

SABRINA'S CAFÉ

DINING DAYS MENU

3 COURSES- \$25.00 PER PERSON



FIRST COURSE

AVOCADO TOAST

Smashed avocado, charred pepper relish, lime, and cotijo cheese.

BUFFALO CAULIFLOWER

Tempura fried cauliflower, spicy buffalo sauce, with a buttermilk ranch dipping sauce

SUMMER TOMATO PANZANELLA

Jersey tomato, burrata cheese, toasted baguette, olive oil, lemon juice, basil and arugula

VEGETABLE SPRING ROLL

Shaved vegetables, spicy chili sauce

SOUP DU JOUR

SECOND COURSE

PAN SEARED SCOTTISH SALMON

Roasted Jersey corn, sweet potato succotash, chipotle butter

CHICKEN ENCHILADAS

Spicy chicken tinga, corn tortillas, black bean puree, white rice, lime crema and pico de gallo

FRIED CHICKEN AND BISCUITS

Fried chicken breast, buttermilk biscuits, rosemary honey butter

SUMMER SQUASH LINGUINI

Lemon ricotta, shaved summer vegetables, tomato broth, toasted bread crumbs, basil pesto



CHOICE OF DESSERT

ASK YOUR SERVER ABOUT OUR DESSERT SELECTION