

C STREET LUNCH

House Tomato Soup: Lemon pepper sour cream and kalamata olive puree	5/9-
Bistro Green Salad: Organic greens, tomato spears, seedless cucumbers, pickled red onions and honey/mustard/sherry vinaigrette	6/10-
Classic Caesar Salad: House specialty Caesar dressing recipe (Grilled or Chopped)	7/11-
Herb Goddess: Arugula, greens, tomato, avocado, artichoke and herb buttermilk dressing	8/12-
Wedge Salad: Iceberg, tomato spears, shoulder bacon, blue cheese dressing and shaved egg	13-
Shrimp Louie: Romaine, wild seasoned shrimp, cucumber, egg, tomato and russian dressing	15-
✿ Add: Organic chicken breast cutlet 5- Shoulder bacon, ham or roast turkey 3- ✿	

C st. Sandwiches and Panini: Served with your choice of:

Cup of Tomato Soup, Small Bistro Salad or Chopped Caesar

<u>Tillamook Classic Panini</u> - Thick slices of cheddar cheese, tomato slices and garlic herb butter	12-
<u>C ST. Clubhouse</u> - Roasted turkey, shoulder bacon, lemon herb aioli, organic greens, tomato, red onion, on Rise Up organic sourdough or organic seeded whole wheat	15-
<u>Wild Mushroom Panini</u> - Sautéed mushrooms, herbs, truffle aioli, provolone, parm and swiss	13-
<u>Bahn mi</u> - Natural pork shoulder, thaibama sauce, pickled carrots, daikon radish and cilantro	15-
<u>Farmer's Delight</u> - Avocado, greens, tomato, pickled red onion, swiss cheese, fried egg, Terra sol pea sprouts, garlic herb aioli on seeded whole wheat bread or sourdough	14-
<u>Rachel (Reuben's Sister) Panini</u> - House pastrami, provolone, coleslaw and russian dressing	15-
<u>Cubano</u> - Applewood smoked ham and pulled pork, dijon, swiss cheese, pepperoncini, pickles and honey/garlic sauce	16-
<u>Monte Cristo</u> - Roasted turkey, applewood smoked ham, swiss cheese and raspberry jam, egg battered and pan fried in butter	17-
<u>Texas Style Pulled Pork</u> - Ancho chili /orange BBQ sauce, pit-smoked natural pork, pickled red onions and coleslaw	13-

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Bistro Burgers 6oz. Natural ground to order beef patty on brioche bun

☼ Served with roasted fingerling potatoes seasoned with:

Sea Salt & Sherry Vinegar, Garlic & Herb or Truffle (add 1-) ☼

Organic veggie patty add 1.5- Gluten free bun add 1-

Americana: Iceberg, tomato, red onion, tillamook cheddar, russian dressing and pickles 13-

Boucherie: Caramelized onion, blue cheese, tomato confit, balsamic reduction and arugula 14-

Slap n' Tickle: House pastrami, provolone, sunny side up farm egg and whole grain mustard 17-

Forager: Sautéed forest mushrooms, herbs, Swiss cheese, organic greens and truffle aioli 15-

Backwoods: House BBQ sauce, iceberg, avocado, shoulder bacon, red onion and pepper jack 16-

Craft Pizzas Add small: Tomato soup, Caesar or Bistro salad for 4-

☼ Rise Up Organic Crust : Small 8" inch and Large 14" inch ☼

Gluten-Free Udi's 9" inch crust available: add 2- to small price

Bistro Five Cheese: 10/22- Pepperoni: 11/23-

Margherita: Tomato confit, mozzarella fresca and fresh basil chiffonade 12/24-

New York White: Fresh garlic, organic olive oil, ricotta cheese, fresh mozzarella, bechamel and herbs 13/25-

Fungi: Shiitake, crimini and oyster mushrooms, garlic bechamel sauce, mixed herbs and white truffle oil 14/26-

Contadino: Hemp pesto, arugula, brussels sprouts, sweet peppers, artichoke, basil, ricotta and balsamic glaze 15/27-

Organic Chicken Sausage: Garlic bechamel, red onion, chili flakes, fresh basil, green onion and arugula 16/28-

Bolognese: Four meat sauce (beef, chicken, pepperoni and pork sausage) pepperoni slices and ricotta cheese 14/26-

Alsatian: Garlic bechamel, caramelized onions, applewood smoked ham, swiss cheese and herbs de Provence 13/25-

Wild Shrimp: Tomato/wine/garlic/lemon sauce, arugula, creole spiced wild shrimp, bacon and green onion 16/28-

☼ Cheers... Chef Paul Becking, Sous Chef Cheyanne Shaffer and C St. Crew