

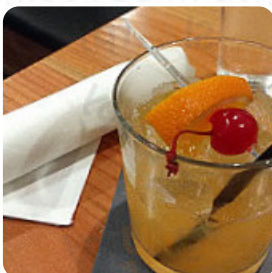


## 3rd Street Cafe Menu

<https://menuweb.menu>

309 S 3rd St WA 98273, Mount Vernon, United States

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The menu of 3rd Street Cafe from Mount Vernon contains about 133 different dishes and drinks. On average you pay about \$10.2 for a dish / drink. Situated in the charming historic downtown of Mount Vernon, Third Street Cafe offers a unique take on seasonal Northwest cuisine. As a part of the Skagit Valley Food Co-op, the cafe sources fresh ingredients from the Co-op, its CSQUARE market, and local farms in the Skagit Valley and beyond to create delicious dishes.

# 3rd Street Cafe Menu



## Non Alcoholic Drinks

SAN PELLEGRINO \$2.0

## Alcoholic Drinks

COGNAC

## Entrées

SOUP DU JOUR

## Oriental Dishes

FALAFEL

## Extras

EXTRA HOUSEMADE SAUCES

## Dolci

SEASONAL FRUIT CROSTATA \$7.0

## Toast

AVOCADO TOAST \$8.0

## Fish Dishes

FISH & CHIPS

## Seafood

FRESH CATCH

## Breakfast

CAFE GRANOLA \$6.0

## Side Dishes

ROASTED CAULIFLOWER \$15.0

## Drinks

BEER

## Ciabatta

CIABATTA \$3.0

## From The Grill

GRILLED SEASONAL VEGGIE PLATE \$10.0

## Bowls

BIBIMBAP BOWL \$6.0

## Special Burgers

AVOCADO VEGGIE BURGER \$12.0

## Specialties

CHICKEN BISCUITS \$12.0

## Main

WILD MUSHROOM RISOTTO

## Classics

COUNTRY MEATLOAF \$24.0

## Angebot Für Kurze Zeit! Pizza - Klein Ø 22Cm

FOUR CHEESE \$14.0

## American Food

EGGS BENEDICT \$15.0

# 3rd Street Cafe Menu



## Tapas Calientes

GARLIC PRAWN \$10.0

## Bread

MEATZA \$17.0

## Beverage

ORGANIC FRUIT JUICE \$4.0

## From The Ocean

FISHERMAN'S BASKET \$11.0

## House Cocktails

MIDNIGHT MANHATTAN \$10.0

## Raw

PACIFIC OYSTERS \$10.0

## Sunday Brunch

PORK BELLY HASH \$13.0

## Martinis

ELDERFLOWER MARTINI \$9.0

## Non-Alcoholic Beverages

VIRGIL'S ROOTBEER \$2.0

## Brunch Drinks

CO-OP ROASTED COFFEE \$2.5

## Coffee Cocktails

SPANISH COFFEE \$6.5

## Specialty Coffees

MEXICAN COFFEE \$7.0

## Craft Beers

BITBURGER (NON-ALCOHOLIC)

## Friendly Boards

CURED \$7.0

## Qualcosa Piu Forte

PORT

## House Made Dessert

SEASONAL CHEESECAKE \$5.5

## Four Seasons Sandwiches

HAM BRIE SANDWICH

## Fine Pasto

BITTER

## Lunch Other Stuff (Available After 11:30Am)

DUNGENESS CRAB LINGUINE

## Valley Specialty Omelettes

VALLEY OMELETTE \$12.0

## Flavored Coffee Beans

GERMAN CHOCOLATE CAKE \$5.5

# 3rd Street Cafe Menu



## Made By Crust & Crumbs

LIME MACARON TART \$6.0

## Sensational Entree Sized Salads

CAFÉ SALAD \$7.0

## Oyster Bar Menu ? Premier Plates

OYSTER SHOOTERS

## Lunch Punches

CLASSIC MIMOSA \$7.0

## Traditional Crust Specialty Pizzas

CHICKEN BACON RANCH PIZZA \$14.0

## Ingredients Used

CHEESE

## King Size Pizzas

MEATZA PIZZA \$14.0

## Small\_Plates

GAMBA AL AJILLO (GARLIC PRAWNS)

