

ROCK CITY Café



Dinner Menu

Starters

- Pesto Onion Rings** \$6.00
Thick-cut red onions dipped in a pesto tempura batter and served with a smoked tomato dipping sauce.
- Zucchini Fritters** \$6.00
Shredded zucchini mixed with ricotta cheese and deep fried. Served with a cucumber-lemon sauce.
- Brussels Sprout Hash** \$7.00
Roasted Brussels sprouts with caramelized shallots, tossed in a sweet Dijonaise sauce.

Salads

- Classic Caesar Salad with parmesan chip** \$5.00
- Kale Salad** \$6.00
Fresh kale with toasted walnuts, sautéed shallots, dried cranberries and mixed with a cranberry vinaigrette.

Soup

- Caramelized Onion Soup** \$4.00
With bacon and golden raisin compote, topped with a gruyere/cheddar crouton.

Entrée Small Plates

- Coffee-rubbed Bistro Steak** \$12.00
Served over sweet potato mash and beer-braised kale.
- Fried Green Tomato Stack** \$9.00
Corn meal-crust green tomatoes with goat cheese, brown sugar bacon, and chipotle-lime drizzle.
- Without Bacon** \$7.00
- Chipotle Rubbed Pork Loin** \$12.00
Served over southern style polenta, beer-braised kale and topped with tomato jam.
- Sourdough-Crusted Haddock** \$11.00
Served over Brussels kraut.
- Mushroom Sliders** \$9.00
Three mushroom caps topped with blackberry balsamic onion marmalade and bleu cheese on house-made mini foccacia rolls.
- Short Ribs Rioja** \$14.00
Rioja-braised short ribs over parsnip pureé and topped with crispy leeks.
- Pork Osso Bucco** \$11.00
Mini pork shanks tossed in a Moxie-barbeque sauce. Served with a southern slaw.

Ask your server about our special desserts for tonight to enjoy with a cup of our own Rock City Coffee.