UC &B
UNIVERSAL
CAFE★BAR

FALL MENU

Butternut squash soup with toasted pumpkin seeds ~ **$14 gf**
Mixed olives with garlic, Mexican oregano and manchego ~ **$8 gf**
Mel the Bakery sourdough, salted butter ~ **$8**

Organic chicken liver parfait, grilled bread, apple + shallot jam ~ **$20**
Grilled radicchio, endive, pear, blue cheese, toasted walnut, maple dijon vin. ~ **$18 gf**
Pork carnitas tacos with roasted salsa verde and pickled red onion ~ **$22 gf**

Seared salmon, pearl couscous, butternut squash, leeks, dried tomatoes ~ **$32**
Hot soba noodles, dashi soy broth, carrot, pepper, shiitake, 5 spice crispy tofu ~ **$26**
Grilled bavette with frites and charred green onion butter ~ **$38 gf**
Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **$22**
Side of frites, herbs, aioli ~ **$10 gf df**

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **$14 gf**
French apple cake, vanilla ice cream, bourbon brown butter ~ **$15**

Most of our products come from environmentally sustainable farms and ranches

3% processing charge will be added to all credit card transactions
****Please inform your server of any food allergies***