



# around the table

celebrating food and community

## **Around the Table**

316 NE Dallas Street

Camas, Wa 98607

360-834-0171

[aroundthetable@comcast.net](mailto:aroundthetable@comcast.net)

[www.aroundthetable.net](http://www.aroundthetable.net)

## **Hours of Operation**

Mon—Thurs 11am -9pm

Fri 11am – 10pm

Sat 4—10pm

Happy Hour 4 – 6pm

## Really Small Plates

Caramelized Shallot & Blue Cheese Dip with Potato Chips \$5

Chorizo Stuffed Bacon Wrapped Dates \$6

*Our most popular nibble - bacon, dates, chorizo all rolled together.....yum!*

Mixed Olives \$3

Bloody Mary Tomatoes \$5

*Grape tomatoes soaked in vodka and served with a trio of sea salt for dipping.*

Arepas with Blue Cheese & Pico de Gallo \$5

*South American corn cakes laced with blue cheese and topped with fresh pico de gallo.*

Hallumi Cheese with Lavender & Honey \$4

*We give the Hallumi enough heat to get it warm and spreadable and top it with local honey and lavender.*

## Small Plates

Quinoa Burger with Yogurt Sauce \$5

*We've taken this super healthy ancient grain and fashioned it into a savory patty of goodness. Served open face with yogurt sauce and cucumbers.*

Corn, Shiitake & Zucchini Fritters \$6

*The original version of our popular pan fried fritter is back, all dressed up in summer style. Served with a handful of greens.*

Coconut Shrimp \$8

*Not your usual fried variety, steamed & wonderful with hints of ginger and basil served atop a bed of jasmine rice.*

Petite Flat Iron Steak with Fingerling Potatoes & Blue Cheese \$10

*Painted Hills Flat Iron steaks are seared, finished to medium rare, sliced then topped with crumbled blue cheese.*

Pork Medallions with Seasonal Sauce \$9

*Three Carlton Farms pork tenderloin medallions pan seared and served with the freshest seasonal sauce. We're talking raspberry cherry chipotle or roasted strawberry chutney or nectarine salsa or peach bourbon sauce.....you get the idea.....*

Summer Melon, Prosciutto & Cheese \$10

*Transport yourself to Provence with this plate of ripe summer melon, sliced prosciutto and a wedge of local artisan cheese. Now that's summer.*

**Barbecue Chicken Sliders \$6**

*We've let Mike loose with his amazing barbecue talents and he's brought us these succulent gems.  
Have a side of Hell Ya Beans to complete your barbecue indulgence.*

**Mike's Hell Yeah Beans \$3**

*Well he actually calls them something else, but we can't print that here! Whatever they're called, you'll be saying Hell Yeah after sampling a cup of these tasties.*

**Stuffed Portobello Mushroom \$6**

*Marinated Portobello Mushroom stuffed with zucchini, summer squash, hallumi cheese and topped with a tomato slice.*

**Sautéed Calamari & Chorizo \$8**

*We've tossed tubes and tentacles together with some mojo sauce, added some chorizo, garbanzo beans and tomatoes and sautéed them up to bring out all the flavor.*

**Shrimp & Cucumber Salad \$8**

*A light refreshing mix of English cucumber slices and shrimp tossed with a sweet, spicy sauce.*

**Mediterranean Lamb Meatballs \$8**

*Three large meatballs featuring the locally raised lamb from Reister Farms.*

**Duck Confit Taco with Shiitake Mushrooms and Smoked Gouda \$8**

**Not so Small Plates**

**Farmhouse Salad \$7**

*Organic greens. Beechers Flagship Cheddar. toasted hazelnuts. crisp apple & a sherry shallot vinaigrette.  
Add beef \$4 or duck confit \$6*

**Crescent City Salad \$5**

*Few Salad Dressings alone can make a salad, but this one Can! Sesame Seeds, pecans and a hint of jalapeno make this an unforgettable salad with Organic greens and thin sliced red onion.  
Add beef \$4 or duck confit \$6*

**Curry Chicken Salad \$7**

*Moist Chicken Salad in a light curry sauce with red grapes, waterchestnuts, green onions & toasted cashews, served on a bed of organic greens.*

**Etouffee \$10**

*Here's where we show our spicy side! Crawfish & red peppers take center stage in this amazing dish. Served with jasmine rice .*

**Tuna Nicoise Salad \$10**

*Pan Seared Oregon Albacore Tuna, country olives, hard boiled eggs, roasted fingerling potatoes and the freshest market vegetable.*

**Our Famous Smoked Turkey Sandwich \$7**

*Smoked Turkey, blue cheese mayonnaise, crisp apple, bacon and organic greens on housemade pita. Served with potato chips.*

## Desserts

Chocolate Flourless Cake \$4

Housemade Ice Cream \$4  
*Ask your server for today's flavor.*

Berry Tart \$4  
*A pecan crust filled with housemade lemon curd and topped with fresh berries.*

Apple Cake with Caramel Sauce \$4

Chocolate Pot de Creme \$3

An 18% gratuity will be added to parties of 6 or more.

### **Small Plates Dining**

*I always love the first bite of something. It's exciting, new and fresh. By the tenth bite I've lost my enthusiasm. So why not just stay with the first few bites? That's just what small plates dining is all about. We've put together a long list of great bites to excite your palate. We hope you enjoy your evening around the table.*

### **Gluten Free**

*Enjoy! Our menu is completely gluten free, except for having regular buns available for the BBQ Chicken Sliders.*

### **Cooking Classes**

*Make sure to check out our schedule of cooking classes on our website [www.aroundthetable.net](http://www.aroundthetable.net).  
Your server can also give you a paper schedule as well.*

### **Catering**

*From appetizers to full scale weddings and elaborate parties, we are here to help you create wonderful experiences for you and your guests.*

## Happy Hour

4 – 6pm Mon - Sat

**Thanks for dining with us! We hope to see you again soon.**

Around the Table.....  
.....where food is crafted with love