



# *Poppies*

AT JEWELL GARDENS



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## Salads

### ANCIENT GRAINS SALAD

*warm semi pearled farro with slow roasted organic vegetables, baby lacinato kale, crispy prosciutto, 18 month Grana Padano, and lemon tahini vinaigrette, garnished with hemp seeds and assorted micro greens*

14.00

### SPRING PANZANELLA SALAD

*organic mixed lettuce tossed with freshly picked dandelion greens, roasted broccoli, cauliflower, carrots, baby cabbage, tender white beans, toasted focaccia croutons, and our house stone ground mustard vinaigrette*

14.00

### FARMHOUSE DUCK SALAD

*organic mixed greens with tender slow roasted duck, pasture raised poached egg, dried cranberries, spiced walnuts, honey cured bacon, maytag blue cheese and rhubarb preserve vinaigrette*

16.00

### SMALL GARDEN SALAD

*organic mixed greens with garden vegetables*

7.00

### ADDITION SALAD PROTEIN

*sockeye salmon, hot smoked salmon, or slow roasted duck*

7.00

## Paninis

*served with house cured pickles and a small garden salad. add soup for \$2*

### ROASTED VEGETABLE

*herb marinated zucchini, squash, eggplant, and roasted red pepper topped with organic basil, carrot top pesto, mozzarella cheese, aged balsamic reduction, and smoked sea salt*

14.00

### SMOKED SALMON GRILLED CHEESE

*hot hickory smoked Alaskan salmon with Tillamook cheddar cheese, smoked gouda, bellagio mozzarella, and caramelized onions*

15.00

### TRADITIONAL TEA PLATE

*freshly baked scone, ruby begonia bar, cucumber sandwich, mini quiche, and a delectable chocolate*

14.00



Please let your server know if you have any food allergies or dietary preferences.

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## Entrees

**FRENCH SORREL CRUSTED SOCKEYE SALMON** 18.00  
*served over warm semi pearled farro salad with roasted organic vegetables, pasture raised egg yoke vinaigrette, and pickled mustard seed*

**BEEF CHEEK RAGU** 16.00  
*pappardelle pasta tossed with slow roasted beef cheeks in a rich tomato ragu. topped with 18 month Grana Padano cheese and fresh organic basil-served with ciabatta bread*

**DA BUDDHA BOWL** 14.00  
*a healthy serving of organic vegetables from our garden, served over brown rice and a variety of delicious toppings- ask your server for today's toppings*

**QUICHE** 14.00  
*your choice of smoked salmon or organic garden vegetable quiche, accompanied by a small garden salad and a cup of homemade soup*

## Deserts

**HENRY CLARK RHUBARB PIE** 8.00  
*served with a scoop of french vanilla ice cream*

**FLOURLESS CHOCOLATE CAKE** 8.00  
*topped with carmel popcorn, warm dulce de leche caramel sauce, and smoked sea salt*

**LAVANDER CHEESECAKE** 8.00  
*graham cracker crust, freshly whipped cream, and organic garden mint*

## Beverages

**ALASKAN BEERS** 6.00  
*from Juneau, Alaska  
Alaskan Amber, Honey Ale, Alaskan White, Icy By IPA*

**DARK HORSE WINE** 7.00  
*from Modesto, California  
pinot grigio, chardonnay, cabernet sauvignon, or merlot* 26.00

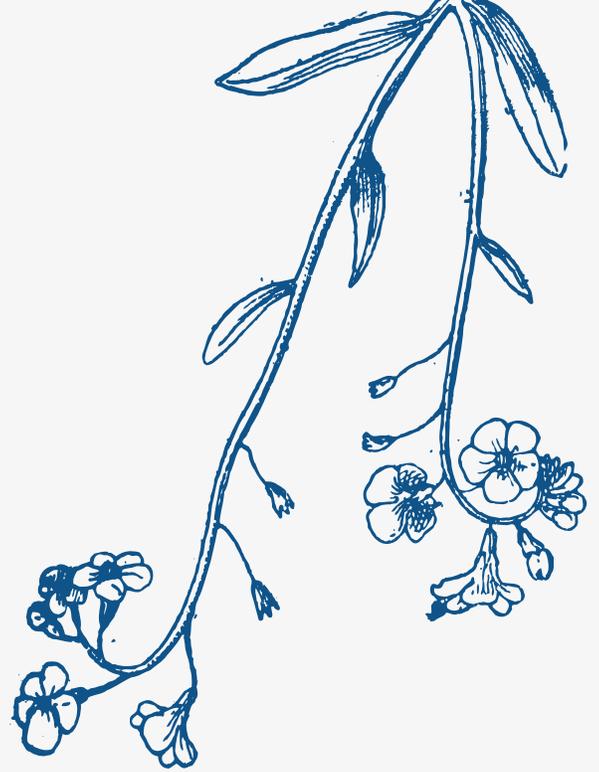
**HENRY CLARK RHUBARB MIMOSA** 8.00  
*La Marca Prosecco with rhubarb reduction*

**HOMEMADE LEMONADES** 4.00  
*organic fresh mint, lavender, or rhubarb lemonade*

**HOT COFFEE OR ENGLISH ROSE TEA** 3.00

**HOT CHOCOLATE WITH WHIPPED CREAM** 4.00





*At Poppies, we use our freshest produce as it becomes available throughout the season. Our menu and ingredients periodically change as we harmonize our meals with the plants and season. This is not only part of the enjoyment and lure to our garden restaurant, but we believe that local and fresh produce improves life in just about every way. It is more healthy and interesting for our guests, it lessens fossil fuel consumption, and tightens community. Most importantly, we hope it creates a high quality and unique dining experience for our customers and leaves you a little healthier, happier, and more inspired than when you walked in.*

*Spreading education, inspiration, community connection, art, love, and peace has and will always be at the core of our company's mission. This organization continues in loving memory and dedication to Charlotte Jewell the co-founder. Through our organization may the ripple effect of her life's work live on, continuing to spread the influence of peace, love, and awareness.*

*Enjoy and thank you!*

**THE JEWELL GARDENS TEAM**

