



Soups

Portland Spring Tonic

A restorative elixir of foraged stinging nettle, leek, green garlic, spring onion, fennel, celery, parsley, new potatoes, flageolet beans, amaranth, and spinach, in a hot vegetable broth. **\$9**
Vegan and Gluten Free

Hungarian Mushroom Soup

Rich, creamy, earthy, and satisfying. Chef Kat's recipe includes bounty of wild and farm mushrooms, lifted with fresh lemon and dill, enriched with sour cream, seasoned with paprika, and stirred into savory umami mushroom broth. **\$12**
Vegetarian and Gluten Free

Mama's Chicken Noodle Soup

Comfort Soup, lovingly prepared. Roast chicken, carrot, celery, green onion, garlic and parsley, in a rich bone broth, with hand-rolled noodles **\$9**
Make it Daddy Style: Livened up with pepperoncini, pepperoncini brine, oyster crackers, and sliced pepperjack cheese.
So good! **\$2**

Sandwiches

Pony Caprese

Basil pesto, creamy burrata cheese, calabrian chili pepper-marinated sun dried tomatoes, and arugula, on a petit ciabatta roll. **\$9**
Vegetarian

Italian Stallion

Everything on the Pony Caprese, plus prosciutto, hot coppa, mortadella, and salami...on a larger ciabatta roll. **\$15**
"Kick it up" with extra calabrian chiles - just say please!

Savories

Charcuterie Box

An assortment of cured meats and select cheeses, crackers, preserves, and garnishes. For lunch, or for later! **\$12**

Garden Greens & Leek Crostata

Swiss chard, raab, kale, and collards, sautéed with leek, blended with egg, ricotta, and herbs, and baked in pastry. **\$6**
Vegetarian

We're happy to augment your event with an ala carte style offering.

For questions, customizations, and booking contact kat@aftercarecafe.com