



alder creek

cafe

DINNER

SMALL PLATES

CAMELIZED TRUFFLED BRUSSELS SPROUTS \$13

Herbed Truffle Butter, White Truffle Oil Drizzle, Parmesan Cheese

CHICKEN WINGS \$13

Traditional Hot or Asian Glazed, Ranch, Celery, Carrots

HOUSEMADE SHRIMP CAKE \$15

Arugula, Citrus Dressing, Avocado

WARM ROSEMARY ORANGE OLIVES \$7

SALADS + SOUPS

ROASTED BEET SALAD \$13

Arugula, Goat Cheese, Pistachios, Balsamic Glaze, EVOO

GEM SALAD \$13

Gem Lettuce, Mandarin Oranges, Candied Pecans, Point Reyes Blue Cheese

SOUP DU JOUR \$5/10

It is our goal to provide fresh, organic ingredients, resourced locally when possible, to bring healthy and delicious options to the plate. All food and beverage prices include sales tax.

ENTREES

TARRAGON ROASTED MARY'S NATURAL AIRLINE CHICKEN BREAST \$17

Roasted Baby Potatoes, Frenched Carrots, Dijon Gravy

SEARED AHI TUNA \$17

Warm Asian Slaw, Wasabi Crema, Wonton Chips

CABERNET BRAISED POT ROAST \$18

Roasted Vegetables, Pappardelle Pasta

THAI RED CURRY BOWL \$14

Rice Noodles, Bok Choy, Tofu, Cashews, Coconut Red Curry Broth, Aromatic Herbs

A.C.C. BURGER \$15

6 oz. Durham Ranch Beef Patty, L.T.O.P., Oil Top Bun, Cheddar Cheese

HOUSEMADE BLACK BEAN + BEET VEGGIE BURGER \$15

L.T.O.P., Oil Top Bun, Cheddar Cheese

KIDS

Served with Choice of Shoestring Fries, Sweet Potato Fries or Side Salad

CHICKEN FINGERS \$9

QUESADILLA \$9

SIDES

GRILLED NATURAL CHICKEN BREAST \$6

BASKET OF FRIES

SHOESTRING \$6

SWEET POTATO \$8

BEER BATTERED ONION RINGS \$8