

STARTERS

such a snack board

honey peppered goat cheese. prosciutto. salami. dried fruit apple. fig compote. cumin spiked cashews. grilled pita \$13

mediterranean fare

olive tapenade. hummus. goat cheese. grilled pita \$9 / \$12

bruschetta toast

- smoked salmon. cream cheese. capers. red onion
- fresh mozzarella. tomato. basil
- goat cheese. bacon. tomato. greens
- mushroom. bleu cheese
- caramelized onions. goat cheese
- brie. apple

\$3.75 pc \$13 for 4

2 bruschetta & cup of soup combo 11

SOUPS

spicy brazilian shrimp soup

shrimp. coconut milk. ginger. jalapeno peanut. cilantro. lime \$9 / \$5

ramen bowl

roasted pork. soft boiled *egg. mushroom noodles. house dashi. nori \$13

daily soups

	tues-wedn	posole
thurs-fri	moroccan	lamb stew
sat-sun	tuscan	chicken & artichoke

sandwiches

hot roast beef

roast beef. sauteed mushrooms red onion. bleu cheese. horseradish mayo on toasted ciabatta \$10

cuban mojo

roasted pork. ham. swiss. dill pickle. mustard mojo sauce. pressed on french bread \$9.50

phellini

basil pesto. tomato. goat cheese grilled on rosemary bread \$9.00

turkey harvest

roasted turkey breast. applewood smoked bacon cranberry marscarpone. spinach grilled on ciabatta \$10

quebec

brie. apple. prosciutto. scallion butter grilled on rosemary bread \$9.50

brick chicken

chipotle marinated chicken. bleu cheese red pepper pesto. tomato. sauteed mushroom greens. crème fraîche. on grilled pita \$9.50

croque madame

spinach mushroom mornay. ham. swiss grainy mustard served open faced on toasted ciabatta topped with over medium fried *egg \$10

add cup of soup, ramen noodles or jalapeno bacon mac n cheese \$4

cake \$5

almond butter cake • chocolate double diablo cake applesauce cake • daily bread pudding

all cakes sold whole \$36/2day advance notice

shuga's favorite cafe tray
a small taste of mediterranean fare
salad niçoise. caprese bruschetta
spicy shrimp soup. almond butter cake \$13
sorry, no substitutions

kids cafe tray
choice grilled cheese pita
or ramen noodles served with
apples & caramel \$7



salads

aracelli niçoise

house-smoked salmon. hard boiled egg potato. capers. red onion. kalamata olives tomato. greens. lemon caper vinaigrette \$10

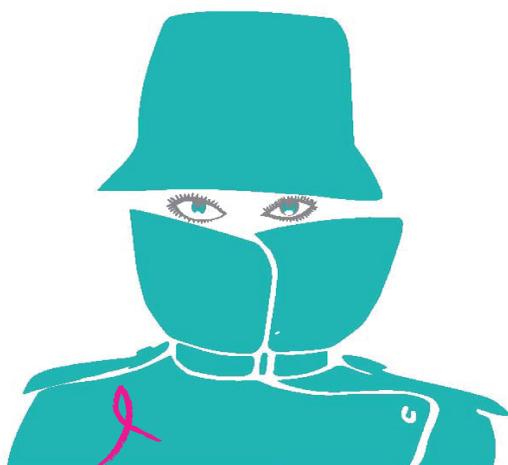
d.f.t.b. healthy

quinoa. red rice. pistachios. roasted beets spinach. citrus vinagrette \$9
add roasted chicken breast \$3

le parisienne

applewood smoked bacon. greens. cherry tomatoes. over medium fried *egg goat cheese crostini. red wine vinagrette \$9.50

add cup of soup, ramen noodles or jalapeno bacon mac n cheese \$4



SHUGA'S
RESTAURANT • BAR

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness