

CAFÉ BINK

Carefree

Lunch Menu February 2008

Baby Greens Salad - 9

candied pecans, chèvre, pancetta, balsamic vinaigrette (add chicken \$5, add salmon \$7)

Crab Louis - 16

crab, iceberg lettuce, tomato, hardboiled egg, dill

Foie Gras Terrine - 24

brioche, orange marmalade, watercress

Cheese - 14

humbolt fog, epoisses, Muenster, grapes

Charcuterie - 14

proscuitto, soprasetta, coppa, cornichon

Country Pâté - 12

caperberry, pickled red onion, mustard, toast

Hanger Steak - 19

scaloped potatoes, broccolini, demi-glace

Chilled White Wine Poached Salmon - 14

marinated cucumber salad, olives, sauce vert

Quiche - 11

bacon, blue cheese, spinach

Wild Mushroom Soup - 10

roasted mushrooms, leeks

Amy's Bolognese - 12

polenta

Roast Chicken - 17

fingerling potatoes, Brussels sprouts, roasted chicken jus

French Fries - 6

spicy aoli, house-made catsup

Panini Sandwiches - \$9

ham, blue cheese, red onion, brown sugar mustard

curried chicken salad

roast beef, arugula, pickled red onion, Gruyère, horseradish

Salmon BLT

tuna salad, romaine, olives, green onion

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Bar Menu February 2008

Served all day

Baby Greens Salad - 9

candied pecans, chèvre, pancetta, balsamic vinaigrette (add chicken \$5, add salmon \$7)

Crab Louis - 16

crab, iceberg lettuce, tomato, hardboiled egg, dill

Foie Gras Terrine - 24

brioche, orange marmalade, watercress

Cheese - 14

humbolt fog, epoisses, Muenster, grapes

Charcuterie - 14

proscuitto, soprasetta, coppa, cornichon

Country Pâté - 12

caperberry, pickled red onion, mustard, toast

Chilled White Wine Poached Salmon - 14

marinated cucumber salad, olives

Quiche - 11

bacon, blue cheese, spinach

French Fries - 6

spicy aoli, house-made catsup

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Dinner Menu February 2008

Baby Greens Salad - 9

candied pecans, chèvre, pancetta, balsamic vinaigrette (add chicken \$5, add salmon \$7)

Crab Louis – 16

crab, iceberg lettuce, tomato, hardboiled egg, dill

Foie Gras Terrine - 24

brioche, orange marmalade, watercress

Cheese - 14

humbolt fog, epoisses, Muenster, grapes

Charcuterie - 14

proscuitto, soprasetta, coppa, cornichon

Country Pâté - 12

caperberry, pickled red onion, mustard, toast

Chilled White Wine Poached Salmon - 14

marinated cucumber salad, olives, sauce vert

Quiche - 11

bacon, blue cheese, spinach

Mussels - 16

garlic, white wine, baguette

Wild Mushroom Soup - 10

roasted mushrooms, leeks

Amy's Bolognese – 12

polenta

Trout Meunière - 18

toasted almonds, haricots verts, lemon brown butter

Roast Chicken - 17

fingerling potatoes, Brussels sprouts, roasted chicken jus

Red Wine Braised Duck Leg - 15

creamy grits, grapes

Corned Beef - 15

cabbage, apple

Hanger Steak - 19

scaloped potatoes, broccolini, demi-glace

French Fries - 6

spicy aoli, house-made catsup

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Dessert Menu February 2008

Pecan Pie \$6

caramel sauce

Chocolate Torte \$8

pistachio madeleines, pistachio cream

Apple Cobbler \$8

vanilla ice cream

Strawberries and Cream \$7

sweet balsamic reduction, vanilla zabaglione

S'mores Milkshake \$5

cookie