's breakfast sausage, bell pepper, red onion, jack and cheddar cheese

Greek Omelet 10.50

Fresh spinach, sundried tomatoes, Kalamata olive tapenade and feta cheese. Served with a side of warm flatbread and Dolmas

Cheese Omelet 8.75

Your choice of swiss, pepper jack, or cheddar jack
Add Sautéed Veggies 1.50
Hickory smoked Bacon 1.75
Country pit ham 1.75
Breakfast sausage 1.75

Etc...

3 slices Hickory smoked bacon 3.25

Side of Home Fries 3.95

2 Sausage patties 3.25

Side of Country Pit Ham 3.50

A side of plain Greek yogurt 1.95

2 slices of toast with jam and butter 3.00

One Egg the way you like it .95

Side of Seasonal Fruit 3.50

Bowl of Oatmeal or Granola served with Brown sugar and milk 5.00