

# Ladew Cafe

Chefs Joe & Wendy  
Borkoski

## Twilight Tuesday

May Menu

All Menu items are subject to change based upon availability.

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### Soups

Cream of Crab

Tomato Basil **GF** Upon Request

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### Starters

**Starter/Entrée Portion**

Shrimp & Grits **GF**

*Pan seared shrimp served over stone-ground cheese grits. Topped with pork lardons, apricot compote, charred green onions, & a buerre blanc drizzle.*

Flatbread

*Three-cheese flatbread topped with proscuitto, uncured bacon, seared beef, & Italian sausage.*

Crab Marscapone Crepe

*Crab, artichoke, spinach, marscapone, & feta wrapped in a housemade crepe. Topped with charred lemon rind, cracked pepper, and EVOO vinaigrette.*

Seasonal Berry Salad **V** **VG** Upon Request **GF**

*A mixture of arugula, spinach, & baby field greens with seasonal berries, chevre crumbles, housemade spiced walnuts (served on the side), with a blueberry honey vinaigrette. Add chicken +3.5*

Cesar Salad **GF** Upon Request

*Romaine, parmesan, & croutons dressed with a housemade ceasar dressing. Add chicken +3.5*

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### Entrées

Mushroom Fettucinni **V**

Ribeye **GF**

*Served with honey roasted root vegetables, sauteed greens, and drizzled with a whiskey & molasses beef glaze.*

Roasted Half Chicken **GF**

*Served with roasted root vegetables & a mushroom cream sauce.*

Seared Scallops

*Served over sweet potato ravioli with sugar snap peas, onions, carrots, & a light wine cream sauce.*

A vegan entrée can be prepared upon request.



Vegetarian



Vegan



Gluten Free



Upon Request

Item can comply with listed dietary restriction, if requested