

SAINT HELENS CAFÉ

— MID-DAY —



STARTERS

brussels sprouts; malt vinegar, olive oil, balsamic reduction, pecorino (8)

meatballs; marinara, fresh mozzarella, como bread (13)

burrata; olive focaccia, boqueron, lemon, frisee (16)

manila clams; white wine, pernod, lemon, herbs, baguette (10)

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)

corona bean stew; creamy tomato, kale, black garlic oil, pecorino, baguette (5 / 10)

fish & chips; IPA-battered cod, lemon, tartar*, hand-cut fries (19)

Saint Helens burger; smoked aioli*, red onion jam, white cheddar, arugula, sesame brioche bun with choice of hand-cut fries or house salad (18)

fried chicken sandwich; roasted serrano pepper aioli*, black pepper jam, onion, arugula, ciabatta

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

*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 –