

# Ladew Cafe

Chefs Joe & Wendy  
Borkoski

## Twilight Tuesday

August Menu

All Menu items are subject to change based upon availability.

### Soups

Cream of Crab	7
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 peach compote, air-fried sage &amp; a beurre blanc drizzle.</i>	
Cheese Curd Caprese <b>GF</b>	15
<i>Seared cheese curds served with balsamic marinated grapefruit, &amp; basil pecan pesto on sliced local tomatoes.</i>	
Flatbread	17
<i>Honeydew, prosciutto, mint, feta, &amp; drizzled with a mint balsamic reduction.</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 +3.5</i>	
Cesar Salad <b>GF</b> Upon Request	10/14
<i>Romaine, parmesan, and croutons dressed with a housemade ceasar dressing. Add chicken +3.5</i>	

### Entrées

Roasted Beets & Walnuts <b>V</b>	22
<i>Spiced with cinnamon &amp; cardamon. Served on a bed of cheese curds and chevre with honey &amp; port dressed arugula.</i>	
Cast Iron Tenderloin <b>GF</b>	39
<i>Served with duck fat smashed red potatoes &amp; corn on the cob.</i>	
Statler Chicken <b>GF</b>	29
<i>Chicken breast &amp; drumette served with port caramelized red onion wedges &amp; creamy risotto.</i>	
Crab Cakes	38
<i>Served with roasted red potatoes &amp; corn on seared tomato slices.</i>	

A vegan entrée can be prepared upon request.