



SPOON RESTAURANT

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

STARTERS & MUNCHIES

Goddess Salad \$18 (V, GF) *

organic greens, queso fresco, basil, fresh turnip, crispy shallots & Zhee Zhee's Tahini Goddess dressing

Harissa Haricot Verts \$17 (Vegan, GF)

roasted haricot verts, preserved lemon corn relish, harissa drizzle & cashew crème fraîche

Shrimp Panzanella Salad \$25

sauteed garlic shrimp, toasted ciabatta chunks, cucumber, tomato, red onion & olive oil vinaigrette

3-Cheese Mac \$18 (V)

creamy sharp white cheddar & French Comte cheese sauce, parmesan & fresh grapes

Soup of the Moment \$11

changes regularly- whatever we're craving

DINNERS

Organic Chicken Breast \$32 (GF)

herb marinated, skin-on breast, oyster mushrooms, roasted potatoes & Caribbean jerk pesto

Pan Roasted Fish \$42 *

butter braised cabbage, stir fried eggplant, citrus scallion vinaigrette

Organic Tofu Bowl \$30 (GF, V) *

garlic & herb roasted tofu, cilantro tzatziki, black bean quinoa tabbouleh, marinated baby tomatoes

Chipotle Rubbed Organic Chicken Legs \$30 (GF)

brined, rubbed & roasted leg quarters with chickpea salad, avocado salsa verde & shaved radish

Linguini & Handmade Beef Meatballs \$31 *

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 +\$3.50*

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 & Queso Fresco (V, GF)*
- Black Bean Quinoa Tabbouleh (Vegan, GF)

EXTRAS & SNACKS:

- Side Organic, Skin-On Chicken Breast \$19
- Side Pan-Roasted Fish \$29
- A handmade Beef Meatball with Roasted Garlic Tomatoes & Parmesan \$6 each (GF)
- Toasted Ciabatta with Herb Oil \$5
- Cheesy Toast- Ciabatta with Melted Comte & Sharp White Cheddar \$8
- Extra side of Cheese \$2.50, Dressing \$1.50, Rst. Tomato Sauce \$3.50
- Sub veggies instead of starch + \$3.50 per dinner

HOMEMADE SWEET STUFF

Chocolate Truffle Medallions \$12 *

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

Million Dolla' Slice for just \$12 *

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

Decadence of the Moment \$12

When the special 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:

IF YOU HAVE ALLERGIES, LET US KNOW, SO WE CAN ADVISE YOU ON MEAL CHOICES . VERY EXTREME OR UNUSUAL ALLERGIES MAY NOT BE ABLE TO BE ACCOMMODATED. SPOON IS NOT AN ALLERGEN FREE FACILITY. OUR DISHES ARE PREPARED TO-ORDER, DURING NORMAL KITCHEN OPERATIONS, DESPITE OUR BEST EFFORTS, FOODS MAY COME INTO CONTACT WITH ONE ANOTHER.

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