

BLACK-EYED SUSAN ACOUSTIC CAFÉ



DINNER & DESSERT MENU

Dinner served Fridays & Saturdays 4:30 to 10:00 p.m.
Music begins at 7:30 p.m.

YOUR HOSTS: DON & KAREN ASH

Starters

Soup du Jour	\$2.75 cup	\$3.75 bowl
French Onion Soup au gratin	\$3.75 cup	\$4.50 bowl
Grilled Corn & Shrimp Chowder	\$3.75 cup	\$4.50 bowl
Chilled Shrimp Cocktail		\$4.95
Crostini (v)		\$4.95
Ten thin rounds of baguette toasted with mozzarella, olive oil and...		
Pesto & Tomato (v) Feta & Olives (v) Bruschetta (v)		
Hot Spinach & Artichoke Dip (v, gf)		\$5.95
Our blend of spinach, artichoke hearts, cheeses and a touch of cream. Served with your choice: assorted crackers, chips, and breads <i>or</i> fresh vegetables		
Baked Brie		\$8.95
Buttery brie served warm with a toasted baguette rounds and assorted fresh fruit. Order it plain, or with Raspberry-Almond or Kahlua-Pecan topping.		

Green Salads

Giovanni		\$8.95
Pieces of marinated grilled chicken breast served over sliced tomatoes, red onion and mixed greens, topped with gorgonzola and crisp bacon. We suggest our Creamy Garlic dressing.		
House Special (v)		\$7.95
Fresh mixed greens topped with toasted pecans, dried cranberries, grape tomatoes and feta cheese served with our house Blueberry Vinaigrette (fat-free, gluten-free). Add Giovanni Chicken \$2.00		

Wet your Whistle

Coffee, Decaf, Hot Tea, Brewed Iced Tea	\$1.75
Raspberry or Peach Iced Tea	\$2.25
Caramel or Hazelnut Iced Coffee (decaf also available)	\$2.25
Sparkling Fruit Juice (no sugar added) Raspberry, Peach, Mango or Cranberry	\$1.75
Pepsi, Diet Pepsi, Sierra Mist, Root Beer	\$1.25
Apple Cider or Freshly-Squeezed Lemonade (seasonal)	\$2.25

November Specials

- Chicken & Biscuits** \$10.95
White and dark meat paired with gravy made from drippings, served steaming hot over real mashed potatoes and freshly-baked buttermilk biscuits. Includes vegetable du jour, garden side salad and toasted roll.
- Crab-Stuffed Haddock** \$17.95
Snow crab, minced vegetables, pancetta, seasonings and a few bread crumbs baked together under a generous Icelandic filet, served over rice with rémoulade sauce, vegetable du jour, garden side salad and toasted roll.
- Baby Back Ribs** \$15.95
A half-rack of tender pork loin seasoned with a flavorful, aromatic rub and smothered in our sweet-and-sassy Kentucky bourbon BBQ sauce. Served with two sides of your choice, a toasted roll and a toothpick!
- Penne with Vodka Blush Sauce (v)** \$11.95
A delicious blend... marinara and sweet cream with onions, basil and a splash of vodka served over penne with a garden side salad and toasted roll. Add sweet Italian sausage \$2.00.
- Butternut Risotto (v, gf)** \$12.95
Creamy and comforting, this dish is made with Arborio rice, shallots and fresh herbs, white wine and roasted squash. Just before serving, we toss it with shaved parmesan and butter. Served with a garden salad and toasted roll (or gluten-free crackers).
- Salisbury Steak** \$14.95
Nearly a half-pound ground steak served over chive mashed potatoes, topped with mushroom gravy and caramelized onions. Served with vegetable du jour, salad and toasted roll.
- Shrimp Scampi (gf)** \$16.95
Tender shrimp in a garlic-lemon sauce made with butter, parmesan, herbs and sweet cream served over linguine (or rice) with a garden salad and toasted roll (or gluten-free crackers).
- Muffaletta (pronounced moo-fuh-LAH-tah)** \$ 8.95
Crusty toasted French bread loaded with hard salami, provolone, ham and mayonnaise, and topped with a savory tapenade of mixed olives, lemon and garlic. You'll want extra napkins! Includes your choice of a side.
- Cranberry Chicken Wrap** \$ 7.95
Fresh chicken salad tossed with toasted pecans, dried cranberries, seedless grapes and shredded cheddar cheese, wrapped with mixed greens and an herbed mayonnaise. Includes your choice of a side.

We add \$1.95 for splitting a meal, which entitles you to select an additional portion of any side.

Sides

Garden Salad * Fresh Vegetable du Jour * Chive Mashed Potatoes * Steamed Rice Medley
Buttermilk Biscuits * Apple-Poppy Seed Slaw

Erica's Desserts

Chocolate Raspberry Cream Pie \$4.25

Sweet, flaky pastry layered with crushed red raspberries and a light and luscious cream center, capped off with a layer of chocolate and a Ghirardelli chocolate drizzle.

Coconut Cream Supreme Pie \$4.25

Perhaps the most addicting item on our menu! We use real coconut milk for the filling and whip heavy cream to crown it, then sprinkle it with toasted coconut.

Crème Brulee \$5.95

An elegant custard made with heavy cream, with a thin layer of caramelized sugar on top.

Peanut Butter Parfait \$3.95

Layers of chocolate cookie crumbs, peanut butter and cream cheese, with chocolate ganache, peanut butter cups and a drizzle of Ghirardelli chocolate.

Homemade Ice Cream Ask for today's flavors! \$3.50

Black-Eyed Susan Brownie Sundae \$4.95

A warm 'scratch' brownie with homemade ice cream, hot caramel or fudge, plus your choice of walnuts, pecans or toasted coconut, and whipped cream.

New York-Style Cheesecake Please ask your server for today's flavors. \$4.75

Dressings Made In-House: Creamy Lemon Dill, Creamy Garlic, Sweet Vidalia, 1000 Island, Caesar, Sesame-Ginger, Italian Vinaigrette, Balsamic Vinaigrette. Blue Cheese (or crumbled blue): Add \$.75

Prepared Dressings: Italian, French, Garden Ranch. Fat-Free Blueberry Vinaigrette (gf): Add \$.75

For Little Ones: Macaroni & Cheese w/Fresh Fruit or Peanut Butter & Jelly w/Chips \$3.50

Opening this café is the fulfillment of a long-held dream.

We're so very pleased that you chose to join us for a meal, or for dessert and coffee, and (of course) for the music.

We ask you to please be generous when tipping the musicians (*\$5 pp suggested*).

If they are well-rewarded, we can be confident they'll say "yes" when we ask them to play in the future, ensuring that we can continue to host live music for all our enjoyment for years to come. *Don and Karen*

Planning a meeting, party, fundraiser or special event?

Please ask us about hosting or catering it.

We can also prepare your special occasion cakes & cheesecakes.

Thank you for joining us today!