

# Ladew Cafe

Chefs Joe & Wendy  
Borkoski

## Twilight Tuesday

May Menu

All Menu items are subject to change based upon availability.

### Soups

Cream of Crab	8
Tomato Basil <b>GF</b> Upon Request	6

### Starters

	Starter/Entrée Portion
Shrimp & Grits <b>GF</b>	18/32
<i>Pan seared shrimp served over stone-ground cheese grits. Topped with pork lardons, apricot compote, charred green onions, &amp; a buerre blanc drizzle.</i>	
Flatbread	17
<i>Three-cheese flatbread topped with proscuitto, uncured bacon, seared beef, &amp; Italian sausage.</i>	
Crab Marscapone Crepe	16
<i>Crab, artichoke, spinach, marscapone, &amp; feta wrapped in a housemade crepe. Topped with charred lemon rind, cracked pepper, and EVOO vinaigrette.</i>	
Seasonal Berry Salad <b>V</b> <b>VG</b> Upon Request <b>GF</b>	11/15
<i>A mixture of arugula, spinach, &amp; baby field greens with seasonal berries, chevre crumbles, housemade spiced walnuts (served on the side), with a blueberry honey vinaigrette. Add chicken +4</i>	
Cesar Salad <b>GF</b> Upon Request	10/14
<i>Romaine, parmesan, &amp; croutons dressed with a housemade ceasar dressing. Add chicken +4</i>	

### Entrées

Mushroom Fettucinni <b>V</b>	24
<i>Sauteed exotic mushrooms served over house made fettucini &amp; a mornay sauce.</i>	
Cast Iron-Seared Ribeye <b>GF</b>	44
<i>12 oz ribeye served with honey roasted tricolor potatoes, sauteed greens, &amp; drizzled with a whiskey &amp; molasses beef glaze.</i>	
Roasted Half Chicken <b>GF</b>	29
<i>Served with roasted tricolor potatoes, baby red carrots, &amp; a wine pan glaze.</i>	
Seared Scallops	36
<i>Served over sweet potato ravioli with sugar snap peas, red peppers, carrots, &amp; a light wine cream sauce.</i>	

A vegan entrée can be prepared upon request.



Vegetarian



Vegan



Gluten Free



Upon Request

Item can comply with listed dietary restriction, if requested