



SPOON RESTAURANT

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

STARTERS & MUNCHIES

Goddess Salad \$16 (V, GF)*

organic greens, haricot verts, mint, cotija cheese, sesame seeds & Zhee Zhee's Tahini Goddess dressing

Hamachi Crudo \$22

citrus curry vinaigrette & roasted shitake mushrooms

Golden Lentil Baba Ghanoush \$15 (Vegan, GF)*

smoky lentil & eggplant dip, extra virgin olive oil, Calabrian chilis, toasted almonds & tortilla chips

3-Cheese Scallion Mac \$16 (V)

creamy Gruyere & sharp white cheddar sauce, scallions, parmesan & tamari lemon marinated jalapenos

Soup of the Moment \$10

changes regularly- whatever we're craving

DINNERS

Organic Chicken Breast \$29 (GF)

herb marinated, skin-on breast, baby turnips, Peperonata & kalamata olives

Pan Roasted Fish \$39 (GF)

lemony quinoa & chickpea tabbouleh, frisee & pickled onion vinaigrette

Spice Rubbed Organic Chicken Legs \$29 (GF)

brined & roasted, cilantro pepita pesto & baby potatoes

Spoon Vegan Bowl \$27 (GF, Vegan)*

organic marinated tofu, creamy tomatillo sauce, mayacoba beans, adobada braised cabbage

Brined Heritage Pork Chop \$36 (GF)

porcini white bean puree, sauteed gai lan, crunchy onion bits

Linguini & Handmade Beef Meatballs \$29 *

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

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

ALA CARTE SIDES: \$10

- Roasted Veggies with Scallion Herb Oil (Vegan, GF)
- Lemony Quinoa & Chickpea Tabbouleh (V, GF)
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing, Cotija Cheese & Toasted Sesame Seeds (V, GF)*

EXTRAS & SNACKS:

- Side Organic, Skin-On Chicken Breast \$18
- Side Pan-Roasted Fish \$27
- A handmade Beef Meatball with Roasted Garlic Tomatoes & Parmesan \$5.50 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

GF Lemon Pound Cake \$11

w/ organic blueberry honey sauce & heavy cream (GF)*

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

BEVERAGES

- **Organic Coffee**
French press single pot \$4, big pot \$8
- **Hot Tea \$3.50**
*Earl Grey, 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.