

Happy Hour Menu

available 3:00 to 6:00 Tuesday through Friday,
with the purchase of any beverage
3.00 each

CAESAR SALAD

romaine & green leaf lettuce with a lemon-garlic dressing, parmesan cheese & house-made croutons

FRIED RAVIOLI

mozzarella & ricotta cheese-filled, sprinkled with parmesan cheese & served with tomato basil sauce

PULLED CHICKEN & JACK CHEESE QUESADILLA

with sun-dried tomatoes, caramelized onions, chipotle sour cream & green onions

CHOPPED LIVER & CRACKERS

like pâté -- made with slowly sautéed chicken livers & onions

TEENIE WEENIES

mini all-beef kosher hot dogs wrapped in puff pastry, served with stone ground mustard mayonnaise

HUMMUS PLATE

topped with spicy chili paste, kalamata olives & pita

MADE-FROM-SCRATCH FRENCH FRIES

served with a side of spicy aioli

BURGER BITE

mini all-natural, aged "Strawberry Mountain" beef burger with caramelized onions on a potato roll

"CARLTON FARMS" PULLED PORK SLIDER

slow-cooked all natural pork on a potato roll, topped with honey mustard BBQ sauce & swiss cheese

DEVEILED EGGS

perfect low-carb snack

After Hours Menu

available after the main dining room is closed.
These are **homemade T.V. dinners** in a porcelain tray ...served with a roll & dessert
12.95

MOM'S MEATLOAF & GRAVY

made with "Cascade Natural" beef & sautéed aromatic vegetables, served with smashed red potatoes, gravy & seasonal vegetables

"CASCADE NATURAL" BEEF POT ROAST

braised over four hours with a rich, velvety gravy, smashed red potatoes & seasonal vegetables

CHICKEN & DUMPLINGS

with seasonal vegetables

MAMA'S PASTA

pasta with tomato-basil sauce & parmesan cheese, with seasonal vegetables

GRILLED PORTABELLA MUSHROOM

marinated in garlic, olive oil & herbs, served with smashed red potatoes & seasonal vegetables

Fresh-Baked Pastries

MUFFIN OR PASTRY DU JOUR

2.95

SCONE OF THE DAY

2.95

BROWNIE OF THE MOMENT

2.95

BIG COOKIE

1.50

RUGELACH

cream cheese pastry filled with jam, walnuts, raisins & cinnamon

1.50

Breakfast Bites

available until 11:30 Tuesday-Friday

BREAKFAST SANDWICH

over-hard egg on a roll with cheddar cheese
add bacon or ham 1.95

3.95

BISCUITS & GRAVY

scratch buttermilk biscuits smothered in sausage gravy

4.95

BELGIAN WAFFLE

5.95

H&H BAGEL (IMPORTED FROM NEW YORK)

choose sesame, poppy, plain, everything, served toasted with cream cheese or whipped butter

4.95

LOX PLATTER

choice of N.Y. bagel with cream cheese, house-cured lox, tomato, red onion & capers

14.95

After Noon Delights

available from 11:30 Tuesday-Sunday

Salads

HOUSE SALAD

mesclun greens tossed with golden raisins, sunflower seeds & red onions, with a balsamic vinaigrette

4.95

TUNA SALAD

on a bed of poppy seed-dressed greens

7.95

FAITH'S CHICKEN SALAD

with red grapes, toasted pecans, celery & mayonnaise, on a bed of poppy seed-dressed greens

7.95

DEVEILED EGG SALAD

on a bed of poppy seed-dressed greens

7.95

Sandwiches

served on honey whole wheat bread with lettuce

TUNA SALAD SANDWICH

7.95

FAITH'S CHICKEN SALAD SANDWICH

7.95

DEVEILED EGG SALAD SANDWICH

7.95

Soups/Sides

SOUP OF THE DAY

3.95 cup/5.95 bowl

BELLE'S CHICKEN NOODLE OR MATZOH BALL SOUP

3.95 cup/5.95 bowl

MADE-FROM-SCRATCH FRENCH FRIES

served with a side of spicy aioli

3.95

Sweet Things

All our desserts are made in-house, from scratch, with pure butter & cream, using local fruit whenever possible.

