



new Scenic café

scott graden
proprietor/chef

5461 north shore drive
duluth, mn 55804
218-525-6274
newsceniccafe.com

starters

rugbrød - 10
basil pesto preserved eggplant pickled mushrooms

bratwurst - 10
sweet red cabbage prosciutto pickled mustard apple

curried blue mussels - 10
cider cream cilantro ciabatta

miso & banh pho - 10
pea sprouts pickled shimeji miso-cured quail egg

escargot - 10
cilantro garlic butter bread crumbs baguette

artichoke slather - 9
asiago chive garlic mayonnaise baguette

sandwiches

banh mi - 10
pâté pork terrine cucumber sriracha mayo cilantro baguette

mortadella - 10
bell pepper onion cornichon olivada dried tomatoes ciabatta

burger - 11
gruyere tomato greens buttermilk onion ciabatta roll

seared halloumi - 11
*sun-dried tomato cucumber shallot greek yogurt
dill & mint torpedo roll*

asparagus & egg - 10
gruyere frisée lemon basil aioli ciabatta

grilled chicken breast - 11
asparagus brie lemon basil aioli cranberry walnut bread

tempeh reuben - 10
sauerkraut russian dressing tomato gruyere dark raisin rye

soups

french onion soup - 7
beef stock crouton gruyere

soup du jour - 6
bowl fresh bread

soup & salad - 10
bowl house salad fresh bread

salads

house salad - 6
spring greens roasted grapes seasoned filo

roasted brussels sprout leaves - 10
brioche taleggio fonduta duck confit egg

roasted beets - 10
frisée cider haricots verts chevre hazelnut

baby kale - 11
romano snow candied pepitas meyer lemon vinaigrette

pistachio crusted goat cheese - 10
greens dried fruit carrot herbs vinaigrette

entrées

grilled poussin - 24
*black garlic baby root vegetables parisian herb gnocchi
baby white asparagus*

venison tenderloin - 26
*rutabaga & apple purée farro dutch cocoa
demi glace foie gras cream green peas*

seared sea scallops - 25
*baby fennel & leeks russian marble potatoes cider gastrique
duck fat coconut & orange blossom water foam*

cassoulet de toulouse - 23
duck confit tarbais beans mire poix pork belly

sweet pea falafel - 23
*pickled onion french green lentils lemon cilantro
dried tomato sauce cucumber yogurt*

beef cheek bourguignon - 25
pickled cipollini onion potato peas & carrots duck stock

spring vegetable ragout - 23
*baby zucchini heirloom carrot pea pod mushroom leek
beurre blanc latke gnocchi turnip fennel*

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desserts

crème brûlée
madagascar vanilla bean
6

red velvet sponge
buttermilk panna cotta blue cheese
poached pear walnuts
7

hazelnut cake
whipped cream belgian chocolate curls
frangelico syrup
7

tiramisu
espresso gelée mascarpone mousse cocoa
zanzibar ice cream chocolate crumb
7

