

6th Street Eatery Features
Tuesday, March 2nd, 2021
Student Chef – Alyssa Berger

Soup

Knoephla Soup

A creamy soup with knoephla dumplings, potatoes, onions, celery, mushrooms, and carrots.

Light Fare

Pan-Seared Salmon - \$16

6oz pan-seared salmon with a creamy sun-dried tomato sauce served
with fresh steamed green beans

Entrée

Breakfast Plate - \$9

Two pieces of avocado toast, two poached eggs, two slices of bacon, & fresh fruit.

Burger

Breakfast Burger - \$9

4 oz hamburger/sausage patty, hash brown patty, candied bacon, over-easy egg,
maple aioli and spinach on a sourdough bun served with waffle fries.

Dessert

Salted Caramel Chocolate Cake

A rich four-layer chocolate cake with salted caramel, chocolate buttercream frosting, and a salted
caramel drizzle.