

SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN



TO START:

Pastrami Croquetas \$6
Housemade Pastrami Croquetas

House Rolls + Butter \$8
With Thyme Pink Peppercorn Butter

SALADS:

Roasted Beets + Ricotta \$16
House Ricotta, Fresh Citrus, Hazelnuts, Mint (GF, Vegan Option)

Beef Carpaccio \$16
Malheur Meats Grass-Fed Beef, Lemon Aioli, Local Herb + Flower Salad and Pickled Shallots (GF)

Caesar Salad \$14
*Baby Lettuces, Caesar, Focaccia Crumbs, Parmesan. *Contains Raw Egg Yolk**

Shaved Brussels \$14
With Grapes, Roasted Peanuts, Chili Paste, Meyer Lemon (GF, Vegan)



PASTAS:

Fettuccine Bolognese \$20
Housemade Fettuccine with Local Pork and Beef in Tomato Sauce (GF Option)

Ricotta Ravioli \$22
Housemade Ricotta Ravioli, Housemade Pancetta, Roasted Butternut + Sage Butter

Gambas al Ajillo \$22
Head-on Prawns, Garlic, Chili, Olive Oil and Parsley. Served with Local Bread

Potato Gnocchi \$20
Chantrelle Mushrooms, Truffle Oil, Fresh Herbs. (Vegan Option)

MAINS:

Roasted Half Game Hen \$34
With Mushroom Risotto and Winter Vegetables (GF)

BBQ Pork Ribs \$34
Buttered Yams, Spinach, House Cornbread, Honey Butter, BBQ Sauce

Stracotto \$36
Red Wine Braised Pot Roast with Winter Veggies and Organic Polenta (GF)

Beef Tenderloin \$45
Tenderloin (Medium Rare) with Au Poivre Sauce, Mashed Potatoes and Seasonal Veggies (GF)

Roasted Maitake \$32
Maitake Mushroom, Farro, Braised Fennel, Roasted Almonds, Salsa Verde (Vegan)



DESSERTS:

NY-Style Cheesecake \$12
With Blackberry Sauce

Lemon Tart \$11
With Creme Fraîche

Tiramisu \$14
With Brandy & House Cold Brew

Chocolate Coco Tart \$12
With Hazelnut Oat Crust (GF, Vegan)