

September Cheap Food Menu

Everyday 4pm to 5pm & 7:30pm till close
Pickup only

No substitutions

\$6.95

⓪ **Yellow Zucchini Parmesan**

Grown on our farm. Seasoned w/ Italian spices, panko breaded & fried. Marinara sauce, balsamic glaze, parmesan & basil

Summer Vegetable & Cavatappi Pasta

Heirloom Ridge vegetables sautéed w/ kale, white wine garlic butter sauce & cavatappi pasta. Topped w/ Parmesan cheese

⓪ **Chicken Tinga Enchiladas**

Flame grilled chicken simmered w/ tomato, onions & chipotle peppers in corn tortillas & topped w/ jalapeno jack & chipotle sour cream

The Columbian 1905 Salad

Traditional Cuban salad with ham, Swiss cheese, green olives, tomatoes, romaine and red onion tossed in a Spanish style vinaigrette w/ garlic croutons & Parmesan

⓪ **Southern Pimento Cheese Dip**

Cheddar & cream cheese, roasted red pepper, red onion, seasonings, herbs & spices served with celery sticks & fried pita chips

Ham & Jack Cheese Flauta

Honey glazed ham, peppers, onion & jack cheese fried in flour tortillas. Served with chipotle sour cream

Southern Fried Chicken Dinner

Boneless chicken breast, garlic mashers, chicken supreme sauce & English peas

\$8.95

Mexican Shrimp Cocktail

Poached shrimp, Mexican cocktail sauce, avocado, cilantro & tortilla chips

Two Applewood Smoked Salmon Tacos

House smoked salmon in flour tortillas w/ cilantro, onion, cabbage, radish, jack cheese, tropical salsa & lime jalapeno salsa

Cajun Chicken & Ham Gumbo

Flame grilled cajun chicken & country ham simmered w/ tomatoes, southern spices, bell peppers, okra, onions & red rice

Smoked Salmon Quesadilla

House smoked salmon, flour tortilla w/ dill, red onion, jalapeno jack & capers. Creamy Dill Sauce

❧ **BLUE PLATE SPECIAL** ❧

10.95

Oregon Dover Sole Parmesan

Wild & fresh Dover sole parmesan panko breaded & grilled golden. Served w/ beurre blanc sauce, crispy capers, garlic mashed potatoes & sautéed garden vegetables

❧ **PATIO COCKTAIL SPECIALS** ❧

7.95

Any Dessert During Happy Hour

Craving something sweet to cap the meal, or a late night treat? Order any of our house made desserts for only \$5

Hibiscus & Habanero Margarita

100% Agave tequila infused with Hibiscus flowers & spicy Habanero's. Triple sec, fresh lime and orange juice.

Strawberry Cosmopolitan

Vodka, triple sec, cranberry, lime juice & Oregon strawberry puree

Blackberry Bourbon Lemonade

House infused blackberry bourbon & farm blackberry simple syrup shaken w/ hand squeezed lemonade