



produce row café

est. 1974



appetizers

chicken strips coleman farms chicken with beer-battered fries \$9

fries beer-battered fries \$5

nachos cheddar cheese and black bean sauce melted over tortilla chips, topped with chili-spiked sour cream and salsa \$8

add grilled chicken, shredded duck, pulled pork or peppered steak \$3

hummus plate olives, cucumber, pickled red onion, feta, tomatoes, cherry peppers and falafel served with grilled pita \$8

soups

french onion baked with sourdough crouton and gruyère cheese \$8

pork chili topped with sour cream, cheddar cheese and fritos \$6

soup of the day served with beer bread and butter \$5

salads add grilled chicken, shredded duck, peppered steak, pulled pork \$3

beet roasted beets and creamy gorgonzola cheese served on a bed of mixed greens tossed in balsamic vinaigrette small \$6, large \$9

fennel & arugula shaved fennel served on a bed of radishes, oranges and arugula tossed in citrus dill dressing \$8.5

grilled caesar romaine heart dressed with classic caesar and topped with pecorino cheese and croutons \$8

brussels sprouts shredded sprouts, shallots and bacon dressed with a dijon vinaigrette \$8

chef salad house-smoked turkey, cheddar cheese, roma tomatoes, greens and croutons tossed in ranch dressing \$10

mixed greens with cucumber, roma tomatoes and choice of dressing small \$6, large \$8

dressings: *caesar, ranch, bleu cheese, honey mustard, creamy jalapeño, balsamic vinaigrette and 1,000 island*

-18% gratuity added to parties of 6 or more-

sandwiches

served with salt and pepper kettle chips
sub soup, salad or french fries \$2

row burger 1/2 lb cascade natural beef, mayonnaise, sweet-hot mustard, lettuce, crispy onions, tomato and dill pickle on a poppy kaiser roll \$11

veggie burger house-made veggie patty, lettuce, crispy onions, tomato, pickles and sweet-hot mustard on a poppy kaiser roll \$9

french dip shaved roast beef, gruyère and horseradish aioli on a toasted hoagie - onion jus \$10

pastrami (GRILLED or CHILLED) served with gruyère and pub style mustard on marbled rye \$11

reuben style with 1000 island dressing and sauerkraut \$12

tri-tip house-smoked and with white cheddar, crispy onions and barbecue sauce on a poppy kaiser roll \$11

d-blt classic blt with pomegranate-roasted duck on honey whole wheat toast \$9

smoked turkey house-smoked turkey & avocado with bacon, harissa mayonnaise and lettuce on honey whole wheat toast \$9

tuna sandwich (GRILLED or CHILLED) classic tuna salad on marbled rye with sharp white cheddar \$8

entrées

meatloaf bacon-wrapped, dressed in barbecue sauce and served with mixed greens and herbed-mashed potatoes \$12

spring pasta coleman farms chicken breast tossed with tomatoes, onions, mushrooms, fresh angel hair pasta, and pecorino cheese, garnished with fried capers \$13

chicken and waffle sausage gravy-smothered fried chicken on a belgian waffle, served with a mixed green salad \$12

seasonal fish & chips served with tartar sauce and cabbage slaw \$13

blackened tilapia served over wilted spinach and quinoa \$13

mac and cheese spicy classic cheese sauce with tomatoes, onions & fresh spirelli, topped with goldfish crumbles and baked half \$6 full \$11
add bacon \$2

vegetable stew celery root, carrot, tomato, spinach and onion stewed with moroccan spices, served over quinoa \$10

desserts

waffle sandwich stacked with vanilla ice cream, bacon, peanut butter, honey and cinnamon \$7

pear crumble drizzled with pure maple syrup, à la mode \$7

stout brownie with sea salt caramel, à la mode \$7