maple mille-feuille
pastry cream candied pepitas marshmallows
7

blackberry cream cheese tart
whipped cream pastry shell
6

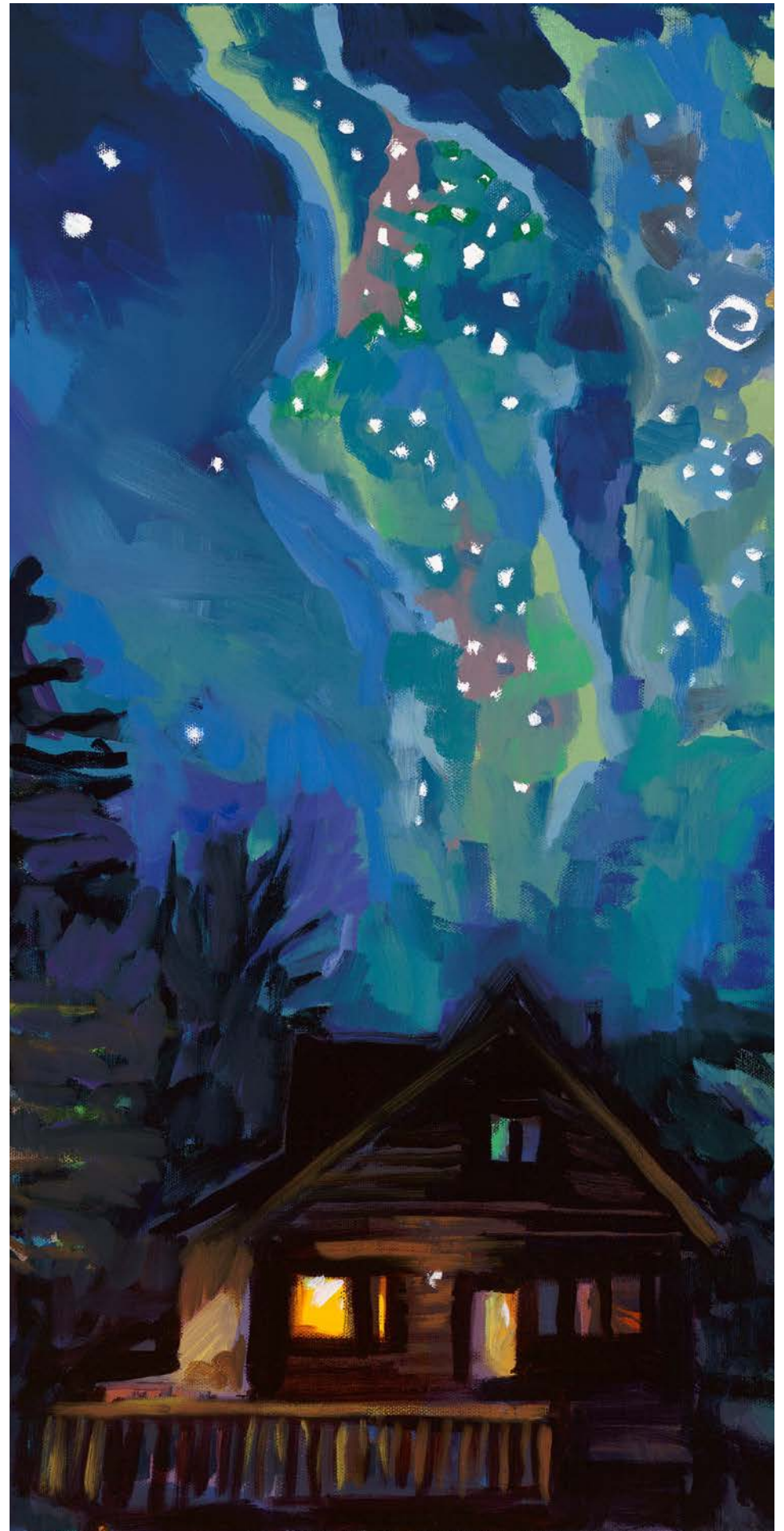
seasonal pie
5

bottled beers

Amstel Light, <i>Amsterdam, Holland</i>	4.75
Grain Belt Premium, <i>New Ulm, Minnesota</i>	4.75
Modelo Especial, <i>Mexico City, Mexico</i>	5.00
Heineken, <i>Amsterdam, Holland</i>	5.00
Bent Paddle Pilsner, <i>Duluth, Minnesota</i>	5.00
Lift Bridge Farm Girl Saison, <i>Stillwater, Minnesota</i>	5.75
Alaskan White Ale, <i>Juneau, Alaska</i>	5.00
Lucid Enlightened Ale, <i>Minnetonka, Minnesota</i>	5.00
Summit Extra Pale Ale, <i>St. Paul, Minnesota</i>	4.75
Fitger's Pale Ale, <i>Duluth, Minnesota</i>	5.00
New Belgium Fat Tire Amber Ale, <i>Fort Collins, Colorado</i>	5.00
New Belgium Seasonal, <i>Fort Collins, Colorado</i>	5.00
North Coast Red Seal Ale, <i>Fort Bragg, California</i>	5.00
Anchor Steam, <i>San Francisco, California</i>	5.00
Fulton Sweet Child of Vine, <i>Minneapolis, Minnesota</i>	5.75
Lake Superior Special Ale, <i>Duluth, Minnesota</i>	5.00
Bell's Two Hearted Ale, <i>Comstock, Michigan</i>	5.00
Bell's Seasonal, <i>Comstock, Michigan</i>	5.00
Brau Brothers Bancreagie Peated Scotch Ale, <i>Lucan, Minnesota</i>	5.00
Bent Paddle Bent Hop, <i>Duluth, Minnesota</i>	5.00
Bent Paddle Black Ale, <i>Duluth, Minnesota</i>	5.00
Bent Paddle ESB, <i>Duluth, Minnesota</i>	5.00
Tallgrass Oasis, <i>Manhattan, Kansas</i>	5.75
Surly Furious, <i>Brooklyn Center, Minnesota</i>	5.75
Surly Bender, <i>Brooklyn Center, Minnesota</i>	5.75
Newcastle Brown Ale, <i>Dunstan, England</i>	5.00
Guinness Stout Nitro Can, <i>Dublin, Ireland</i>	5.75
Deschutes Black Butte Porter, <i>Bend, Oregon</i>	5.75
Crispin Brut Extra Dry Cider, <i>Colfax, California</i>	4.75
Angry Orchard Hard Apple Ginger Cider, <i>Cincinnati, Ohio</i>	4.75
Mike's Hard Lemonade, <i>Seattle, Washington</i>	4.75
Clausthaler N/A Beer, <i>Frankfurt Main, Germany</i>	5.00
Caliber N/A Beer, <i>Dublin, Ireland</i>	5.00
Duvel, Belgian Golden Ale, <i>Breendonk, Belgium</i>	14.00
Ommegang, Rare Vos Amber Ale, <i>Cooperstown, New York</i>	12.00
Ommegang, Abbey Ale Dubbel, <i>Cooperstown, New York</i>	12.00
Ommegang, Three Philosophers, <i>Cooperstown, New York</i>	12.00
Rogue, Hazelnut Brown Nectar, <i>Portland, Oregon</i>	10.00
Borealis Mon Cherries, <i>Knife River, Minnesota</i>	14.00
Borealis La Lune, <i>Knife River, Minnesota</i>	14.00
Borealis Speckled Ghost, <i>Knife River, Minnesota</i>	14.00

