



SPOON RESTAURANT

fresh. delicious. comfort

530-581-5400 hours: Th-M 3:00-8:30pm

STARTERS & MUNCHIES

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

organic greens, roasted cauliflower, dates, sunflower seeds, pickled onions, feta & Zhee Zhee's Tahini Goddess dressing.

Poached Pear Mac \$14 (V)

poached pears, macaroni, creamy aged white cheddar sauce, sage & parmesan

Shawarma Spiced Charred Carrots \$13 (GF, Vegan)*

with citrus roasted chickpeas, sumac tahini, cilantro and toasted almonds

Warm Green Bean Salad \$14 (GF, V)

with house made Gorgonzola dressing, citrus marinated baby tomatoes & crunchy potato bits

Soup of the Moment \$10

changes regularly- whatever we're craving

DINNERS

Skin-On Organic Chicken Breast \$28 (GF)*

herb marinated with fingerling potatoes, green beans & roasted pepper sauce

Pan Roasted Fish \$35 (GF)

with roasted root vegetables, sauteed greens & caper shallot vinaigrette

Brined Organic Chicken Thighs \$30 (GF)

with creamed kale, pork belly & white bean ragout

Sagey Organic Tofu 'n' Greens \$24 (GF, V)*

with lentil Bolognese, caramelized onion polenta, walnut gremolata & parmesan cheese

Linguini & Handmade Beef Meatballs \$27

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*

ALA CARTE SIDES: \$9

- Roasted Veggies with Parsley Pesto (V, GF)
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing, Pickled Onion & Sunflower Seeds(V, GF)*
- Caramelized Onion Polenta with Parmesan (V, GF)

EXTRAS & SNACKS:

- Side of Organic, Skin-On, Chicken Breast \$16
- Side of 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 Sharp White Cheddar \$6.50
- 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*

Dark Chocolate Truffle Medallions \$10

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

Decadence of the Moment \$10

When the mood strikes us

Caramelized Banana Cheesecake Bar \$10

with butter pecan crust & rum caramel sauce (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 NOTES:

- **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.