## Salads

ROCKET SALAD \$12.0

GARDEN

## Pizza

GREEKZA \$17.0

MARGHERIZZA \$15.0

## Main Courses

GRILLED RIBEYE \$29.0

MARKET FISH

## Hot Drinks

TEA \$2.5

COFFEE

## Non-Alcoholic

ROCKY MOUNTAIN SODA \$2.5

COCK'N BULL GINGER BEER \$2.0

## Garden

ROASTED CAULIFLOWER PICADA SAUCE \$9.0

ROASTED CAULIFLOWER & PICADA SAUCE

## Happy Hour Bites

GAMBA AL AJILLO GARLIC PRAWNS \$10.0

C-SQUARE BOARD^ \$9.0

## Made By Third Street Cafe

CUPPA TIRAMISU \$6.0

COCONUT PECAN BROWNIE \$7.0

## Made By Cones

ORGANIC HANDMADE ICE CREAM \$4.5

ORGANIC SORBET OF THE DAY \$4.5

# 3rd Street Cafe Menu



## Restaurant Category

DESSERT  
GLUTEN FREE

## Beer

RAINIER LAGER TALLBOY  
GHOSTFISH PALE ALE  
COORS LIGHT

## Brunch Entrees

THIRD STREET FRENCH TOAST	\$10.0
SKAGIT BREAKFAST	\$8.0
SKAGIT OMELETTE	\$12.0

## Dessert

SEASONAL CRISP	\$7.0
CAKE OF THE DAY	\$5.0
TIRAMISU	
COOKIE	

## Starters

SOLSTICE TACOS	\$9.0
PORK BELLY LOLLIPOP	\$10.0
CRUST CRUMBS CIABATTA	\$2.0
CONFIT PORK SHANK	

## Casual

THIRD STREET BOLOGNESE^	\$19.0
WINTER HARVEST PASTA	\$18.0
MARGHERIZZA PIZZA	\$14.0
PRAWN & VODKA PASTA	

## Brunch Cocktails

THIRD STREET BLOODY MARY	\$8.0
NORTH OF THE BORDER CAESAR	\$8.0
SKAGIT COFFEE	\$6.5
MANGO CHILI SUNRISE	\$7.0

## Sandwiches

FRIED CHICKEN SANDWICH	\$13.0
PASTRAMI SANDWICH	
STEAK SANDWICH	
GRILLED CHICKEN SANDWICH	\$16.0
PASTRAMI ON RYE	\$15.0

## Desserts

CUBAN BRULEE GF  
DEEP CUPPA CHOCOLATE  
CITRUS DACQUOISE GF  
ORGANIC HANDMADE ICE CREAM GF  
ORGANIC SORBET OF THE DAY GF V

## Uncategorized

HAM & BRIE SANDWICH	
STEAK & FRIES	
ICE CREAM PINTS	
RUSTIC CAESAR	\$12.0
THIRD STREET ROCKET	\$12.0
TUSCAN QUINOA SALAD	\$12.0

## Small Plates

	MEATS FROM CURED	\$4.0
	THIRD STREET HOME FRIES	\$3.0

# 3rd Street Cafe Menu



CRUST CRUMBS TOAST WITH JAM \$2.0

CRUST CRUMBS BISCUIT WITH JAM \$2.5

MEDITERRANEAN PLATE

HARVEST TACOS

C-SQUARE BOARD

OYSTER SHOOTERS\*

## Mains



WILD-CAUGHT  
SOCKEYE CHOWDER^ \$18.0

RICOTTA STUFFED  
CHICKEN \$25.0

SANTA FE ANCHO 'BELLO \$18.0

THIRD STREET BURGER \$14.0

SMOKED BRICK CHICKEN  
SERVES 2 \$24.0

GRILLED SEASONAL VEGGIE  
PASTA \$16.0

12 OZ RIBEYE\*

WILD-CAUGHT SOCKEYE SALMON\*

CHICKEN TAGINE

## These Types Of Dishes Are Being Served



STEAK FRIES \$18.0

BURGER

PIZZA

PASTA

TUNA STEAK

PANINI

DESSERTS

ICE CREAM

SALAD

CHICKEN BACON RANCH \$17.0

## Cocktails



GRAPEFRUIT SAGE  
MIMOSA \$8.0

LEMON GINGER GIN-  
TINI \$8.0

CYNAR OLD FASHIONED \$8.0

TANGERINE SERRANO MARGARITA \$9.0

BLUEBERRY MOJITO \$7.0

THE DEVIL \$10.0

HANKY PANKY HONEYBUSH \$9.5

LAVENDER GARDEN MARTINI \$10.0

ROBBED ROY \$9.5

MAPLE COFFEE NUDGE \$7.0

SPANISH TONIC \$9.0

BITTER BORRACHO \$8.0

THIRD STREET COCOA \$7.0



**\$8.0**

BRUNCH DRINKS		ESPRESSO	
<b>THIRD STREET BAKERY CAFFÉ</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		Espresso	House Blend
<b>ROOTS OF THE BORDER CAFE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>ESPRESSO</b>	\$2.00
<b>CLASICO MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>SOFT</b>	\$1.50
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>AMERICANO</b>	\$1.75 \$2.25 \$2.50
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>LATTE</b>	\$2.00 \$2.50 \$2.75
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>CAPPUCCINO</b>	\$2.00 \$2.50 \$2.75
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>MOCHA</b>	\$2.00 \$2.50 \$2.75
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>W/SP. CONDENSED</b>	\$2.00 \$2.50 \$2.75
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>CHAI</b>	\$2.25 \$2.50 \$2.75
<b>GRANDE MEXICANO</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>DESSERT W/SP.</b>	\$2.00 \$2.25 \$2.50
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>ESPRESSO</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>SOFT</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>AMERICANO</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>LATTE</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>CAPPUCCINO</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>MOCHA</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>W/SP. CONDENSED</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>CHAI</b>	
<b>MEXICAN COFFEE HOUSE</b> House-infused organic espresso blend. House-blend coffee, organic oat milk. Organic, 100% organic growth, served over 2. Naked + Mountain Project. 10		<b>DESSERT W/SP.</b>	