



SPOON RESTAURANT

fresh. delicious. Comfort
530-581-5400 hours: Th-M 3:00-8:30pm

STARTERS & MUNCHIES

Summer Goddess Salad \$15 (V, GF)*

organic greens, celery hearts, dried apricots, mint, pickled onions, toasted almonds, feta cheese & Zhee Zhee's Tahini Goddess dressing.

3-Cheese Bacon Mac \$13

macaroni, bacon, scallions, creamy Emmentaler & sharp white cheddar sauce & parmesan

Superfoods Dip \$13 (Vegan, GF)*

lemony white bean & super greens hummus, with pickled onions, olives, spicy pepitas & tortilla chips

Garlic Octopus \$19 (GF)

pan roasted octopus with cilantro cabbage salad, fingerling rings, sesame seeds & curry lime vinaigrette

Soup of the Moment \$9

changes regularly- whatever we're craving

DINNERS

Organic Chicken Breast \$27 (GF)

Herb marinated, skin-on breast with fingerling potatoes, roasted pepper sauce & haricot vert

Rosemary Roasted Organic Tofu \$24 (GF, V)

On Tuscan style white bean & kale ragout, with preserved lemon baby tomato salad & feta cheese

Pan Roasted Fish \$34 (GF)

with cilantro pesto, bell pepper escabeche, cauliflower & fresh fennel sunflower sprout salad

Spice Rubbed Organic Chicken Legs \$27 (GF)*

Brined leg quarters with brown rice tabouleh, roasted corn & smoky tahini sauce

Linguini & Handmade Beef Meatballs \$26

with chunky roasted garlic tomatoes, parmesan & a drizzle of scallion parsley pesto

**Our meatballs are GF & can be served with roasted veggies instead of pasta for +\$3.00*

ALA CARTE SIDES: \$9

- Roasted Veggies with Scallion Herb Oil (V, GF)
- Brown Rice Tabouleh with Toasted Almonds (V, GF)*
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing, Pickled Onion & Feta (V, GF)
- Tuscan style White Bean & Kale Ragout (Vegan, GF)

EXTRAS & SNACKS:

- Organic, Skin-On Chicken Breast \$15
- Side Pan-roasted Fish \$25
- A big handmade Beef Meatball with Roasted Tomatoes & Parmesan \$4.50 each
- Toasted Ciabatta with Herb Oil \$4.50
- Cheesy Toast- Ciabatta with Melted Emmentaler & Sharp White Cheddar \$6.50
- Extra side of Cheese \$2, Dressing \$1.50, Rst. Tomato Sauce \$3
- Sub veggies instead of starch + \$3 per dinner

HOMEMADE SWEET STUFF

Million Dolla' Slice for just \$10

layered buttery shortbread, salty caramel, dark chocolate ganache & toasted almonds*

Decadence of the Moment \$10

When the mood strikes us

Dark Chocolate Truffle Medallions \$10

(3) rich ganache medallions, with coconut almond crust & a touch of sea salt (GF, Vegan)*

Stone Fruit Cheesecake Bar \$10

with pecan cookie crust & bourbon caramel (GF)*

BEVERAGES

- **Organic Coffee**
French press single pot \$4, double \$8
- **Hot Tea** \$3.50
Earl Grey, English Breakfast, Green, Chai, Lemon Ginger, Chamomile, Mint

- **Bubbles From the Fridge** \$3.00
*La Croix Sparkling (grapefruit, lemon, lime, plain)
San Pellegrino Soda (limonata or blood orange)*

PAYMENT NOTE:

- **DINE-IN PARTIES OF 6, OR TAKEOUT ORDERS OF 6 OR MORE ITEMS- 18% GRATUITY INCLUDED.**
- **WE ARE CURRENTLY ACCEPTING CREDIT CARDS, CASH & APPLE PAY. NO MORE THAN 2 CARDS/SPLITS PER TABLE.**

***MENU NOTES: WE CAN'T LIST EVERY SINGLE INGREDIENT FOR EACH MENU ITEM. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW, SO WE CAN ADVISE YOU ON GREAT CHOICES FOR YOUR MEAL. VERY EXTREME OR UNUSUAL ALLERGIES MAY NOT BE ABLE TO BE ACCOMMODATED.**

***= POSSIBLE ALLERGEN, LIKE NUTS V= VEGETARIAN ITEM-CHEESE CAN BE REMOVED FROM SOME ITEMS TO BE VEGAN. GF=GLUTEN FREE**
OUR KITCHEN IS NOT A GLUTEN FREE OR ALLERGEN FREE FACILITY. BECAUSE OUR DISHES ARE PREPARED TO-ORDER, DURING NORMAL KITCHEN OPERATIONS, DESPITE OUR BEST EFFORTS, FOODS MAY COME INTO CONTACT WITH ONE ANOTHER.