

CAMPOS COFFEE ROASTERY & KITCHEN

DINNER MENU

5PM - 10PM

QUALITY COFFEE CULTIVATED BY GOOD



SMALL PLATES

CHEESE AND CHARCUTERIE BOARD (GF optional)	18
AVOCADO TOAST (V & GF OPTIONAL)	11
dukka spice, feta, baby greens, radish	
STRAWBERRY SALAD (V & GF)	12
tahini vinaigrette, corriander, mint, strawberries, celery, marcona almond	
SEARED TUNA TOAST (GF OPTIONAL)	14
roasted mushrooms, kale, bagna cauda	
ROASTED ASPARAGUS	12
ricotta, poached egg, romesco	
OCTOPUS (GF)	16
black garlic, chickpea, heart of palm, preserved lemon, fresno chilis	
CHICKEN PÂTÉ TOAST	8
rhubarb, crispy leek, pickled mustard	

ENTREES

PAN SEARED CHICKEN	24
farro, chimichurri, artichoke, tart cherry	
NEW YORK STRIP (GF)	28
roasted asparagus, mushrooms, pine nut, demi-glace	
SEARED SALMON (GF)	26
fingerling potato, kale, curry, cashew cream, shittake	
MEAT PIE	14
Vegemite braised short rib, tomato sauce, side salad	
CARBONARA	18
mushroom 'bacon', peas, parmesan, black pepper, cured yolk	
CAMPOS BURGER W/ FRIES (V OPTIONAL)	14
beef patty, seahive cheddar, haywoods mustard, lettuce, house pickles	
sub vegan "Impossible" patty & cheese +3	

Please alert your server of any allergies or dietary requirements. Certain dishes can be modified.
Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.