



## Dinner

### Small Plates

Daily Soup	\$5/6.50
Daily Grilled Bruschetta	\$9.00
Mini Chicken Pot Pie <i>Free range chicken, peas, carrots &amp; pearl onions topped with puff pastry</i>	\$7.00
Mini Mac <i>Four cheeses &amp; breadcrumb topping</i>	\$6.00
BBQ Pulled Pork Sandwich <i>Slow braised pork &amp; coleslaw. Served with Castelvetrano olives.</i>	\$10.00

### Salads

Chilled Asparagus <i>Washington asparagus, shaved radish &amp; lemon aioli</i>	\$9.50
Bread Salad <i>Asparagus, crispy prosciutto, cherry tomatoes, baby arugula &amp; Gorgonzola</i>	\$9.50
Warm Hazelnut Crusted Chèvre <i>Sliced strawberries over organic field greens in a pomegranate vinaigrette</i>	\$8.50
Café Caesar <i>Whole romaine hearts, preserved lemon dressing &amp; garlic Parmesan brioche croutons</i>	\$9.00



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## Pizzas

<b>Bianco</b> <i>Caramelized onion, Chevré, fresh mozzarella, Fontina &amp; Parmesan</i>	\$10.00
<b>Sausage</b> <i>House made pizza sauce, roasted mushrooms, caramelized onions, sage &amp; oregano</i>	\$12.00
<b>Prosciutto &amp; Arugula</b> <i>Arugula spread, sweet spicy peppers, fresh mozzarella topped with prosciutto &amp; a fresh arugula salad</i>	\$13.00

## House Specialties

<b>Café Beef Brisket</b> <i>Creamy Fontina polenta, sautéed greens &amp; red wine demi glace</i>	\$21.00
<b>English Pea Risotto</b> <i>Sheep milk cheese, lemon zest &amp; pea tendrils</i>	\$20.00
<b>Spring Pappardelle</b> <i>Spring veggies, pancetta &amp; Grana</i>	\$19.00
<b>Pork &amp; Beans</b> <i>Chimichurri, olives &amp; greens</i>	\$22.00

## Desserts

Tart	\$7.00
Crisp	\$7.00
Bread Pudding	\$7.00
Muck Muck	\$7.00

A Big Thanks To:

Full Circle Farm, Willy Green Farm,  
Merv, Alvarez Farm, Zoe's Meats, Nicky USA  
& Mutual Fish!!!!

**Volunteer Park Café & Marketplace**  
**1501 17th Ave East, Seattle, WA 98112**  
**(206) 328-3155**

[www.alwaysfreshgoodness.com](http://www.alwaysfreshgoodness.com)

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