

THE PILLOW CAFÉ

DINNER



APPETIZERS

Traditional Gazpacho GF VG \$9

Crispy Brussels Sprouts to share GF \$16

with togarashi, lemon zest, toasted
sesame, fresh herbs, sesame aioli

Cheese and Charcuterie to share \$24

with prosciutto, house-made pickled
accompaniments, nuts, cheese (pick two):

- Crema Alpina, High Lawn Farm
- Maggie's Round, Cricket Creek Farm
- 5-Year Cheddar, Cabot Creamery

SALADS

Arugula and Rhubarb Salad GF \$13

with pickled fennel, chèvre, pepitas,
mint, ginger vinaigrette, candied rhubarb

Garden Greens GF VG \$11

with grape tomatoes, cucumber, pickled
red onion, red wine oregano vinaigrette

Shrimp and Cucumber \$16

with charred cabbage, crispy shallots,
daikon, carrots, sesame seeds, sweet chili
vinaigrette, fresh herbs (mint, basil, cilantro)

ENTRÉES

Pear and Miso Salmon \$29

Fillet, onion and miso crisp, pear glaze,
barley and corn risotto, dill oil

Chicken Confit \$27

Chicken leg confit in duck fat,
cauliflower purée, herb roasted
fingerling potatoes, chive oil, curry sauce

Steak au Poivre \$34

Sirloin, dijon peppercorn cream,
french fries, lemon aioli

Quinoa Bowl VG \$21

Harissa roasted chickpeas, pita,
za'atar mushrooms, charred avocado,
pickled cauliflower, tahini dressing

GF: Gluten Free | DF: Dairy Free | VG: Vegan

*Please inform your server of any allergens,
and/or dietary restrictions, in your party.*

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SIDES

Roasted Wild Mushrooms	<i>GF VG</i>	\$8
Spiced Cauliflower	<i>GF VG</i>	\$8
Garden Salad	<i>GF VG</i>	\$8
French Fries	<i>GF VG</i>	\$10

DESSERTS

Brownie Sundae		\$10
Sorbet of the Day	<i>GF DF</i>	\$7
Rotating Pie		\$10
with whipped cream		

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