

BENNETT'S

Pure Food Bistro

Make any dish a meal...

Add one crab cake, 6.

Add a side of Mac & Cheese, 4.

Add two grilled chicken skewers, 7.5

Add a Cup of Soup, Caesar or Seasonal Salad, 5.

Salads

Seasonal Salad

Organic baby lettuce, matchstick apples, shaved fennel, toasted almond slivers and red wine vinaigrette, 7.

The Tip of the Iceberg

Light blue cheese-lemon vinaigrette, Rogue Creamery Oregonzola cheese, toasted hazelnuts and tomatoes, 8.

Bennett's Cobb

Dungeness crab meat, roasted red pepper, avocado, crisped prosciutto, Beecher's Flagship cheese and a curried crab lump in a jalapeño lime vinaigrette, 20.

Caesar

Willamette Valley Brindisi Fontina cheese, house croutons and fried capers, 8.5

Soups & Sides

Beecher's "World's Best" Mac & Cheese

Award-winning Beecher's Flagship and Just Jack cheeses, penne and a hint of spice, 7.5

Seasonal Soup

Ask your server for this week's seasonally inspired soup, cup 5. bowl 8.

Tomato Flagship Soup

With roasted garlic, cup 5. bowl 8.

Specialties

Turkey Burger

Ground turkey and Italian chicken sausage, fresh cheese curds, tomato chutney and a sweet slaw side, 12.

Seasonal Vegetable Linguine

Mélange of winter vegetables, garlic and fresh herbs in a white wine citrus sauce, 14.
Add chicken, 4.

Bennett's Burger*

House-ground blend of beef steak and pork shoulder, topped with Flagship cheese, pickled red onions and whole grain mustard-mayo. Served with spicy chipotle slaw, 14.

Grilled Caprese Sandwich

Flagship cheese, basil and tomatoes on rustic bread, 7.

Northwest Cioppino

Wild Alaskan salmon and rockfish, Penn Cove mussels, avocado, fennel and roasted lemon in a slightly spiced tomato sauce. Served with grilled bread, 24.

B.L.T.A

Zoe's all natural smoked bacon, lettuce, tomato, avocado and mayo on toasted Italian bread, 10.

Smoked Turkey Breast Sandwich

Flagship and Just Jack cheeses with roasted red pepper on toasted rustic Italian bread, 8.

Grilled Penn Cove Mussels

Light curry cream sauce with paprika chili oil and grilled bread, 12.

BBQ Pork Sandwich

Slow roasted pork shoulder, brioche bun and Flagship cheese, with mixed greens in champagne vinaigrette, 11.

**Consuming raw or under-cooked meat, eggs, and/or fish cooked to order may increase your risk of food-borne illness.*

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Beverages

Bloody Mary*

Crater Lake vodka and tomato juice spiced with hot sauce, black peppercorns, house-made Worcestershire sauce and freshly grated horseradish, 8.

Champagne Mimosa*

With our freshly squeezed orange juice, 8.

Champagne Mercer*

With our signature blend of freshly squeezed orange and ruby red grapefruit juices, 8.

Rosemary Lemonade

House infused, 2.5

Blue Sky Natural Soda

Lemon-Lime or Cola, 2.5

Martinelli's Apple Juice

Sparkling "drink your apple a day" juice, 2.5

Nantucket Nectars Cranberry Juice

A bottle of cranberry juice from the "juice guys," 3.5

Bennett's Fresh Juice

Freshly squeezed ruby red grapefruit and orange juice
7 oz. — 3.5 14 oz. — 6.25

Caffé Vita Coffee

Organic French Roast and Novacello Decaf, 2.5

SenOk Ice Tea

"Tea for the Senses," unsweetened, crisp, caffeinated, 2.5

Mighty Leaf Hot Tea

Himalayan Peak Darjeeling Organic, Organic Green Tea,
Verbena Mint Organic and Chamomile Citrus, 2.5

Desserts

Cookie and Cream

House-baked chocolate chip cookie served warm, topped with vanilla bean ice cream and chocolate sauce, 6.

White Chocolate Pumpkin Cheesecake

Graham cracker crust, whipped cream and a dusting of cinnamon and sugar, 8.

Seasonal Sorbet

From Snoqualmie Gourmet, 3.5