RAVENSCROFT

FRIDAY | MARCH 27, 2026

STARTERS & SHAREABLES

SHARKOUTERIE BOX | $17
smoked and cured meats, domestic & imported cheese, fruit, pickled & brined things
and a bit of sweet stuff with homemade lentil crackers

GF

LOADED ROASTED RED PEPPER HUMMUS | $11
roasted red pepper hummus topped with a chopped salad of kalamata olives, pine nuts,
cucumber, fresh herbs, tomato, roasted chick peas and served with pita chips.

V

LOADED ROASTED RED PEPPER HUMMUS | $8
with choice of classic cheddar cheese sauce or white truffle mushroom sauce

VG

STEAKHOUSE SHRIMP COCKTAIL | $9
jumbo shrimp (5), housemade cocktail sauce, lemon wedge.

GF

SOUP & SALADS

ROASTED CAULIFLOWER BISQUE | $6

GF

WILD SALMON & LENTIL SALAD | $17
6oz wild salmon filet, lentils, cucumber, tomato, pickled red onion,
sweet peppers, arugula, fresh herbs, lemon & dijon vinaigrette.

GF

ROASTED ORGANIC CHICKEN BLT SALAD | $14
6oz roasted organic chicken, housemade bacon, tomato, pickled red onion,
romaine, fresh herbs, rosemary ranch dressing.

GF

APPLE & BLEU CHEESE SALAD | $9
apple, creamy bleu cheese, walnuts, dried cranberries,
arugula, local honey & balsamic vinaigrette.

GF

BLT SIDE SALAD | $5
housemade bacon, tomato, red onion, chopped romaine,
rosemary ranch dressing.

GF

GF GLUTEN FREE DF DAIRY FREE V VEGAN VG VEGETARIAN

ENTREES

HONEY MUSTARD ROASTED CHICKEN & CABBAGE | $17
served with sauteed brown butter & sage spaetzle.
GF

SMOKED POLISH SAUSAGE & HONEY MUSTARD CABBAGE | $17
served with sauteed brown butter & sage spaetzle.

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | $4

MY GRANDMOTHER'S LEMON MERINGUE PIE | $4

RAVENSCROFT LEGENDARY BROWNIES | $5 / $8 with ice cream
available at intermission only

ICE CREAM | $3
vanilla bean or pecan praline

GF

JAZZBIRD NIGHTS