

## savory.

classic borscht soup – fresh beets, lemon dill cream 5.5

Hillwood garden salad\* – mesclun mix, cherry tomatoes, cucumber, red onion, house made croutons, chive vinaigrette 9

arugula & wild mushroom salad\* – arugula, wild mushrooms, toasted kasha, cherry tomato, walnut vinaigrette 9.5

roast beet salad\* – roasted beets, arugula, apple, candied walnuts, goat cheese, orange balsamic vinaigrette 9.5

add chicken to salads 3 add salmon to salads 4

smoked turkey sandwich – smoked turkey, provolone, tomato, cranberry relish, ciabatta bread, green leaf lettuce 9

half smoked turkey sandwich with soup or salad 9.5

tarragon tuna melt sandwich – tuna, provolone, tomato, horseradish aioli, multi-grain bread, green leaf lettuce 9

mushroom spinach wrap\* – mushroom, oven-roasted tomato, goat cheese, tarragon pesto 8.75

salmon cakes – creamy caper sauce, mesclun greens 13

ricotta ravioli\* – oven roasted tomato, wild mushroom sauce 11

add chicken 3 add salmon 4

quiche du jour\* – chef's selection, mixed greens 9.5

\*denotes vegetarian selections

## sweet.

sliced chocolate cake, chantilly cream 6

warm apple & cranberry cobbler – Grape Nuts crumble, cinnamon whipped cream 6

sweet potato pot de crème 6

## ages 12 & under.

served with seasonal fruit

warm ham & cheese wrap 7.5

grilled cheese\* 7.5

add ham or turkey

cheese pizza\* 7.5

## beverages.

Hillwood signature iced tea	2.25	harney & sons tea	2.50
lemonade	2.25	soda	2
coffee	2.50	milk	2
sanka	2.50	juice	2.25
espresso	2.95	still or sparkling water	2.75
cappuccino	3.50	wine by the glass	7-10
café latte	3.50	beer	6

Hillwood Café is committed to working with local farmers and produce distributors to provide our guests with the freshest seasonal foods while supporting our local communities.

**HILLWOOD**  
Café