beverages

Coffee.....	2.00
Hot Chai	3.75
Rishi Hot Loose Leaf Tea	3.00
Hot Chocolate	2.50
Milk (2% or Skim).....	1.50
Kid's Milk	1.00
Soy Milk.....	2.50
Chai Iced Tea	3.75
San Pellegrino Sparkling Water (250 ml)	4.00
Rishi Peach Black Iced Tea.....	3.00
Santa Cruz Spritzer	3.00
Housemade Lemonade	3.00
Blackberry Lemonade	3.00
Root Beer	3.00
Mr. Q Cumber	3.50
Fentimans Soda	3.50
Izze Sparkling Fruit Juice.....	3.50
Blue Sky Natural Soda	3.00
Bruce Cost Natural Ginger Ale.....	3.00
Dry Soda (Vanilla, Lavender, or Juniper)	3.50
Coca-cola Products	2.50



white wines

	bottle / glass
E. Guigal, Rosé, <i>Rhone, France</i>	30 7.25
Yalumba, Vermentino, <i>Eden Valley, Australia</i>	24 6.50
Affinitás, Dry Furmint, <i>Tokaj, Hungary</i>	26 6.75
Ulacia, Getariako Txakolina, <i>San Sebastian, Spain</i>	28 7.00
Castellaro, Bianco "Pomice", <i>Lipari, Italy</i>	54
Simčič, Ribolla, <i>Brda, Slovenia</i>	30 7.25
Nardello, Soave Classico Meridies, <i>Garganega, Veneto, Italy</i>	26 6.75
Montinore Estate, Almost Dry Riesling, <i>Willamette Valley, Oregon</i>	30 7.25
Schloss Gobelsburg, Dry Riesling, <i>Kamptal, Austria</i>	34 7.75
Jim Barry, Lodge Hill Dry Riesling, <i>Clare Valley, Australia</i>	32 7.50
Sábrego, Godello, <i>Valdeorras, Spain</i>	26 6.75
Bucci, Verdicchio Classico Superiore, <i>Castelli di Jesi, Italy</i>	28 7.00
Domaine Eric Louis, Sauvignon Blanc, <i>Loire, France</i>	28 7.00
Perticaia, Trebbiano Spoletino, <i>Umbria, Italy</i>	32 7.50
Marc Portaz, Roussette, <i>Savoie, France</i>	28 7.00
Le Clos du Château L'Oiselinière, Muscadet Sèvre et Maine, <i>Loire, France</i>	44
Bouchard Père & Fils, Chardonnay, <i>Bourgogne, France</i>	36 8.00
Frog's Leap, Chardonnay, <i>Napa Valley, California</i>	36 8.00
Neyers, Chardonnay, <i>St. Helena, California</i>	36 8.00
Vincent Damp, Chardonnay, <i>Chablis, France</i> (375 ml)	20
St. Innocent, Chardonnay, <i>Willamette Valley, Oregon</i>	46
Beaurenard, Chateauneuf du Pape Blanc, <i>Rhone, France</i>	90
Chateau Montelena, Chardonnay, <i>Napa Valley, California</i>	90
Bouchard Père & Fils, <i>Puligny-Montrachet, France</i>	132

