

THE PILLOW CAFÉ

LUNCH



APPETIZERS

Traditional Gazpacho GF VG \$9

Crispy Brussels Sprouts to share GF \$16

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

SALADS & BOWLS

Arugula and Rhubarb Salad GF \$13

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

Quinoa Bowl VG \$21

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

Garden Greens GF VG \$11

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

Add Miso Salmon \$12 or Grilled Shrimp \$9

ENTRÉES

All served with fries or greens

Shrimp Roll \$22

Poached and tossed in a charred
scallion ginger aioli, on a New England roll

Steak au Poivre \$25

Sirloin, dijon peppercorn cream,
french fries, lemon aioli

Burger \$19

6-ounce patty, bacon jam, garlic aioli,
American cheese, fried egg, on a
potato bun

KID-APPROVED BITES

Chicken Tenders \$16

Grilled Cheese \$16

Mac & Cheese \$8

Pasta Buttered \$16

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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DESSERTS

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

DRINKS

Soda	\$4
Coffee	\$4.50
Espresso	\$5/\$9
Hot Tea	\$4.50

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