

Welcome to Dinner at Doe Bay Café

Cooking is like love. It must be entered into with abandon or not at all.-Harriet van Horne

to start

Soup of the Day

\$6/cup or \$8/bowl

Raw Lacinato Kale Salad

Massaged lacinato kale, shallot, toasted pecans, Point Reyes Blue, apple, lemon oil \$9

Roasted Beet Panzanella

Grilled garlic croutons, red and gold beets, grapefruit, arugula pesto, aged goat cheese, Pistachio, local mache \$10

Cheese Plate

A selection of three regional cheeses: Crofter's Sward-Quail Croft, Seastack-Mt. Townsend, Barely Buzzed-Beehive Creamery, house made quince paste, marcona almonds and crostini. \$12

Troller Point Shrimp and Grits

Anson Mills grits, smoked mushrooms, slow cooked collard greens and seared Troller Point shrimp \$12

main

Pan Roasted Troller Point King Salmon

Cauliflower couscous, braised winter greens, carrot-ginger sauce, yogurt, smoky fried chickpeas and charmoula \$26~Pairs nicely with Loimer Gruner Veltliner or Erath Pinot Noir

Cider Glazed Weathervane Sea Scallops

Roasted cauliflower flan, apple-watercress-fennel salad, hard cider-brown butter sauce \$26~Pairs nicely with Willow Crest Riesling or Erath Pinot Noir

Foraged Nettle Gnocchi

Soft poached Black Dog Farm egg, yellowfoot chanterelle and hedgehog mushrooms, delicata squash, Oregon black truffles, shaved sunchoke salad \$20 ~Pairs nicely with Loimer Gruner Veltliner or Andrew Rich Pinot Noir

House Pizza

Ask your server for today's selection. \$16

Island Harvest Bowl

A seasonal selection of locally grown, organic vegetables, and your choice of udon noodles or gingered black rice, thai peanut or ginger-sesame sauces. \$14

Executive Chef, Abigael Birrell and all of us here at Doe Bay Café thank you for dining with us this evening. We take great pride in supporting our community farms and fisherman by sourcing locally and serving primarily organic, seasonal produce and fish. Please ask to arrange tours of our on site garden and learn more about our Seed to Table Program!