

THE BACKSTAGE CAFÉ

AUTUMN MENU

214 S Pacific Ave, Kelso

EXECUTIVE CHEF DEVON TOLAND

SOUS CHEF NOAH BODHI

Starters

Meatballs 12

House made meatballs, marinara, parmesan, flatbread

Fonduta 12

Oven baked fondue of mozzarella, parmesan, poached garlic, crostini

Salmon Blini 12

House smoked cured salmon, herbed cream cheese, carrot roe, lemon foam

Flatbreads 12

Stone fired flatbreads served in your choice of style: Margherita or Feta Garlic

Bruschetta 12

Tomato, caper, shallot, bell pepper, balsamic, crostini

Duck Wings 12

Pair of duck wings, crispy garlic, fresh herbs, duck demi glaze.

Classics

La Tua Pasta 12/30

Choose a Pasta- Spaghetti, Fettucine, Penne, Radiatorre, or Gnocchi.

Choose a Sauce- Marinara, Alfredo, Pesto, Aglio E Olio

Extras- Meatballs (\$4/\$8), Chicken (\$5), Prawns (\$6/12), Mushrooms (\$2), Vegetable Medley (\$5)

Lasagna 13

Oven-baked classic with house made marinara, parmesan.

Osso Bucco 15

Garlic Crusted Black Angus Brisket, demi-glace, seasonal vegetables, polenta

Seasonal

European Harvest Ravioli 24

House crafted roasted poblano and smoke gouda ravioli atop butternut ragu

Anatra Scottata 22

Seared duck breast, pan-fried gnocchi, goat cheese and fig cream sauce, seasonal vegetables, turmeric oil*

Pappardelle 20

Confit of duck leg and thigh, house made herb pasta, shallot, red wine, tomato, duck demi, duck skin garnish

Autumn Salad 16

Kale, arugula, seared goat cheese, mixed nuts, roasted beats, cherry vinaigrette. Add salmon for 12

Garlic Prawns 18

Prawns, brown butter, lemon, sliced garlic, parmesan risotto.

Desserts

Chef's Crème Brulee 8

Topped with seared sugar.

Chocolate Torte 10

Locally produced dark chocolate ganache, nuts, fresh berries, pastry cream, holographic chocolate.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*