

PARENTS, ANNA'S IS A SMALL PLACE, SO UNRULY CHILDREN TEND TO SPOIL A NICE EVENING OUT FOR OTHERS. IF YOU CAN'T BE SURE THAT YOUR CHILDREN WON'T BE NOISY OR OTHERWISE DISRUPTIVE, ANNA'S IS NOT FOR YOU. WE WANT A RELAXED EVENING FOR ALL OUR GUESTS AND WILL DO WHATEVER IS REQUIRED TO ENSURE IT.

IT IS ONLY FAIR TO NOTE THAT I AM BUILT FOR COMFORT, NOT FOR SPEED. COMMITMENT TO QUALITY PRECLUDES A RAPID RESULT. TRUTH BE TOLD, NOTHING VERY FAST REALLY EVER HAPPENS AT ANNA'S. RELAX, SIT BACK, AND ENJOY THE SHOW, YOU ARE, AFTER ALL, ON VACATION; LOCALS ARE ON A PERMANENT VACATION.

FIRST COURSES

COME TO CHEESES: ALL HOUSE-MADE 14

Our Award Winning, truffle Camembert, plus our Maverick, a Rogue river tomme de vache, and our Curry county coriander. **Sound food handling practice dictates that we keep our cheeses under refrigeration.** Their flavors are more expressive when the cheeses are given a chance to warm up a little. **A white wine.**

ANNA'S, HOUSE-MADE: DELICACIES* 19

Goose Prosciutto; Lamb prosciutto; Smoked, locally fished, albacore tuna; Slices of lamb tongue with mint chutney; A melange of goose, duck & chicken cracklins; Goose butter. **Pear Cider or Vouvray.**

LAMB BACON, BLT SALAD 18

Our house-made lamb bacon cooked up crispy and served over a salad of Bibb lettuce, Campari tomatoes and peeled & seeded cukes; all dressed with Anna's mayonnaise. Add a couple of rye crisps to finish it off.

CREAM OF TOMATO SOUP - KILLER 8

Please note: this soup is not suitable for vegetarians.

SPECIAL SALAD* 15

Sugar snap peas, Campari tomatoes, sweet red bell peppers & avocado. Dressed with Kalamata infused olive oil, fresh dill, marinated lemon slices & Maldon salt flakes.

NOT EVERY INGREDIENT FOR EVERY MENU ITEM IS LISTED IN THE DESCRIPTIONS. IF YOU HAVE AN ALLERGY OR AVERSION TO SOMETHING, PLEASE ENQUIRE WHETHER OR NOT IT IS INCLUDED IN THE PREPARATION FOR THE ITEM YOU ARE CONSIDERING.

FOR DINNER

CERTIFIED ANGUS BEEF FLATIRON, STEAK* 26

A drizzle of truffle oil. Browned-baked mashed potatoes & vegetable. **Any red.**

MUSTARD CHICKEN 21

One half of a roasted, partially deboned chicken, marinated with mustard and fresh coriander. Browned-baked mashed potatoes & vegetable. This meal takes a little longer to cook, unless you enjoy your chicken medium-rare. **Riesling.**

BREAST OF DUCK* 32

Pan seared & oven roasted. Browned-baked mashed potatoes & vegetable. Pinot Noir. 

SEARED, ALASKA WEATHERVANE, SCALLOPS* 36

The finest scallop, I can get and the only one I will serve. Served on a bed of tear drop pasta and finished with a drizzle of truffle oil. **Please note: these scallops are only seared; they will otherwise cool and uncooked.** White Burgundy with scallops is a classic.

MILK FED, HOLLAND VEAL - RIB CHOP* 44

Marinated with Sherry & sage. Browned-baked mashed potatoes & vegetable. Pinot Noir or **Chardonnay.**

FOR VEGETARIAN AND VEGANS 19

Aubergine & tomato stew with Kalamata olives, onions, celery & TVP chunks.. Served over a white polenta cake and topped with shredded Swiss. Substitute shredded lettuce for the polenta & leave off the cheese and the dish is **vegan** friendly.

We use our own house-made sour cream for the mashed potatoes. Most dinners take twenty to thirty minutes to cook. If there is a crowd or if a bunch of people all show up at the same time, I can get backed up, and appreciate your patience, or pity - as the case may be - when it happens. Many think I am worth the wait; many also think the world is flat.

PEOPLE HAVE DIFFERENT TASTES. IF THE ITEM YOU SELECTED FOR DINNER DOESN'T SUIT YOURS, DON'T SUFFER! LET US CHEERFULLY REPLACE IT. YOU LEAVING ANNA'S HAPPY IS WHAT'S MOST IMPORTANT TO US.

SOFT BEVERAGES & BEER

Because of our limited scullery, we serve water in biodegradable, plastic cups.
Bottled beverages are served in their original containers, for the same reason.

HOUSE-MADE, HONEY LEMONADE - Blueberry blossom honey, & rosewater 5

COCA COLA - in the bottle - eight ounce. 4

SCRIMSHAW PILSNER - in the bottle. A beer of subtlety and finesse from the wonderful North Coast Brewing Company 6

SEPARATE CHECKS are a nightmare for waiters because, the considerable amount of time required to do the accounting is time taken away from caring for other guests. **WE DO NOT OFFER SEPARATE CHECK SERVICE.**

DESSERTS: I hate making desserts. It is fussy work! We have a great selection of after dinner spirits and wines that make fine desserts. Cheese is also lovely after dinner. and how many other places make their own cheese?

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.