

Welcome to The Rooms Café



BREAKFAST – ENJOY UNTIL NOON

TRADITIONAL TOUTON BREAKFAST 15
GOLDEN PAN FRIED BREAD DOUGH • BACON •
KETTLE BAKED BEANS • MOLASSES

AVALON SCRAMBLE 14
FRESH SCRAMBLED EGGS • SCALLIONS • GRATED CHEDDAR •
BACON • ROASTED POTATOES

FRESH FRUIT CUP (*VEGETARIAN*) 9
SEASONAL FRUIT • OAT & SPICED HONEY GRANOLA

SOUPS & SALADS

DAILY SOUP 8
MADE FROM SCRATCH USING ONLY THE FINEST LOCAL INGREDIENTS

EAST COAST SEAFOOD CHOWDER 12
ROOT VEGETABLE CREAM STOCK • FRESH COD • LOCAL BABY SCALLOPS & ICE SHRIMP •
ATLANTIC SALMON • MOUNT SCIO SAVOURY • WHITE WINE

LOBSTER TAIL NICOISE SALAD (*GLUTEN FREE*) 23
POACHED LOBSTER TAIL • SUMMER GREENS • KALAMATA OLIVES • POTATO • CHERRY TOMATO •
CUCUMBER • MARINATED GREEN BEANS • YOGHURT DRESSING

WARM ROOT CELLAR SALAD (*GLUTEN FREE / VEGETARIAN*) 17
SWEETENED ROASTED BEETS • CARROTS • TURNIPS • SQUASH • RED WINE BRAISED ONIONS • SPINACH •
GOAT CHEESE • SEA SALTED PUMPKIN SEEDS • APPLE CIDER VINEGAR & OLIVE OIL DRESSING

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STARTERS

CORNED BEEF HASH CAKES 12
POTATO • ONION • CARROT • TURNIP • CORNED BEEF • BRAISED CABBAGE • MUSTARD PICKLE

COD TONGUES 13
SCRUNCHIONS • TARTAR

FISH TACO 9 FOR 1, 17 FOR 2
PANKO CRUSTED COD • CABBAGE, CARROT & CILANTRO CIDER SLAW • PICKED RED ONION • CURRIED GINGER & MANGO SALSA • SRIRACHA LIME AIOLI • GREEN SALAD WITH BALSAMIC VINAIGRETTE

STEAMED MUSSELS (*GLUTEN FREE*) 12
CHORIZO • FENNEL • RED ONION • WHITE WINE

SANDWICHES

SERVED WITH CHOICE OF DAILY SOUP, GARDEN SLAW SALAD OR BUTTERED BABY POTATOES
ADD SEAFOOD CHOWDER FOR \$4.00
SANDWICHES CAN BE MADE GLUTEN FREE

ROASTED CHICKEN PANINI 17
SEASONED CHICKEN BREAST • DIJON MAYONNAISE • SPINACH • TOMATO • CHEDDAR CHEESE • GRILLED FOCACCIA

SCREECH PULLED BRISKET 18
TOASTED GARLIC BUTTERED BRIOCHE • CABBAGE, CARROT & CILANTRO CIDER SLAW

VEGGIE ROAST (*VEGETARIAN*) 17
OLIVE OIL & BALSAMIC ROASTED SEASONAL VEGETABLES • FRESH GARLIC • CHEDDAR CHEESE • PESTO HUMMUS • GRILLED FOCACCIA

SMOKED ATLANTIC SALMON 17
DARK RYE BREAD • SLICED HARDBOILED EGG • GRAINY MUSTARD AIOLI • PICKLED ONION

**GIFT CERTIFICATES
AVAILABLE.
ASK YOUR SERVER FOR
MORE DETAILS.**

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CHEF'S SPECIALTIES

FISHERMAN'S BAKE	21
ATLANTIC SALMON • LOCAL COD, SHRIMP & SCALLOPS • WHITE WINE CREAM • LEMON ZEST & CRACKED PEPPER • NEWFOUNDLAND SAVOURY CROUTONS • PARMESAN CHEESE • SEASONAL VEGETABLES • BUTTERED BABY POTATOES	
RICE BOWL (<i>GLUTEN FREE</i>)	14
BASMATI RICE • PEPSI-COLA BRAISED PORK BELLY • CIDER SLAW • ONION • FIELD MUSHROOMS • BOK CHOY • HONEY & GARLIC SAUCE	
RISOTTO CAKES (<i>VEGETARIAN / VEGETARIAN</i>)	17
ARBORIO RICE • PARMESAN CHEESE • ROASTED VEGETABLES • ROSE SAUCE	
TRADITIONAL COD CAKES	17
LOCAL SALT COD SIMMERED IN MILK • ROSEMARY • SAVOURY • CARAMELIZED ONIONS • POTATO • GRAINY MUSTARD AIOLI • GARDEN SLAW SALAD	
PULLED TURKEY LEG	22
BUTTERED BABY POTATOES • GRAVY • SAVOURY STUFFING • ROASTED VEGETABLES • BLUEBERRY CHUTNEY	
BURGER	19
GARLIC BUTTERED BRIOCHE • FIVE BROTHERS ARTISAN CHEDDAR • LETTUCE • TOMATO • BACON JAM <i>VEGETARIAN BURGER AVAILABLE UPON REQUEST</i>	
SEAFOOD PASTA	24
MUSSELS • LOBSTER • FETTUCINE • BRANDY CREAM SAUCE • CHERRY TOMATO • SPINACH • SCALLIONS	

THE ROOMS OFFERS SPECTACULAR PRIVATE EVENT SPACE.
FOR FURTHER INFORMATION, PLEASE CALL NICOLE AT 709.757.8099

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BEVERAGES

COFFEE / TEA	2.25	ORANGE / APPLE JUICE	3.25
HERBAL TEA	2.50	MILK	3.50
HOT CHOCOLATE	3.75	SOFT DRINK	2.75
ESPRESSO	3.75	BOTTLED WATER	2.25
CAPPUCCINO	4.25	PERRIER	3.75
AMERICANO	3.50	LEMONADE	3.50
LATTE	4.25	CREMOSA	4.50

BEER

DOMESTIC	6.75
ICEBERG	8
STELLA ARTOIS	8
KRONENBOURG 1664 BLANC	8
INNIS & GUNN CRAFT BREW	9
OLD SPECKLED HEN	9
YELLOW BELLY IPA DRAUGHT	9



REDS

	GLASS (6 OZ.)	BOTTLE
CUVI TINTO TEMPRANILLO (ESP)	9	36
YELLOW TAIL MERLOT (AUS)	9	36
WOODBRIDGE CABERNET SAUVIGNON (USA)	10	39
ELIAS MORA TORO SEMI-CRIANZA (ESP)	14	55
CHATEAU BEAUREGARD DUCOURT MERLOT / CABERNET (FRA)	12	45
MALLORIO MONTEPULCIANO D'ABRUZZO (ITA)	13	52

WHITES

CUVI BLANCO VERDEJO (ESP)	9	36
YELLOW TAIL PINOT GRIGIO (AUS)	9	36
WOODBRIDGE SAUVIGNON BLANC (USA)	10	39
CONDES DE ALBAREI ALBARINO (ESP)	12	45
CHATEAU BEAUREGARD DUCOURT SEMILLON (FRA)	11	42
CALAI PECORINO (ITA)	15	58