Café Churon

Fri. 12pm-5pm      Sat. & Sun. 11am-4pm

Starters
Jalapeno Poppers 9
Fresh jalapenos filled with Philadelphia cream cheese and wrapped in bacon.
Coconut Shrimp 13
Extra Jumbo Shrimp beer battered and coated with coconut and served with mango puree.

Cheese Boards 15 & 25
Assorted cheeses served with crackers and fresh fruit.
Serves two or four
Charcuterie Boards 24 & 34
Chef’s assortment of dry meats, imported and domestic cheese, dried and fresh fruit, nuts, artichoke hearts, sun dried tomato, olives, herb crustini, and raspberry sauce. Serves 2 or 4

Salads
Add Chicken $5.00 or Shrimp $7.00
Chardonnay 13
Organic mixed greens, marinated raspberries, caramelized pecans, goat cheese chef’s chardonnay dressing, herb rolls. *contains nuts
Caesar 12
Romaine lettuce, tomato, shredded parmesan, topped with baked parmesan and Caesar dressing and bread sticks.
Arugula Balsamic 13
Arugula, balsamic vinaigrette, red onions, strawberries, caramelized pecans, green apples, feta cheese, balsamic reduction, and herb rolls. *contains nuts

Sandwiches
All served with fresh mixed fruit
Vegetarian 13
Ciabatta, grilled portabella, zucchini, red bell pepper, sun dried tomato, red onion, and provolone.
Grilled Chicken 13
Marinated and served on a French roll with mixed greens, tomato, onion, and pepper jack.
Tri Tip 15
Marinated Angus tri tip, tomato, onion, and pepper jack on a French roll.

Sweet Stuff
Chocolate mousse cake 7
Drizzled with chocolate port