



new Scenic café

scott graden
proprietor/chef

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

starters

duck confit spanikopita - 10
prosciutto roasted grapes ricotta salata mugolio

brioche & foie butter - 10
cloudberry jam arya pistachios

kaddo bourani - 10
sweet harissa greek yogurt mint & dill fried leek

taleggio fondue - 10
jumbo artisan croutons cream

artichoke slather - 9
mayonnaise asiago chive baguette

curried blue mussels - 10
cider cream ciabatta cilantro

sandwiches

cheese burger - 10
cheddar tomato shallot bun

grilled chicken breast - 10
asparagus brie lemon basil aioli cranberry walnut bread

seared halloumi - 11
tapenade sun-dried tomato dill mint torpedo roll

mortadella - 10
bell pepper onion cornichon olivada sun-dried tomato ciabatta

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

tuna melt - 11
tomato gruyere lemon basil aioli ciabatta

jalapeño bacon - 10
avocado mache tomato lemon basil aioli six seed sourdough

asparagus & egg - 10
gruyere frisée lemon basil aioli ciabatta

soups

french onion soup - 6
beef stock crouton gruyere

soup du jour - 5
bowl fresh bread

soup & salad - 9
bowl house salad fresh bread

salads

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

roasted beets - 10
frisée cider haricots verts chevre hazelnut

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

house salad - 6
spring greens roasted grapes seasoned filo

entrées

grilled pheasant breast - 24
brioche taleggio peas & pear maple syrup

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

lamb meatloaf - 26
root vegetables peas duck liver cream sherry egg yolk

pork tenderloin - 24
cornbread stuffing spanish chorizo port-fortified cherries

gnocchi - 22
mushrooms mascarpone green peas chive & fried sage

duck sausage - 23
beetroot rutabaga potato apple russian kale soft-center egg

butternut squash ravioli - 22
sun-dried tomato spinach pecans basil pesto cream garlic

hot-smoked scottish salmon - 25
beets thumbelina carrot mustard cream berries peas

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desserts

seasonal pie
5

crème brûlée
madagascar vanilla bean
6

blackberry cream cheese tart
whipped cream pastry shell
6

carrot cake
maple pot de crème caramel pepitas
6

mascarpone tart
ginger ganache pistachios
6

dacquoise
mocha meringue almonds ganache espresso butter
6

grasshopper terrine
chocolate mint feuilletine
6

warmed chocolate chip cookies
served with milk
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
Alaskan White Ale, <i>Juneau, Alaska</i>	5.00
Summit Extra Pale Ale, <i>St. Paul, Minnesota</i>	4.75
New Belgium Fat Tire Amber Ale, <i>Fort Collins, Colorado</i>	5.00
New Belgium Seasonal, <i>Fort Collins, Colorado</i>	5.00
Fulton Sweet Child of Vine, <i>Minneapolis, Minnesota</i>	5.75
Lake Superior Special Ale, <i>Duluth, Minnesota</i>	5.00
Bells Two Hearted Ale, <i>Comstock, Michigan</i>	5.00
Bells Seasonal, <i>Comstock, Michigan</i>	5.00
Surly Furious, <i>Brooklyn Center, Minnesota</i>	5.75
Lucid Enlightened Ale, <i>Minnetonka, Minnesota</i>	5.00
Fitger's Pale Ale, <i>Duluth, Minnesota</i>	5.00
Central Waters Glacial Trail IPA, <i>Amherst, Wisconsin</i>	5.00
Newcastle Brown Ale, <i>Dunstan, England</i>	5.00
Brau Brothers Bancregie Peated Scotch Ale, <i>Lucan, Minnesota</i>	5.00
Central Waters Ouisconsin Red Ale, <i>Amherst, Wisconsin</i>	5.00
Bent Paddle Bent Hops, <i>Duluth, Minnesota</i>	5.00
Bent Paddle Black IPA, <i>Duluth, Minnesota</i>	5.00
Lift Bridge Farm Girl Saison, <i>Stillwater, Minnesota</i>	5.75
Anchor Steam, <i>San Francisco, California</i>	5.00
Surly Bender, <i>Brooklyn Center, Minnesota</i>	5.75
Deschutes Black Butte Porter, <i>Bend, Oregon</i>	5.75
Guinness Stout Nitro Can, <i>Dublin, Ireland</i>	5.75
Central Waters Satin Solstice Imperial Stout, <i>Amherst, Wisconsin</i> ...	5.00
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
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
Kids 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
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
Ulacia, Getariako Txakolina, <i>San Sebastian, Spain</i>	28 7.00
St. Innocent, Pinot Blanc, <i>Willamette Valley, Oregon</i>	36 8.00
Nardello, Soave Classico Meridies, <i>Garganega, Veneto, Italy</i>	26 6.75
Montinore Estate, Dry Riesling, <i>Willamette Valley, Oregon</i>	30 7.25
Jim Barry Lodge Hill, Dry Riesling, <i>Clare Valley, Australia</i>	32 7.50
Schloss Gobelsburg, Dry Riesling, <i>Kamptal, Austria</i>	34 7.75
Sábrego, Godello, <i>Valdeorras, Spain</i>	26 6.75
Bucci, Verdicchio Classico Superiore, <i>Castelli di Jesi, Italy</i>	28 7.00
Tour de Mirambeau, Réserve Blanc, <i>Bordeaux, France</i>	32 7.50
Domaine Eric Louis, Sauvignon Blanc, <i>Sancerre, France</i>	28 7.00
Marc Portaz, Roussette, <i>Savoie, France</i>	28 7.00
Le Clos du Château L'Oiselinière, Muscadet Sèvre et Maine, <i>Loire, France</i>	42
William Fevre, Champs Royaux, <i>Chablis, France</i>	36 8.00
Neyers, Chardonnay, <i>St. Helena, California</i>	36 8.00
Frog's Leap, Chardonnay, <i>Napa Valley, California</i>	36 8.00
St. Innocent, Chardonnay, <i>Willamette Valley, Oregon</i>	46
Chateau Montelena, Chardonnay, <i>Napa Valley, California</i>	90
Bouchard Père & Fils, <i>Puligny-Montrachet, France</i>	132

