

SCENIC ROOT

APPS

Herb Roasted Shrimp

oven roasted shrimp in an herb butter, lemon, white wine sauce. with toasted bread and lemon chips -12

Tuna with Plums

pan seared rare tuna with a plum, white wine and lemon sauce -14

Duck Poutine

crispy fries tossed with a rich and tender duck gravy and cheddar cheese curds -15

Pork Belly

slow cooked, tender pork belly crisped to order. with sautéed spinach, braising liquid reduction and scallion oil -15

Roasted Red Pepper Hummus

house made. with toasted bread, crunchy carrots and celery -12

Scotch Egg

a soft-boiled egg wrapped in a sausage blend, breaded and fried. over arugula and garlic aioli -14

Jamaican Jerk Wings

jamaican jerk marinated chicken wings. fried crispy, tossed in a jerk sauce, drizzled with an apricot mint- mustard glaze -16

SOUP

Du Jour

cup bowl

French Onion

roasted veal bones simmered for 60 hours, caramelized onions, thyme, bay leaves and sherry -10

SALADS

add: chicken -7, salmon -9, shaved beef -9, shrimp -8

House

romaine, mixed greens, tomatoes, cucumber, onion, croutons **half -8 whole -12**

dressings- house, caesar, ranch, raspberry balsamic **add** crumbly bleu -2 goat cheese -2

Grilled Romaine

grilled romaine heart with house made caesar dressing, croutons and shredded parmesan **half -9 whole -13**

Beets and Pears

pickled beets, pears, candied almonds, whipped goat cheese, mixed greens, romaine. tossed in cayenne cider vinaigrette -15

Arugula Salad

peppery arugula, raisins, walnuts, apples and bleu cheese. tossed with basil-shallot vinaigrette -15

Scenic Salad

mixed greens, sliced carrots, grapefruit and diced- smoked turkey. choice of dressing -15

SANDWICHES

-with choice of side-

Burger

8oz char grilled, topped with lettuce, tomato, onion, pickles and mayo -15

Add: bacon -2 cheese -1.5 american, provolone, swiss, bleu

Fireman Burger

8oz char grilled, topped with crispy bacon, pickled jalapeños, cheddar-jack, chipotle aioli -17

Forest Burger

8oz char grilled, topped with sautéed mushrooms, swiss, spring mix, truffle- green onion aioli -17

Scenic Grilled Cheese

turkey, ham, tomato, cheddar-jack cheese, mayo, bbq. Texas toast -15

Grilled Chicken

juicy grilled chicken topped with caramelized onions, sautéed mushrooms, swiss, garlic aioli. toasted ciabatta -14

Chickpea Burger

crispy falafel topped with lettuce, tomato, onion, creamy tzatziki -14

Beef & Brie

sliced beef with melted brie, peppery arugula, basil aioli. toasted ciabatta -17

ENTRÉES

Southern Delight

collard greens stacked with a deep fried- smashed baked potato, fried chicken, bacon milk gravy and pickled jalapeños -25

Sunday Roasted Chicken

crispy skin roasted chicken breast, tender vegetables, mashed potatoes and chicken white wine gravy -23

Duck Pot Pie

confit duck and vegetables baked in a succulent duck gravy. topped with puff pastry. served balsamic tossed greens -28

Beer Braised Pork Chop

center cut boneless chop braised. over mashed potatoes topped with an onion beer broth, asparagus, sweet dried dates -26

Gochujang Beef Short Ribs

our take on a Korean classic. beef short ribs, slow cooked in gochujang (a mildly spicy fermented bean paste) served with kimchi stuffed ravioli -32

Grilled Beef

char grilled over creamy mashed potatoes with creamed spinach and a caramelized onion, bacon, and rosemary popover. with house steak sauce -market

Roasted Root Vegetable Pasta

parsnips, carrots, rutabaga and sweet potatoes, tossed in parpadelle with a house made vegetable stock and parmesan -18

Broiled Catch

in a ginger-scallion oil. served with rice and stir-fried asparagus -market

Cioppino

a CNY version of a San Francisco favorite. mussels, clams, shrimp and white fish. gently simmered in a seafood tomato fumé spiked with fennel and chorizo -30

Grilled Salmon

fresh grilled salmon stuffed with asparagus, topped with an herbed yogurt. served with rice -24

