



# SPOON RESTAURANT

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

## STARTERS & MUNCHIES

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

*organic greens, apricots, spicy pepitas, feta cheese, scallions & Zhee Zhee's Tahini Goddess dressing*

**3-Cheese Rosemary Mac \$16** (V)

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

**Red Curry Cauliflower \$15** (Vegan, GF)\*

*Thai-inspired almond sauce, pickled carrot & fresh cilantro*

**Spice Rubbed Organic Chicken Legs \$25** (GF)

*brined & roasted, with tamarind lime glaze*

**Sauteed Calamari \$20** (GF)\*

*citrus roasted chickpeas, garlic, lemon & chili oil*

**Soup of the Moment \$10**

*changes regularly- whatever we're craving*

## DINNERS

**Organic Chicken Breast \$29** (GF)

*herb marinated, skin-on, garlic-creamed kale, cheesy polenta*

**Pan Roasted Fish \$38** (GF)\*

*zucchini "noodles", roasted radish, kefir lime, coconut milk, toasted sesame seeds*

**Organic Tofu \$26** (GF, Vegan)\*

*butternut squash & baby potato sauté, herbs de Provence, roasted garlic tomatoes & pecan "parmesan"*

**Braised Lamb Shank \$37**

*red chili broth, wheatberries, spinach, lime marinated red onion*

**Linguini & Handmade Beef Meatballs \$28 \***

*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: \$9.50

- Roasted Veggies with Scallion Herb Oil (Vegan, GF)
- Cheesy Polenta (V, GF)\*
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing, Spicy Pepitas & Feta (V, GF)\*

## EXTRAS & SNACKS:

- Side Organic, Skin-On Chicken Breast \$17
- Side Pan-Roasted Fish \$26
- A big handmade Beef Meatball with Roasted Tomatoes & Parmesan \$5 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 \$11

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

### Dark Chocolate Truffle Medallions \$11

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

### Decadence of the Moment \$11

*When the mood strikes us*

### Rosemary Maple Blondie \$11

w/fig caramel & cream cheese mousse (GF)\*

## BEVERAGES

- **Organic Coffee**

*French press single pot \$4, big pot \$8*

- **Hot Tea \$3.50**

*Earl Grey, English Breakfast, Green, Chai, Minty Green, Lemon Ginger, Chamomile, Peppermint*

- **Bubbles From the Fridge \$3.50**

*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.