sparkling wines

Canella, Prosecco, <i>Conegliano-Valdobbiadene, Italy</i>	(split) 9
Laurent-Perrier, Brut, <i>Champagne, France</i>	(half bottle) 32
Henriot, Brut NV, <i>Champagne, France</i>	(half bottle) 64
Sciarpa, Prosecco, <i>Conegliano-Valdobbiadene, Italy</i>	28
Adami, Bosco di Gica, Prosecco, <i>Veneto, Italy</i>	34
Laurent-Perrier, Brut, <i>Champagne, France</i>	66
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>	88
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

red wines

	bottle / glass
Becker Estate, Pinot Noir, <i>Pfaltz, Germany</i>	36 8.00
Domaine Eric Louis, Pinot Noir, <i>Sancerre, France</i>	32 7.50
Gachot-Monot, Côte de Nuits-Villages, Pinot Noir, <i>Bourgogne, France</i>	52
St. Innocent, Justice Vineyard, Pinot Noir, <i>Willamette Valley, Oregon</i>	84
Duxoup, Charbono, <i>Sonoma, California</i>	28 7.00
Marietta, Old Vine Red, <i>Geyserville, California</i>	24 6.50
Berger, Zweigelt, <i>Niederösterreich, Austria</i>	26 6.75
Li Veli, Orion, Primitivo, <i>Puglia, Italy</i>	26 6.75
Bodega Catena Zapata, Vista Flores Malbec, <i>Mendoza, Argentina</i>	28 7.00
Graziano, Petite Sirah, <i>Mendocino, California</i>	34 7.75
Château Coupe-Roses, Minervois, <i>Languedoc, France</i>	28 7.00
Château de Ciffre, Saint-Chinian, <i>Languedoc, France</i>	26 6.75
Tridente, Mencía, <i>Castilla y Leon, Spain</i>	30 7.25
Santadi, Grotta Rossa, Carignano, <i>Sardinia, Italy</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>St. Helena, California</i>	60
Bodegas Alejandro Fernández, Tinto Pesquera, <i>Ribera del Duero, Spain</i> ..	54
Novelty Hill, Merlot, <i>Columbia Valley, Washington</i>	36 8.00
Barnard Griffin, Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	36 8.00
Smith Wooton, Petit Verdot, <i>Napa Valley, California</i>	68
Oddero, Barbaresco Gallina, <i>Piedmont, Italy</i>	110
Shafer, One Point Five, Cabernet Sauvignon, <i>Stags Leap, California</i>	132

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