

SAINT HELENS CAFE SUPPER

APPETIZER

GRILLED GARLIC BREAD 1.5

marjoram . olive oil . pecorino . sea salt

FRENCH FRIES* 8

sea salt . smoked aioli

BRUSSELS SPROUTS 8

malt vinegar . olive oil . balsamic reduction . pecorino

BURRATA 14

aleppo honey . pickled blackberries . hazelnut relish
como bread

MEATBALLS 13

marinara . basil . fresh mozzarella . como bread

MANILA CLAMS 10

white wine . pernod . lemon . herbs . baguette

SALAD

BABY GEM LETTUCE* 11

champagne-tarragon vinaigrette . pecorino . toasted walnuts

ARUGULA & LEMON 8

lemon & olive oil . pecorino . cracked pepper

TRAILHOUSE CAESAR* 12

baby gem lettuce . anchovy dressing . garlic croutons
pecorino

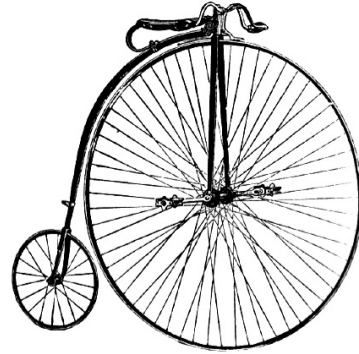
PASTA

PAPPARDELLE CON FINOCCHIO 16

fennel sausage . pecorino brodo . caramelized fennel
carrot . leek . hazelnuts

SPAGHETTI ALLA CARBONARA 14

smoked lardon . egg . pecorino . oregano



ENTREE

FISH 'N CHIPS* 19

ipa beer battered cod . lemon . tarter sauce
hand cut fries

PAN ROASTED CHICKEN 24

fennel crusted half chicken . salt roasted baby potatoes
grilled endive . picholine olives . lemon . herbs

FRIED CHICKEN SANDWICH* 17

roasted serrano pepper aioli . black pepper apple jam
onion . arugula . ciabatta
WITH CHOICE OF HAND CUT FRIES OR HOUSE SALAD

SAINT HELENS BURGER* 18

smokled aioli . red onion jam . white cheddar . arugula
sesame brioche bun
WITH CHOICE OF HAND CUT FRIES OR HOUSE SALAD

BONE-IN PORKCHOP* 29

red grape mostarda . bacon . braised corona beans

BRAISED BEEF & BONE MARROW 26

pomme puree . chantrelle mushrooms . demi glaze

FLAT IRON STEAK* 22

calabrian rojo . fingerling potatoes . lemon
anchovy . parsley . oregano



*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness
~a service charge of 20% will be added for groups of eight or more~