

# SAINT HELENS CAFÉ

— DINNER —



## STARTERS

- grilled garlic bread**; marjoram, olive oil, pecorino, sea salt (1.5)  
**hand-cut fries**; sea salt, smoked aioli\* (8)  
**brussels sprouts**; malt vinegar, olive oil, balsamic reduction, pecorino (8)  
**burrata**; olive focaccia, boqueron, lemon, frisee (16)  
**manila clams**; white wine, pernod, lemon, herbs, baguette (10)  
**meatballs**; marinara, fresh mozzarella, como bread (13)

## SALADS

- baby gem lettuce**; champagne-tarragon vinaigrette\*, pecorino, toasted walnuts (13)  
**arugula & lemon**; olive oil, pecorino, cracked pepper (8)  
**trailhouse caesar**; baby gem lettuce, anchovy dressing\*, garlic croutons, pecorino (12)

## MAINS

- pappardelle con finocchio**; fennel sausage, pecorino brodo, caramelized fennel, carrot, leek, hazelnuts (16)  
**spaghetti alla carbonara**; smoked lardon, egg, pecorino, oregano (14)  
**fish & chips**; IPA-battered cod, lemon, tartar\*, hand-cut fries (19)  
**pan-roasted chicken**; fennel crusted half chicken, salt roasted potatoes, brussels sprouts  
picholine olives, lemon, herbs (26)  
**bone-in pork chop\***; red grape mostarda, bacon, braised corona beans (29)  
**fried chicken sandwich**; roasted serrano pepper aioli\*, black pepper jam, onion, arugula, ciabatta (17)  
**Saint Helens burger**; smoked aioli\*, red onion jam, white cheddar, arugula, sesame brioche bun (18)  
**steak-frites\***; NY strip, bone marrow shallot butter, smoked aioli (34)  
**braised beef & bone marrow**; pomme puree, cipollini onions, demi glaze (28)

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Lunch weekdays, 11a-2p – Happy Hour daily, 2p-5p – Brunch weekends, 10a-2p

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