

Roslyn Café Take-Out Menu

Telephone: 509.649.2763 or

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Breakfast (All Day)

Pride & Joy \$12

Two House-made Buttermilk Biscuits smothered in Glondo's Sausage Gravy & topped w/ two eggs any style

Uncle John's Breakfast \$12

Two Eggs any style w/ crispy golden potatoes & choice of Smoked Bacon or Glondo's Sausage & toast

Roasted Zucchini & Caramelized Onion Frittata \$12

Zucchini roasted in brown butter, caramelized onion, white cheddar cheese & herbs

Served w/ a mixed green salad of cucumber, tomatoes, onion & hazelnuts

All Day Omeletes

Served w/ Choice of toast & side salad

Cheese Omelete w/ choice of American or White Cheddar **\$14**

Smoked Bacon or Glondo's Breakfast Sausage \$16

Golden Chanterelle Mushroom Omelete w/ garlic & thyme **\$16**

The Lighter Side Breakfast \$11

A bowl of house-made yogurt for a tangy, tart & naturally sweet flavor

Served w/ Washington State Apples, Strawberries, Granola & Local Honey

Fried Chicken & Sausage Gravy \$18

Buttermilk Fried Chicken Breast topped w/ sausage gravy, crispy golden potatoes & buttermilk biscuit

Soups of the Day

Cup \$5 / Bowl \$7.50

Buttery-Tomato

&

Northern White Bean & Country Ham

Seasonal Mixed Green Salad \$9

Tossed w/ cucumber, shaved onion, tomatoes & hazelnuts

Dressings: Grilled Onion Vinaigrette, Balsamic Vinaigrette Ranch or Blue Cheese

BLT Wedge Salad \$11

Crisp Iceberg Lettuce topped w/ applewood smoked bacon, cherry tomatoes, Hard-boiled egg,

Blue-Cheese Crumbles & choice of Ranch or Blue-Cheese Dressing

The Cardini Caesar Salad \$10

Romaine Lettuce dressed w/ lemon, croutons, white anchovies

Parmigiano-Reggiano & a classic Caesar dressing

Add Sockeye Salmon or Grilled Shrimp \$6

Small Plates

- Mac & Cheese Gratin** baked w/ three-cheese blend & Gemelli Pasta **\$11**
Tempura Avocado fried avocado dressed w/ lime & served chipotle aioli **\$11**
Roasted Cauliflower w/ romesco sauce, yogurt, marcona almonds & cilantro **\$11**
Hand-Cut Triple Cooked Fries w/ choice of chipotle aioli or onion aioli **\$9**
Jumbo Chicken Wings served w/ carrots & celery, naked or tossed w/ frank's original hot sauce choice of dipping sauce Ranch or Blue Cheese **6-\$8.95 12-\$17**

Café Sandwiches

Choice of Salad, Soup or Triple Cooked Fries

The Butchertown \$15

Slow Braised Pulled Pork topped w/ fried egg, pickled onion, fresh greens & mustard aioli
Piled high on a buttered brioche bun

Double Stacked Pastrami \$16

8 oz. Pastrami stacked on grilled Marble Rye w/ mustard & pickles

Bacon, Lettuce, Tomato & Avocado \$15

Applewood Smoked Bacon topped w/ lettuce, tomato, mayo & avocado served on grilled rustic Sourdough

Buttermilk Fried Chicken Sandwich \$16

Marinated Chicken Breast fried & served w/ tomato, lettuce, sliced pickle, chipotle aioli on a brioche bun

Beer Battered Fish & Chips \$17

House-Made tartar sauce, kosher dill pickle spear, lemon & fries

Roslyn Café Burger \$16

Two ¼ lb. patties seared & served w/ secret sauce, lettuce, tomato, onion & American cheese. Stacked high on brioche bun & a kosher dill pickle spear

Lamb Burger \$17

8 oz. Washington State Lamb patty topped pickled red onion, chipotle aioli,
Crisp Romaine, Sharp White Cheddar Cheese on a brioche bun

Beyond Burger \$16

Plant-based protein patty containing no GMO's, Soy or Gluten served w/
Vegan Mayo, lettuce, tomato & onion on a brioche bun.

Entrée Specials

Potato Gnocchi, Tomato Ragu & Italian Sausage \$22

Potato Gnocchi made fresh daily, Glondo's Spicy Italian Sausage,
Parmesan-Reggiano & Housemade Tomato Ragu

New York Strip, Potato Gratin & Chanterelles \$33

Pan Seared 12 oz. Strip Loin cooked to order & served w/ baked three cheese potato gratin & locally foraged
Golden Chanterelle Mushrooms

Desserts

Vanilla or Chocolate Ice Cream & Strawberries \$6

Strawberry, Chocolate or Vanilla Milkshake \$6

Barq's Root Beer Float \$6