

BRUNCH

DAILY BREAD assorted muffins & scones (daily bread service ends at 11 am)	four 7 six 12
POMPONIO RANCH BENEDICT Pomponio Ranch pork jowl bacon, sautéed chard, hollandaise choice of dressed greens or breakfast potatoes	15
FRANKLIN POINT two eggs any-style, bacon or pork sausage, breakfast potatoes, wheat or sourdough toast	14
HUEVOS DIVORCIADOS two eggs with both tomatillo green salsa and ranchero red salsa, fresh corn chips & tortillas	14
BREAKFAST BURRITO chorizo, bacon, eggs, potatoes, cheese, pico de gallo + wet burrito 2	14
OATMEAL steel-cut oats with a side of toasted almonds, vanilla soaked raisins, 100% maple syrup	12
SOURDOUGH FRENCH TOAST sourdough bread, spiced vanilla custard, whipped butter, 100% maple syrup	12
RICOTTA TOAST ricotta, brandy apples, black pepper, sage, smoked salt, whole-grain bread	14

SNACKS

SAFFRON DEVILED EGGS saffron mousse, crispy prosciutto, chimichurri	14
CALAMARI + ROCK SHRIMP FRITTI Monterey squid, rock shrimp, jalapeño, lemon basil aioli, arrabbiata	17
BRUSSELS SPROUTS fried Rossi Farms brussels sprouts, chèvre, balsamic reduction	12
SALMON TOAST smoked salmon, pickled onions, avocado mash, radish, everything spice, dill, whole-grain bread	12
SEASONAL TACOS <i>Mushroom Carnitas</i> - king mushrooms, green sauce, queso fresco, pickled onion & cilantro <i>Chicken Tinga</i> - braised chicken, queso fresco, red sauce, cabbage & cilantro	14 12

SALAD

ROASTED BEET labneh, citrus, pickled shallots, hazelnuts, mâche, tarragon vinaigrette	12
CAESAR little gem lettuce, grana padano, anchovies, sepia crumble	9
HOUSE baby lettuce, seeds, sherry vinaigrette, pan con tomate	7
add to any salad: + herb grilled chicken 9 + blackened or pan-seared seasonal fish 9 + half avocado 3	

SOUP

CLAM CHOWDER New England-style clam chowder, applewood-smoked bacon, cream, herb	7
HARVEST seasonal soup from our own Costanoa Farm	7

BIG BITES

SWEET POTATO SANDWICH sliced sweet potato, feta, chimichurri, garlic herb aioli, seasonal sprouts, smoked salt, brioche	15
BUCK BURGER Pomponio Ranch beef, bacon jam, grilled onions, bib lettuce, tomato, crispy aged cheddar, garlic aioli + avocado, fried duck egg or bacon 3 each	17
TURKEY SANDWICH smoked turkey, arugula, avocado, bacon, tomato jam, herb aioli	16
BLACKENED FISH SANDWICH blackened seasonal fish, avocado slaw, cilantro aioli, sepia brioche	16
All big bites served with choice of fries or dressed greens	

Executive Chef Mo L'Esperance

AT CASCADE WE FEEL THAT LOCAL, ORGANIC, SUSTAINABLE & HANDCRAFTED INGREDIENTS ARE THE KEY TO GREAT FOOD. WE DO OUR BEST TO USE SMALL FAMILY FARMS, ORGANIC GROWERS, SUSTAINABLE/FAIR-TRADE PRODUCERS, & OUR OWN FARM HERE AT COSTANOA.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.