

THE BACKSTAGE CAFÉ

214 S Pacific Ave, Kelso

EXECUTIVE CHEF DEVON TOLAND

SOUS CHEFS: NOAH BODHI &
CASSANDRA ROLLER

Seasonal Menu

Roasted Brussel Sprouts 8

*Brussel sprouts, parmesan, fresh herbs, garlic paprika
crème GF*

Polenta Fritters 6

*Sweet and Spicy fried fritters, gorgonzola cream, honey
drizzle, fresh herbs*

Pork Milanese 17

*Peach and vanilla brined and battered pork chop,
ginger apple slaw, sweet potato mash*

Duck Manicotti 17

*Duck, ricotta and sweet potato filling served with our
house marinara, herbs, crostini*

Seared Duck Breast 22

*Crispy skin duck breast, Forest mushroom risotto,
mustard cream, pomegranate GF*

Beef Filet 28

*Butter basted beef steak, beet puree, crispy new
potatoes, goat cheese crumbles GF*

Split plates will be charged a \$5 fee.

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

Seasonal Desserts

Pumpkin Ice Cream 8

House made ice cream, duck fat caramel, seed and nut cracker, whipped cream

Tiramisu Trifle 8

Custard Crème, chocolate mousse, coffee drizzle, lady fingers, cocoa powder

Chef's Choice Panna Cotta MP

MP Dictates price.

GF indicates Gluten Free.

We are proud to source our chocolate from Storyboard Delights in Longview, WA.