sparkling wines

Tiamo, Prosecco, <i>Veneto, Italy</i>	(split) 9
Laurent-Perrier, Brut, <i>Champagne, France</i>	(half bottle) 32
Billecart-Salmon, Brut, <i>Champagne, France</i>	(half bottle) 52
Henriot, Brut NV, <i>Champagne, France</i>	(half bottle) 64
Sciarpa, Prosecco, <i>Conegliano-Valdobbiadene, Italy</i>	26
Colli Euganei, Prosecco, <i>Veneto, Italy</i>	28
Laurent-Perrier, Brut, <i>Champagne, France</i>	66
Heidsieck, Monopole, "Blue Top" Brut, <i>Champagne, France</i>	70
Chartogne-Taillet, Brut Cuvée, <i>Champagne, France</i>	78
Brundlmayer, Brut Rosé, <i>Langenlois, Austria</i>	82
Marc Hebrart, Brut Rosé, <i>Champagne, France</i>	98
Haton, Blanc de Blancs 2005, <i>Champagne, France</i>	100
Veuve Clicquot, Brut NV, <i>Champagne, France</i>	110
Moët & Chandon, Imperial NV, <i>Champagne, France</i>	120
Moët & Chandon, Brut Rosé, <i>Champagne, France</i>	126
Veuve Clicquot, Brut Rosé, <i>Champagne, France</i>	140
Billecart-Salmon, Brut, <i>Champagne, France</i>	152
Pierre Gimonnet, Brut, Special Club 2005, <i>Champagne, France</i>	168

red wines

	bottle / glass
Becker Estate, Pinot Noir, <i>Pfaltz, Germany</i>	36 8.00
Walnut City WineWorks, Pinot Noir, <i>Willamette Valley, Oregon</i>	36 8.00
Roco, Pinot Noir, <i>Willamette Valley, Oregon</i>	38 8.25
Gachot-Monot, Côte de Nuits-Villages, Pinot Noir, <i>Bourgogne, France</i>	52
Domaine Drouhin Oregon, Pinot Noir, <i>Dundee Hills, Oregon</i>	76
St. Innocent, Justice Vineyard, Pinot Noir, <i>Willamette Valley, Oregon</i>	84
Duxoup, Charbono, <i>Sonoma, California</i>	28 7.00
Bolzano, St. Magdalener, <i>Alto Adige, Italy</i>	32 7.50
Berger, Zweigelt, <i>Niederösterreich, Austria</i>	26 6.75
Château de Hauterive, Malbec, <i>Cahors, France</i>	30 7.25
Palacios Camins del Priorat, <i>Priorat, Spain</i>	34 7.75
Petrilli, Agramante, <i>Puglia, Italy</i>	28 7.00
Château Coupe-Roses, Minervois, <i>Languedoc, France</i>	28 7.00
Warwick, Three Cape Ladies, <i>Western Cape, South Africa</i>	38 8.25
Cline, Small Berry Mourvèdre, <i>Contra Costa, California</i>	70
Gamling and McDuck, Cabernet Franc, <i>Napa Valley, California</i>	60
Santadi, Grotta Rossa, Carignano, <i>Sardinia, Italy</i>	28 7.00
Alois, Aglianico, <i>Campania, Italy</i>	26 6.75
Voge, Les Peyrouses, Syrah, <i>Rhone, France</i>	38 8.25
Novelty Hill, Merlot, <i>Columbia Valley, Washington</i>	36 8.00
Barnard Griffin, Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	36 8.00
Alejandro Fernández, Tempranillo, <i>Ribera del Duero, Spain</i>	54
Smith Wooton, Petit Verdot, <i>Napa Valley, California</i>	68
Oddero, Barbaresco Gallina, <i>Piemonte, Italy</i>	110
Shafer, One Point Five, Cabernet Sauvignon, <i>Stags Leap, California</i>	132

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