

# THE HORSE RADISH

CARLTON, OR

Home Of The Marshall Davis Tasting Room

## APPETIZERS

Roasted Garlic Hummus

Served with Pita Bread, Pickled Peppers & Onions 7

Seasonal Dip, Served with Chips 7

Baked Brie with Fig Jam, Hazelnuts & Cranberries

Served with Warm Baguette 10

Custom Meat & Cheese Plate

3 Items 12    5 Items 18

## COMBINATION

CHOOSE 2:

Half Sandwich, Soup, or House Side Salad

\$11

Chef's Special and Carlton add \$1

## FAMOUS SANDWICHES & OTHER FARE

SANDWICHES MADE TO ORDER & SERVED HOT ON FOCACCIA  
WHOLE WHEAT & GLUTEN FREE BREAD AVAILABLE

BLT: Carlton Farms Peppered Bacon, Mayo, Lettuce & Tomato 10

ITALIAN: Sopressata, Genoa, Ham, Hot Coppa, Provolone, Mama Lil's Spicy Peppers, Lettuce & Italian Dressing 10

ROAST BEEF: House Roasted Beef, Blue Cheese, Horseradish Mayo & Charred Onions 10

TURKEY: House Roasted Turkey Breast, Pesto Mayo, Provolone, Lettuce & Tomato 10

PASTRAMI: NY Carnegie Deli Pastrami, Horseradish Mayo, Grainy Mustard, Pickles, Provolone & House Made Sauerkraut 10

HAM: Carlton Farms Smoked Ham, Swiss, Mayo & Fig Sauce 10

VEGGIE: Chèvre, Seasonal Roasted Veggies, Pickled Onions, Lettuce, Tomato, Mama Lil's Spicy Peppers 10

CARLTON: House Roasted Turkey Breast, Peppered Bacon, Ham, Horseradish Honey Mustard, Swiss, Lettuce & Tomato 12

CHEF'S SPECIAL SANDWICH: See Specials Menu 12

SOUP: House Made Soup of the Day 6

QUICHE: Artisanal Cheese Quiche Served with Carlton Farms Peppered Bacon and House Side Salad 10

HOUSE SALAD: Organic Mixed Greens Topped with Goat Cheese, Dried Cranberries & Hazelnuts with House Fig Balsamic Vinaigrette 10

ADD AVOCADO, EXTRA MEAT, PEPPERED BACON, OR MAMA LIL'S PEPPERS FOR \$2 EACH

*Special Dinner & Live Music*  
FRIDAY & SATURDAY EVENINGS

# Meat & Cheese Plate

Choice of 3 Items...12      Choice of 5 Items...18

Served with Olives, Almonds, Baguette & Fig Sauce

Additional Baguette \$2

## CHEESE



*Regue Creamery, Oregon*  
Oregon Blue

*Mt. Townsend Creamery, Washington*  
Truffle Stack (Truffle & Sea Salt)

*Wsu Creamery, Washington*  
Cougar Gold

*Willamette Valley Cheese Company, Oregon*  
Smoked Gouda

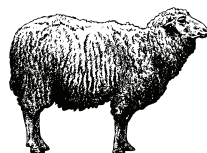
*Great Midwest, Wisconsin*  
Horse Radish Cheddar

Triple Cream Brie, *St. André, France*

Triple Cream Brie, *Rougette, Germany*

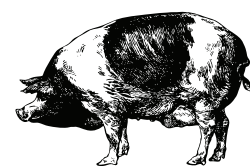


*Cypress Grove, California*  
Humboldt Fog  
Purple Haze (Lavender)  
Midnight Moon



Lambchopper, *California*  
Ewephoria, *Holland*  
Manchego, *Spain*

## MEAT



Hot Coppa  
Genoa  
Prosciutto  
Sopressata



## Marshall Davis

In 2011, Marshall Davis Wine was added to The Horse Radish Family. This is the official Tasting Room, and the only location you can purchase our wine by the glass, by the bottle, or by the case.

We welcome you to visit our tasting table in the back of the restaurant to hear our story and taste our current releases.