

# Ladew Cafe

Chefs Joe & Wendy  
Borkoski

## Twilight Tuesday

Spring Menu

### Soups

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

### Starters

	Starter/Entrée Portion
Shrimp & Grits <b>GF</b>	17/31
<i>Stone ground grits and pan seared shrimp served with pork cracklings, apricot compote, charred green onions, and a buerre blanc drizzle.</i>	
Seasonal Berry Salad <b>V</b> <b>VG</b> Upon Request <b>GF</b>	8/12
<i>A mixture of arugula, spinach, and baby field greens with seasonal berries, chevre crumbles, housemade spiced walnuts (served on the side), and a blueberry honey vinaigrette. Add chicken +4</i>	

### Entrées

Red Lentil Stew <b>V</b> <b>VG</b> <b>GF</b>	22
<i>Red lentil and rice stew served over ratatouille.</i>	
Filet Mignon <b>GF</b>	40
<i>Beef tenderloin served with garlic confit, charred broccolini, whipped potatoes and a rhubarb beef glaze.</i>	
Roasted Half Chicken <b>GF</b>	30
<i>Served with honey and peppercorn marinated shaved radish, sautéed sugar snaps, whipped potatoes, and topped with pinot grigio deglazed sauce.</i>	

### Light Fare

Hot Dog	10
<i>Grilled all-beef hotdog served on a house made pretzel roll with chips.</i>	
Hamburger <b>GF</b> Upon Request	14
<i>Local beef smash burger served on a house made pretzel roll with chips. Add cheese +1</i>	
Seasonal Burger <b>GF</b> Upon Request	17
<i>Local beef smash burger with a rhubarb &amp; strawberry cabbage slaw, pepper jack cheese and bacon served on a house made pretzel roll with chips.</i>	



Vegetarian



Vegan



Gluten Free



Upon Request

Item can comply with listed dietary restriction, if requested