



THE VIKING CAFE – Friday lunch menu

Starters (Choose one)

French Onion Soup (GF)

This classic bistro soup prepared with house-made brown chicken and beef stocks with local candy onions and a whisper of sherry.

Meatloaf Cupcake

A blend of mangalista pork, bacon and house-ground beef accompanies peppers, onions, seasoning and finished with a sweet glaze. Then our creamy mashed potato is piped on top to resemble buttercream – garnished w/bacon and chives.

Chef Frank's Duck Confit Pasta

Farfalle pasta tossed in a sauce comprised of butter, duck confit, chicken stock, dark cherry vinegar and parmesan. *Can be served as an appetizer or entrée portion.*

Main Course (Choose one)

Old fashioned Bacon Cheese Burger w/house-made mayonnaise on brioche bun

A custom ground, half-pound, hamburger seared between medium to medium-well, topped with mangalista pork bacon, cheddar cheese, lettuce, tomato, sweet/spicy pickles and red onion on toasted brioche bun with our house-made mayo.

Our Pulled Pork w/pickled onions & jalapenos on French roll w/spicy mayo 🌶️

Pork shoulder is seasoned with cinnamon chipotle-rub, seared on grill and finished by pressure cooker in a combination of chicken stock and citrus BBQ sauce. Served with house pickled jalapeno and onions, BBQ sauce on Beer Pub roll w/ house-made spicy chipotle mayonnaise.

Vodka and Beer Battered Fish Sandwich

Tender cod is lightly seasoned with Old Bay and then fried crispy. Served on a brioche bun with our house-made tartar sauce and our Chef Frank sauce.



Sides

Confit Potatoes (GF)

Fingerling potatoes are slowly roasted in butter with rosemary, thyme and garlic. Then, sliced and sautéed to add a slightly crisp finish, seasoned with salt and pepper.

Ratatouille (V) (GF)

Classic French side dish - eggplant and tomatoes along with their vegetable and herb colleagues are sautéed together to provide fragrance and flavor to accompany any entrée choice.

Health Salad (V) (GF)

A blend of cabbage, carrots, cucumber, and peppers all join together in a dressing of vinegar, sugar and oil to tantalize your taste buds in such a wonderful fashion.

Desserts

Milk Chocolate Crème Brûlée (GF)

This classic custard, flavored with milk chocolate, will be the perfect ending to your café experience.

Madelaines

Spelled this way purposely, after Chef Frank's daughter, these freshly baked French sponge-like teacakes complete your meal with sense of comforting decadence.

****(V)**  indicates this dish is served completely plant based and vegan

**  indicates this dish is spicy

*****(GF)** indicates Gluten Free

Station 1 – Chef – soup/toppers/health salad - Allison

Station 2 – Meats – Burger/Pulled Pork - Keanu

Station 3 – Fish – fish/rolls/sauces (tartar/FF) - Jade

Station 4 – Pasta/finish meatloaf for service - Cristian

Station 5 – Sides – pot/rat – help service - Enrique

Station 6 – Pastry Chef – desserts/help with service - Emily

Station 7 – (front-house starting at 11:30) – meatloaf cupcake - Renee

Station 8 - (front-house starting at 11:30) – assists Pastry Chef - Amanda