



## **RECESS MENU**

### **FIRST READING**

**PINNEY'S POTATO CROQUETTES**  
*BREADED & FRIED CRISP, IDAHO  
POTATO, PROSCIUTTO, GOUDA & THYME  
WITH GREEN PEA PUREE & PEA SHOOTS 9*

**HALLOUMI FRIES- FRIED HALLOUMI  
CHEESE & HOUSE MADE CABERNET-  
BLACKBERRY PRESERVE 8**

**CHEESE & CHARCUTERIE- THREE  
CHEESES, TWO CURED MEATS SERVED  
WITH ACCOUTREMENTS 21.43**

### **SECOND READING**

**"HOUSE"- MIXED GREENS, CHAMPAGNE  
VINAIGRETTE, PARMARONO CHEESE,  
GARLIC CROUTONS & TOMATOES 5.43**

**W. WALLACE FRENCH ONION SOUP  
BABY SWISS, CROSTINI 7.43**

**HARVEST SALAD- MIXED GREENS,  
ROASTED SWEET POTATO, GRANNY  
SMITH APPLE, WHITE CHEDDAR, DRIED  
CRANBERRIES, CANDIED WALNUTS &  
APPLE CIDER VINAIGRETTE 7**

### **THIRD READING**

**BORAH BURGER-** IDAHO KOBE BEEF,  
MOZZARELLA, BASIL, TOMATO, BALSAMIC  
REDUCTION, ROASTED GARLIC AIOLI,  
BRIOCHE BUN 15.43

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**WAYS & MEANS-** PAPPARDELLE PASTA  
WITH A THREE CHEESE SAUCE 19

**Pasta additions:** *grilled chicken 5*  
*grilled salmon 7* *grilled shrimp 7*  
*house lamb sausage 7*

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**STEUNENBERG SALMON**  
GRILLED VANCOUVER ISLAND SALMON,  
BUTTERNUT SQUASH RISOTTO,  
SEASONAL VEGETABLE & A  
CHIANTI GASTRIQUE 16

\*Served between 2:00-5:00 P.M.

Monday-Saturday

*"Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of food borne ill-  
nesses, especially if you have certain medical conditions.  
Capitol Cellars uses ungraded, farm fresh eggs."*