To keep life interesting, we change many of our desserts daily, so please refer to our special cards for descriptions.

Desserts

PIE OF THE DAY 5.95
could be coconut cream, key lime, white chocolate, banana cream, blueberry...please inquire

DESSERT DU JOUR 5.95
a rotating selection from our pastry chef...could be a delicious pudding, a delightful cake or a delectable pastry

CRÈME BRÛLÉE 5.95
a creamy egg custard, topped with crisp "burnt sugar"

BROWNIE SUNDAE 5.95
varying kinds of brownies, topped with house-made ice creams & sauces

DEVIL'S FOOD CAKE 5.95
moist chocolate cake topped with a thick chocolate ganache frosting

SEASONAL FRUIT CRISP/COBBLER 6.50
served warm with vanilla ice cream

MOTHER OF THE MONTH DESSERT p/a
from our featured Mother of the Month (M.O.M.)... changes monthly

AMARETTO CHEESECAKE 5.95
a creamy cheesecake with an almond biscotti crust, served with caramel sauce & candied almonds

TIRAMISÚ 5.95
ladyfingers dipped in espresso, kahlua & brandy, layered with mascarpone cream

We All Scream for Ice Cream

ICE CREAMS & SORBETS 4.95
three scoops of our house made ice creams or sorbets

ICE CREAM SUNDAE 5.95
house-made hot fudge with three scoops of vanilla bean ice cream, topped with fresh whipped cream
add pecans or walnuts 1.00

Lounge Menu

available 5:30-9:00 Tuesday-Thursday &
5:00-10:00 Friday & Saturday
(full menu also available during above hours)

BELLE'S CHICKEN NOODLE OR MATZO BALL SOUP cup 3.95/bowl 5.95

SOUP OF THE DAY cup 3.95/bowl 5.95

CAESAR SALAD small 5.95
romaine & green leaf lettuce with a lemon-garlic dressing, parmesan cheese & house-made croutons

add grilled chicken breast 3.00 large 8.95
add grilled salmon p/a

HUMMUS PLATE 7.50
a dip of garbanzo beans, garlic & sesame, served with sliced tomatoes, spicy chili paste, kalamata olives & pita bread

HUMMUS & GREEK SALAD COMBO 8.50
the best of both worlds!

GRILLED PORTABELLA MUSHROOM 6.95
with organic field greens

FRIED CALAMARI 8.95
crispy calamari served with a sweet & sour garlic sauce

FRIED RAVIOLI 8.95
mozzarella & ricotta cheese-filled, sprinkled with parmesan cheese & served with tomato basil sauce

PIEROGI 7.95
hand made potato-filled dumplings, topped with sautéed onions & sour cream

PULLED CHICKEN & CHEESE QUESADILLA 6.95
flour tortilla filled with pulled chicken, jack cheese, caramelized onions & sun-dried tomatoes, topped with chipotle sour cream & green onions

TEENIE WEENIES 5.95
mini all-beef kosher hot dogs wrapped in puff pastry, served with stone ground mustard mayonnaise

CHOPPED LIVER 6.95
like pâté – my mother's recipe – made with slowly sautéed chicken livers & onions, served with water crackers

"STRAWBERRY MOUNTAIN" BEEF BURGER 9.95
grilled all-natural, aged 6-ounce burger on a sesame seed brioche bun with lettuce, tomato, red onion & mayonnaise, served with made-from-scratch french fries
add cheddar, swiss, provolone or jack 1.00
add bacon 1.95

GRILLED WILD SALMON SANDWICH p/a
on grilled country bread with a horseradish mayonnaise, lettuce, tomato & red onion

MADE-FROM-SCRATCH FRENCH FRIES 3.95
served with a side of spicy aioli

PASTRY CHEF: DEBBIE PUTNAM