

Black-Eyed Susan ACOUSTIC CAFÉ



DINNER & DESSERT MENU

Dinner served Saturdays 4:30 – 10:00
Music begins at 7:30 Doors close at 11:00

Your Hosts: Don & Karen Ash

STARTERS

Homemade Soup du Jour

Please ask your server for today's specialties

Cup: \$2.75 w/saltines
\$3.75 w/bread basket

Bowl: \$3.95 w/saltines
\$4.95 w/bread basket

Pesto & Cheese Crostini (v) \$3.95

Thinly-sliced rounds of French baguette toasted with olive oil, mozzarella, fresh tomatoes, sweet basil pesto and asiago cheese.

Fruit & Cheese Sampler for Two (v) \$7.95

Homemade cheese spreads (Port & Cheddar, Caraway-Mustard, and Apricot-Chipotle) with fresh fruit, multigrain crackers, and marble rye bread.

GREEN SALADS

Giovanni \$8.95

Chunks of marinated grilled chicken breast served over sliced plum tomatoes, red onion and mixed greens, topped with gorgonzola and crisp bacon and served with a bread basket. We suggest our Creamy Garlic dressing.

House Special (v) \$6.95

Fresh mixed greens topped with toasted pecans, dried cranberries, grape tomatoes and feta cheese served with a bread basket and our house Blueberry Vinaigrette. Add Giovanni Chicken \$2.50

Homemade Dressings: Creamy Lemon Dill, Creamy Garlic, Sweet Vidalia, 1000 Island, Italian Vinaigrette, Sesame-Ginger, Greek, Caesar. *Blue Cheese: Add \$.75*

Prepared Dressings: Italian, French, Garden Ranch. *Blueberry Vinaigrette: Add \$.75*

WET YOUR WHISTLE

Chilled Apple Cider or Freshly-Squeezed Lemonade \$2.00

Sparkling Fruit Juice (no sugar added) Raspberry, Peach, Mango or Cranberry \$1.75

Coffee, Decaf, Hot Tea, Brewed Iced Tea \$1.75

Raspberry or Peach Iced Tea \$2.25

A&W Root Beer, Pepsi, Diet Pepsi, Sierra Mist, Club Soda \$1.25

NOVEMBER SPECIALS

- Pasta Gorgonzola (v)** **\$8.95**
Penne pasta, broccoli florets, and sweet bell peppers in a savory sauce made with gorgonzola, garlic, cream and white wine. Served with a garden side salad and bread basket. Add chicken: \$2.50
- Mushroom Swiss Burger** **\$6.95**
A quarter-pound pub burger topped with melted Swiss and smothered in mushrooms sautéed in butter. Includes your choice of a side.
- Cranberry Chicken Wrap** **\$7.95**
Fresh chicken salad tossed with toasted pecans, dried cranberries, sweet grapes and cheddar cheese, wrapped with mixed greens and an herb mayonnaise. Includes your choice of a side.
- Blarney Wrap** **\$7.95**
Warm sliced corned beef round with Swiss cheese and homemade Cole slaw, dressed with a creamy caraway spread. Includes your choice of a side.
- Muffaletta** (pronounced moo-fuh-LAH-tah) **\$8.95**
A N'awlins favorite. Crusty toasted French bread loaded with hard salami, provolone and ham, and smothered in a savory tapenade of olives, lemon, garlic & capers. You'll want extra napkins! Includes your choice of a side.

SIDES

- Garden Side Salad**
Iceberg, romaine and spinach leaves tossed with tomato, red onion, carrot, sweet bell pepper, and cucumber.
- Broccoli Salad**
Fresh broccoli florets, crumbled bacon and cheddar cheese in a sweet, creamy dressing.
- Cajun Mashed Potatoes**
We boil 'em, mash 'em and season 'em with a lot of flavor and a little heat.
- Chips and a Pickle**

HOMEMADE DESSERTS

Chocolate Raspberry Cream Pie	\$4.25
Sweet, flaky pastry layered with crushed red raspberries and a light and luscious cream center, capped off with a layer of chocolate and a Ghirardelli chocolate drizzle.	
Pumpkin Mousse	\$2.95
Pumpkin puree, sugar and cream whipped to perfection, and served with a gingersnap.	
Pumpkin Gingerbread Parfait	\$3.50
Creamy and delicious! Pumpkin mousse layered with freshly-baked pumpkin gingerbread and topped with whipped cream.	
Crème Brulee	\$5.95
An elegant custard made with heavy cream with a thin layer of caramelized sugar on top. Ask for today's flavors.	
Coconut Cream Sundae	\$3.95
Don's homemade Coconut Cream ice cream served over a crumbled dark chocolate cookie with toasted coconut, whipped cream and a drizzle of dark Ghirardelli chocolate.	
New York-Style Cheesecake	\$4.25
We offer a variety of different cheesecakes - please ask your server for today's flavors.	

Opening this café is the fulfillment of a long-held dream. We're so very pleased that you chose to join us for a meal, or for dessert and coffee, and (of course) for the music. We ask you to please be generous when tipping the musicians. If they are well-rewarded, we can be confident they'll say "yes" when we ask them to play in the future, ensuring that we can continue to host live music for all our enjoyment for years to come. *Don and Karen*

*Planning a meeting, party or special event?
Please ask us about hosting or catering it.*



Black-Eyed Susan Acoustic Café
22 W. Main St., Angelica, NY
585-466-3399 black-eyed-susan.com

We accept payment

this time.

Now open for lunch Monday–Friday 11:00–2:00.

by cash or check only at