



DINNER  
SPRING  
2024

## SMALL PLATES

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### Grass-Fed Beef Meatball- 16

Roasted Garlic and Basil Olive Oil, Honey Whipped Ricotta

### Ceviche Summer Roll - 16

Fresh Fish Ceviche, Mango, Cucumber, Sweet Chili Sauce

### Pan Roasted Achiot Octopus-18

Shaved Pickled Carrots, Chermoula

### Heritage Slab Bacon- 16

Green Apple Relish, Rosemary Caramel

### Buratta- 18

Asparagus, Crispy Shallot, EVOO

## LARGE PLATES

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### Grass-Fed Steak, Chef's Cut - M/P

Garlic & Shallot Brown Butter, Parmesan Potato Gratin

### Pan Roasted Local Scallops- 40

Sesame Cucumber-Daikon Salad, Chili-Miso Aioli

### Sofrito Braised Grassfed Beef Short Rib-45

Garlic Grits, Cotija Cheese

### Organic Chicken Thigh- 32

Stirfried Rice Noodles, Napa Cabbage, Mushroom, Miso-Ginger Broth

### Fresh Market Fish Preparation- M/P

Changes weekly -- please ask your server.

### Wildcard Special- M/P

Changes weekly -- please ask your server.

## SIDES

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Parmesan Potato Gratin- 10

Braised Collard Greens with Bacon- 10

## SALADS

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### Baby Gem Caesar Salad- 16/9

Shaved Parm Cheese, Anchovy, GF Breadcrumbs

### Bibb & Radicchio- 16/9

Goat Cheese, Toasted Almonds, Mustard-Shallot Vinaigrette

### Organic Baby Greens- 15/8

Cucumber, Radish, Red Onion, Cider Vinaigrette

### Baby Arugula Salad- 16/9

Toasted Pumpkin Seeds, Avocado, Red Onion, Creamy Raw Cashew-Lime Dressing

## BOWLS

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### Vegetable Curry Bowl- 23

### with Pasture Raised Chicken- 29

Napa Cabbage, Carrots, Mushrooms, Thai Green Curry, Basil, Coconut Milk, Steamed Jasmine Rice

### Cup of Housemade Bone Broth-7

### Cavé Classic Chicken Veggie Soup-8

### Seasonal Soup of the Day-8

## BURGERS

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### The Bison, The Duck and The Egg- 23

Fresh Ground Bison Burger with Duck Fat folded in and topped with a Fried Egg, Avocado over Sweet Potato Hash Browns and seasonal greens.

### Grass-Fed Beef-Roasted Marrow Burger- 24

Raclette Cheese, Roasted Garlic-Herb Butter, Soft Gluten-Free Potato Roll, Duck Fat Truffle Fries

Help keep our small kitchen running efficiently; please refrain from requesting menu substitutions.

3% charge will be applied to all credit card transactions.

SERVING LUNCH AT NOON | DINNER AT 5 PM | SUNDAY DINNER AT 4PM | CLOSED TUESDAY | [cavebistro.com](http://cavebistro.com)



## WEEKLY PREPARED MEALS

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### EAT WELL, FEEL YOUR BEST

Enjoy the great taste of Cavé all week long with wholesome meals prepared by Chef Doug. Cavé's prepared meals are beyond what most of us can cook ourselves (when's the last time you whipped up an iced broccoli puree for your pan seared Ora King salmon?) Our regulars tell us the quality and taste has them looking forward to eating their meals all week long. Simply reheat and eat.

#### LEAVE THE CALORIE COUNTING BEHIND

Eat for health and weight loss by simply eating nutritiously and in healthy portions. Our customers tell us they feel and look their best when they consistently eat well. If it's hard to imagine loving the food that will help you feel and look your best (whether you have a gluten intolerance or simply want to lose or maintain your ideal weight), remember how much you loved your meal at Cavé!

#### ORDER ONLINE BEFORE 5PM SATURDAY

Each week, Chef Doug and his talented team cook up house made healthy dishes made from scratch using the same high-quality ingredients used at Cavé.

- A minimum order of 8 meals (4-day supply of meals) is required to place an order.- \$125
- Option to select up to 2 substitutions by doubling up on any other meals offered that week
- Order as many extra meals as you wish (\$15 per)
- Add any of our baked goods or bone broth onto your weekly order
- Pick up at Cavé each Monday during business hours
- Ask about the monthly discount

Each week, a new menu is dropped on Thursday. It is sent to all subscribers and is posted on the website.

Get on the list at [www.cavebistro.com](http://www.cavebistro.com).