



# SPOON RESTAURANT

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

## STARTERS & MUNCHIES

**Tamari Roasted Cabbage \$16** (Vegan, GF)  
*miso "crème", scallions, chili oil & furikake*

**Goddess Salad \$17** (V, GF) \*  
*organic greens, pickled golden beets, walnut gremolata, feta & Zhee Zhee's Tahini Goddess dressing*

**Baby Papas \$16** (Vegan, GF)  
*roasted little gold potatoes, rosemary mushroom gravy & crispy shallots*

**3-Cheese Scallion Mac \$17** (V)  
*creamy Gruyere & sharp white cheddar sauce, scallions, parmesan & citrus soy marinated jalapenos*

**Tequila Lime Shrimp \$26** (GF)  
*big shrimp with garlic, cilantro, peppers & tomatoes in tequila lime cream sauce*

**Soup of the Moment \$11**  
*changes regularly- whatever we're craving*

## DINNERS

**Organic Chicken Breast \$30** (GF)  
*herb marinated, skin-on breast, haricot verts, parmesan potato cake & au poivre sauce*

**Pan Roasted Fish \$40**  
*butternut squash puree, rapini & marinated shiitake mushrooms*

**Duck Orecchiette Pasta \$34**  
*roasted duck, natural jus, tomato, caramelized onions, baby kale & ricotta cheese*

**Frenchy Vegan Bowl \$29** (GF, Vegan) \*  
*savory lentil cakes, ratatouille, lemony crushed Castelvetrano olives & cashew crème fraiche*

**Organic Chicken Thighs \$28** (GF)  
*brined & roasted with lemon, tamari, scallion rice & toasted sesame seeds*

**Linguini & Handmade Beef Meatballs \$30** \*  
*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)
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing & Feta Cheese (V, GF)\*

## EXTRAS & SNACKS:

- Side Organic, Skin-On Chicken Breast \$18
- Side Pan-Roasted Fish \$28
- A handmade Beef Meatball with Roasted Garlic Tomatoes & Parmesan \$6 each (GF)
- Toasted Ciabatta with Herb Oil \$5
- Cheesy Toast- Ciabatta with Melted Gruyere & Sharp White Cheddar \$7
- Extra side of Cheese \$2.50, Dressing \$1.50, Rst. Tomato Sauce \$3.50
- Sub veggies instead of starch + \$3 per dinner

## HOMEMADE SWEET STUFF

### GF Coconut Pound Cake \$12 (GF)\*

w/ cream, olive oil lime syrup & salted coconut chips

### Million Dolla' Slice for just \$12 \*

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

### Chocolate Truffle Medallions \$12 (GF, Vegan) \*

(3) dark chocolate ganache medallions, with coconut, almond meal & a touch of sea salt

### Decadence of the Moment \$12

*When the mood strikes us*

## BEVERAGES

- **French Press Organic Coffee**

*single pot \$4    big pot \$8*

- **Hot Tea \$4**

*Caffeinated: Earl Grey, Green, Chai, Minty Green*

*Anti-caf: Lemon Ginger, Chamomile, Peppermint*

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

*La Croix Sparkling (grapefruit, lemon, lime, plain)*

*Sweet 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.