



SPOON RESTAURANT

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

STARTERS & MUNCHIES

Summer Goddess Salad \$16 (V, GF)*

organic greens, citrus roasted carrots, sultanas, scallions, toasted almonds, queso fresco & Zhee Zhee's Tahini Goddess dressing

3-Cheese Rosemary Mac \$15 (V)

creamy Gruyere & sharp white cheddar sauce, rosemary, potato crispies, parmesan & black pepper

Loco Topos \$14 (Vegan, GF)*

tortilla chips topped with black bean puree, poblano-lime crème, walnut "chorizo" & pickled onions

Soup of the Moment \$10

changes regularly- whatever we're craving

DINNERS

Organic Chicken Breast \$28 (GF)*

skin-on breast with stir-fried eggplant, cilantro-jalapeno pesto & marinated baby tomatoes

Pan Roasted Fish \$35 (GF)

asparagus, kalamata olive-roasted pepper vinaigrette, roasted baby potatoes

Garlic Roasted Organic Tofu \$24 (GF, Vegan)*

quinoa & chickpea tabbouleh, roasted cauliflower, house-made nut "feta" & pomegranate molasses

Heritage Pork Belly Sandwich \$24 *

cilantro pesto, escabeche peppers, tomato, tahini-cabbage slaw on ciabatta with organic greens salad

Marinated Organic Chicken Thighs \$28 (GF)*

sauteed peppers, bean sprout salad, thai basil, mint & soy black cardamom jus

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 +\$3.00*

ALA CARTE SIDES: \$9

- Roasted Veggies with Scallion Herb Oil (V, GF)
- Lemony Quinoa and Chickpea Tabbouleh (V, GF)*
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing, Toasted Almonds & Queso Fresco (V, GF)*

EXTRAS & SNACKS:

- Side Organic, Skin-On Chicken Breast \$16
- Side Pan-roasted Fish \$25
- A big handmade Beef Meatball with Roasted Tomatoes & Parmesan \$4.50 each (GF)
- Toasted Ciabatta with Herb Oil \$4.50
- Cheesy Toast- Ciabatta with Melted Gruyere & 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*

Dark Chocolate Truffle Medallions \$10

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

Decadence of the Moment \$10

When the mood strikes us

Carrot Cream Cheese Bar \$10

all the flavors of carrot cake in a cheesecake bar, w/ buttery walnut crust & ginger caramel (GF)*

BEVERAGES

- **Organic Coffee**

French press single pot \$4, double \$8

- **Hot Tea \$3.50**

Earl Grey, English Breakfast, Green, Chai, Minty Green, 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 INGREDIENT FOR EACH MENU ITEM. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW, SO WE CAN ADVISE YOU ON CHOICES FOR YOUR MEAL. VERY EXTREME OR UNUSUAL ALLERGIES MAY NOT BE ABLE TO BE ACCOMMODATED.

***= POSSIBLE ALLERGEN- NUTS, SESAME OR FISH V= VEGETARIAN ITEM-NO CHEESE IS AN OPTION FOR SOME ITEMS 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.