

EVENING MENU (Available after 4pm)



Chef Owned & Operated. Made From Scratch & Made to Order Cooking.

Call us to find out what specials we have available!

SHAREABLES • APPETIZERS • SMALL PLATES • SOUPS • SALADS

BRUSCHETTA (4pcs.) **V** *Crostini. Whole-Milk Mozzarella. Aged Parmesan. Tomatoes. E.V.V.O. Balsamic Reduction. Fresh Basil.* **8**

CRISPY, CREAMY TOFU BITES **V** *Extra Firm Tofu. Lightly Fried. Seasoned. Served with Two Dipping Sauces.* **7**

SEASONED FRIES **V** *Garlic. Sea Salt. Cracked Black Pepper.* **4**

CUBAN ROLLS *Slow Roasted Pork Shoulder. Caramelized Onions. Aged Swiss. Baked Ham. Sweet Pickles. Wrapped in Fresh Tortillas & Fried Until Golden. Chipotle Dip.* **8**

HAND-FORGED POTSTICKERS (6 pcs.) *Made In-House. Pan Fried. Pork & Shrimp. Dipping Sauce.* **7.5**
(please call for availability)

SOUP

• **SOUP OF THE DAY** *Please Inquire.* cup/bowl **4.5/6.5** (unless otherwise noted for specialty soups)

SOUP & SALAD *Cup of Soup of the Day & Side **House** Salad with your choice of dressing* **9**

GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ 1000 Island **Non-GF** “Addictive” Peanut-Lime

SALADS

...add marinated, sliced & grilled chicken breast or marinated, sliced & grilled firm tofu to any salad + **3**
...extra dressing .50 cents each

HOUSE/CAFÉ SALAD **V, VG, GF** (side) **6** (Entree) **8**
House Blend Lettuce Mix. Shredded Carrots. Red cabbage. English cucumbers. Tomatoes. Your choice of house made dressing. Crostini.
GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ 1000 Island
Non-GF: “Addictive” Peanut-Lime

THAILAND **V, VG** (side) **6.5** (Entree) **9**
Napa & Purple Cabbage. Shredded Carrots. English Cucumbers. Cilantro. Scallions. Bell Peppers. Crushed & Roasted Cashews. Our signature, “Addictive” Peanut-Lime Dressing.

QUINOA SALAD **V, VG,** *Kale. Romaine. Sesame~Citrus Vinaigrette. English Cucumbers. Red Bell Peppers. Cilantro. (Entree)* **11**
Scallions. Roasted Cashews.

CAPRESE **V** *Sliced Whole-Milk Mozzarella. Roma Tomatoes. Basil Leaves. E.V.V.O Balsamic Reduction. Crostini.* **8**

GREEN & BLUE *Tender Spinach. Blue Cheese. Red Onions. Hard Wood Smoked Bacon. Tomatoes. Egg. Crostini. (Entrée only)* **11**

SPECIALTY SANDWICHES

...add small house salad, seasoned fries or cup of fresh made soup +**3**

Gluten Friendly Bread Available (Three Slices) + 1.75

All of our **Specialty** sandwiches come on locally sourced bread, delivered daily.

GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ 1000 Island
Non-GF: “Addictive” Peanut-Lime

CUBA *Slow Roasted Pork Shoulder. True, Caramelized Onions. Aged Swiss. Sliced Baked Ham. Mustard-Garlic-Mayo. Sweet Pickles. Bliss.* **8.95**

TURKEY. BACON. HAVARTI. *~ House Dressing. Fresh Lettuce & Tomatoes.* **8.50**

FRENCH DIP *~ Thin Sliced Roast Beef. Aged Cheddar. Garlic Mayo. House-Made Au Jus.* **8.95**

VIETNAM *~ Marinated & Grilled Chicken. Pickled Daikon & Carrots. Cilantro. Scallions. Garlic Mayo. “Addictive” Peanut-Lime Dressing*
OR substitute with marinated & grilled extra firm tofu **V (VG no mayo)** **8.5**

ITALY *~ Fresh, Whole Milk Mozzarella. Genovese~Basil Pesto. Balsamic Reduction. Roma Tomatoes.* **V** **8.5**

V= vegetarian **VG= vegan (no animal products used)** **GF= gluten friendly**

HOUSE BURGERS

12

...includes a side of seasoned fries or small soup of the day or side simple salad

...all burgers come on a brioche bun with lettuce & tomatoes.

HP CHEESEBURGER ~ Marinated, 1/3 lb of 100% Beef. Caramelized Onions. Red Onion Shavings. House Dressing. Aged Cheddar

PORTABELLA ~ Marinated & Grilled. Havarti Cheese. Caramelized Onions. Balsamic reduction. Cilantro. Aioli. Red Onion Shavings.

CHICKEN ~ Marinated & Grilled. Caramelized Onions. Red Onion Shavings. House Dressing. Aged Cheddar

add free range, hard-cooked egg +1.00 hardwood smoked bacon +1.00

GF Dressings: Ranch ~ Reduced Balsamic Vinaigrette ~ Blue Cheese ~ Honey Mustard ~ **Non-GF:** "Addictive" Peanut-Lime

PASTAS • MACARONI

CLASSIC ~ Master Blend Cheese Sauce with Aged Cheddar. (small) 8 (entree) 10.5

CUBA MAC ~ Classic Mac + Slow Roasted Pork Shoulder + Deeply, Caramelized Onions. (entree only) 12.75

BACON MAC ~ Classic Mac + Hardwood Smoked Bacon. (entree) 11.5

NEAPOLITAN MAC ~ Classic Mac + Diced, Fresh, Whole Milk Mozzarella. 11.5

DESSERTS

AFFOGATO ~ Vanilla Bean Ice Cream. A Shot of Espresso. Whipped Cream. Caramel. Chocolate Shavings. 6 (Dine-In Only)

MADE TO ORDER FRENCH PASTRIES (a.k.a., Warm, Puffy, Things) (4 pcs.) ~ Cinnamon-Sugar Dust. Whipped Cream. Jam Puree. 6

HOUSE-MADE ICE CREAM ~ Vanilla Bean. Served with Accompaniments: Caramel. Whipped Cream. Crushed Chocolate. Jam Puree. 5 (Dine-In Only)

V= vegetarian **VG= vegan (no animal products used)** **GF= gluten friendly**

* Consuming undercooked foods raw or undercooked foods may increase your risk of foodborne illness

Please alert us to any allergies/aversions/special requests that you may have and we will do our best to accommodate.

Like us on Facebook and "keep in the know" with daily specials, promotions, discounts, contests, events and more @

www.facebook.com/thehodgepodgecafe



Menu items subject to availability and change without notice. Prices and hours are subject to change without notice. Prices do not include sales tax. We do not guarantee delivery times or condition of items ordered through unaffiliated delivery services once they have left our location.

Thank you for your patronage!

Chef/Creator/Proprietor Kris C.

Partner/Proprietor Karen Y.