



## THE VIKING CAFE – Thursday 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 Frank's Shrimp*** 🌶️

Vodka and beer battered shrimp fried until crispy. Then tossed in Chef Frank's secret sauce.

### **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.



## 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