

Specials



Breakfast

Gougeres stuffed with Eggs Scrambled with Asparagus, Snap Peas and Shiitake Mushroom, and Mascarpone, topped with Tomato-Tarragon Coulis served with Grapes \$12.25

Lunch

Roadhouse Hippy Salad - Bibb Lettuce, Corn, Avocado, Tomatoes, Garbanzos, Beets, Snap Peas and Sprouts, topped with Onion Rings, Magic Mushroom Powder and Green Goddess Dressing \$11.50

Dinner

Appetizers

Steamed Mussels with Spicy Red Thai Curry \$9.95

Entrees

Roadhouse BBQ Chicken (Organic) with Southern-Style Potato Salad and Corn on the Cob \$15.95

Moroccan Talus Wind Lamb Stew with Apricot, Butternut Squash. Kale, Zucchini and Garbanzo Beans over Cous Cous with Harrisa \$17.75

Seared Tuna Niciose – cooked Rare on Romaine Lettuce with Hard Cooked Egg, Red Pepper Rings, Asparagus, Snap Peas, Red Onion, Red Potato, Pickled Beets, Anchovy, and Capers with Red Wine Vinaigrette and a side of Red Pepper Aioli \$19.95

Spaghettini tossed with Shrimp, Cherry Tomatoes, Garlic Slivers, Extra Virgin Olive Oil, garnished with Basil, Pecorino and Sea Salt with a small Caesar \$16.95

Roadhouse Hippy Salad - Bibb Lettuce, Corn, Avocado, Tomatoes, Garbanzos, Beets, Snap Peas and Sprouts, topped with Onion Rings, Magic Mushroom Powder and Green Goddess Dressing \$11.50