

LUNCH & DINNER

SOUPS & SALADS

ROASTED TOMATO & GARDEN HERB SOUP
 Grilled Cheese Croutons, Fresh Whole Herbs
 5/7

PACIFIC CLAM CHOWDER
 Cream, Artisan Baguette
 7/11

MARKET SOUP
 Chef's Scratch Made Daily Soup
 5/7

ROASTED BRUSSELS & RADISH
 Bacon Cracklings, Champagne Vinaigrette, Radicchio
 8

KALE CAESAR
 Shaved Radish, Aged Parmesan Reggiano, Croutons,
 House-Made Caesar Dressing
 7/10 Add Salmon 6 or Chicken 5

CHOP SALAD
 Shredded Romaine, Roasted Pepper, Crisp Bacon,
 Salami, Egg, Chick Peas, Feta, Herbed Dressing
 8/11

ICEBERG WEDGE
 Honey Crisp Apples, Danish Blue Cheese, Pickled Onions,
 Buttermilk Dressing, Croutons, Bacon
 8/10

BEET SALAD
 Candy Cane Beets, Arugula, Champagne Vinaigrette,
 Pistachio Encrusted Goat Cheese
 8/10

FRISÉE & FENNEL
 Roasted Fennel, Frisée, Toasted Pepitas,
 Persimmon Purée, Champagne Vinaigrette
 8/10

LUNCH COMBOS

Pick Any Two for 10
 Available Monday through Friday 11am to 3pm

PETIT SANDWICH
 Classic B.L.T., Roasted Turkey, Dip

SALAD
 Kale Caesar, Chop Salad, Iceberg Wedge, Beet Salad,
 Frisée & Fennel, Roasted Brussels & Radish

SOUP
 Roasted Tomato & Garden Herb Soup,
 Pacific Clam Chowder, Market Soup

SANDWICHES

CLASSIC B.L.T.
 Crisp Bacon, Tomato, Lettuce, Kettle Chips
 11 Add Avocado 2

DELUXE GRILLED CHEESE
 90-Day Aged White Cheddar, Provolone, Roasted Tomato,
 Artisan Sourdough, Kettle Chips
 10 Add Bacon Jam 2

HERBED CHICKEN SANDWICH
 Arugula, Oven Roasted Tomato, Provolone, Pesto,
 Kettle Chips
 12

ROASTED TURKEY
 Wheat Bread, Brie, Cranberry Aioli, Arugula, Shaved Apple,
 Kettle Chips
 12

CHOOSE YOUR DIP
 Turkey or Roast Beef, Melted Provolone, Pickled Onion,
 Au Jus, Soft Roll, Kettle Chips
 10

RHODY BURGER*
 Aged Cheddar Cheese, Romaine, Tomato, Sweet Onion,
 Soft Roll, Kettle Chips
 13 Add Bacon Jam 2

ENTRÉES

MAC & CHEESE SKILLET
 Artisan Pasta, Garden Herbs, Olive Oil Bread Crumbs
 12 Add Bacon 2

SEARED SALMON*
 Angel Hair Pasta, Lemon Butter, Roasted Fennel, Capers,
 Fennel Pesto
 19

BONE-IN PORK CHOP*
 Herbed Risotto, Chef's Choice Vegetable,
 Apple Butter, Apple Salad
 18

SEARED SCALLOPS*
 Herbed Orzo, English Peas, Grape Tomatoes,
 Chanterelle Mushrooms, White Truffle Cream Sauce
 22

GRILLED BEEF MEDALLIONS*
 Herbed Risotto, Chef's Choice Vegetable,
 Blue Cheese Crumbles, Stone Ground Mustard Demi-Glace
 19

BUTTERNUT SQUASH RISOTTO
 Chanterelle Mushrooms, Cream, Kale, Parmesan
 16

STUFFED ACORN SQUASH
 Tri-Colored Quinoa, Fresh Garbanzo Beans,
 Pomegranate Seeds, Toasted Pepitas
 13



THE RHODODENDRON
CAFÉ

APPETIZERS

MEAT & CHEESE BOARD

Rotating Cured Meats & Cheeses, House-Made Pickles,
Stone Ground Mustard 12

ROASTED CAULIFLOWER

Parmesan, Bread Crumbs, Sriracha Aioli 7

WHITE TRUFFLE POPCORN

Sea Salt 4

BURRATA

Creamy Mozzarella, Orange Segments,
White Balsamic Gastrique, Crostini 8

DELICATA SQUASH

Roasted Pistachios, Honey, Arugula 7

POTATO CHIPS

Basil Pesto Aioli 4

The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables. Menu items and prices subject to change. Parties of six or greater are presented with one check which includes a 20% gratuity. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



THE RHODODENDRON
CAFÉ

SWEETS

BANANA BREAD PUDDING
Walnuts, Vanilla Glaze 6

REALLY GOOD APPLE PIE
Cinnamon Whip 5

FLOURLESS CHOCOLATE CAKE
Kumquat Jam, Crème Anglaise 6

HALF BAKED COOKIES
Vanilla Ice Cream 6

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