

SAINT HELENS CAFÉ

— DINNER —



APPETIZERS

- smoked cod croquettes**; radish, herbs, grain mustard, lemon vinaigrette (10)
cheese plate; selection of three cheeses, house preserves, baguette (15)
goat; *bucherondin* **cow**; *genepi tomme de savoie* **sheep**; *perail papillon*
rabbit & pork terrine; hazelnut, dijon, baguette (12)
chicken liver mousse; pickled plums, cornichons, dijon, bageutte (10)
charcuterie; chicken liver mousse, jambon de bayonne, rabbit & pork terrine
pickles, grain mustard, baguette (18)
steak tartare*; shallots, capers, lemon, egg yolk, house potato chips (16)
radicchio; champagne-tarragon vinaigrette*, pecorino, toasted walnuts (14)

ENTREES

- chicken confit salad**; frisée, cured olives, herb potatoes, red onion, shallot vinaigrette (16)
pan-roasted chicken breast; pomme purée, sauce verte, watercress, pickled shallot (22)
Shirlee burger; smoked aioli*, red onion jam, emmental, poppy seed brioche bun, frites (18)
steak-frites*; NY strip, shallot bone marrow butter, smoked aioli* (34)
cassoulet; white bean, merguez sausage, pork belly, duck confit, herb bread crumb, walnut oil (26)
mac & cheese; beecher's reserve, emmental, bread crumb (15)
duck confit; green lentils, crispy potatoes, dijon vinaigrette, herbs (18)
pork chop*; lacinato kale gratin, pickled raisins (29)
coho salmon; cauliflower, hazelnut beurre noisette, pickled raisins (28)
manila clams; pastis cream, fennel, potato, baguette (15)
fish & chips; IPA-battered cod, lemon, house tartar*, hand-cut fries (19)

SIDES

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| bread & butter (4) | frites (7) |
| potato chips (5) | roasted potatoes (5) |
| lacinato kale gratin (8) | mac & cheese (8) |
| roasted beets (10) | roasted cauliflower (10) |
| goat cheese, herbs, lemon, olive oil | dukkah, charred lemon, sea salt |

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 –