

# Brenda Langton

&



# *spoonriver*

Cooking as though your life depends on it



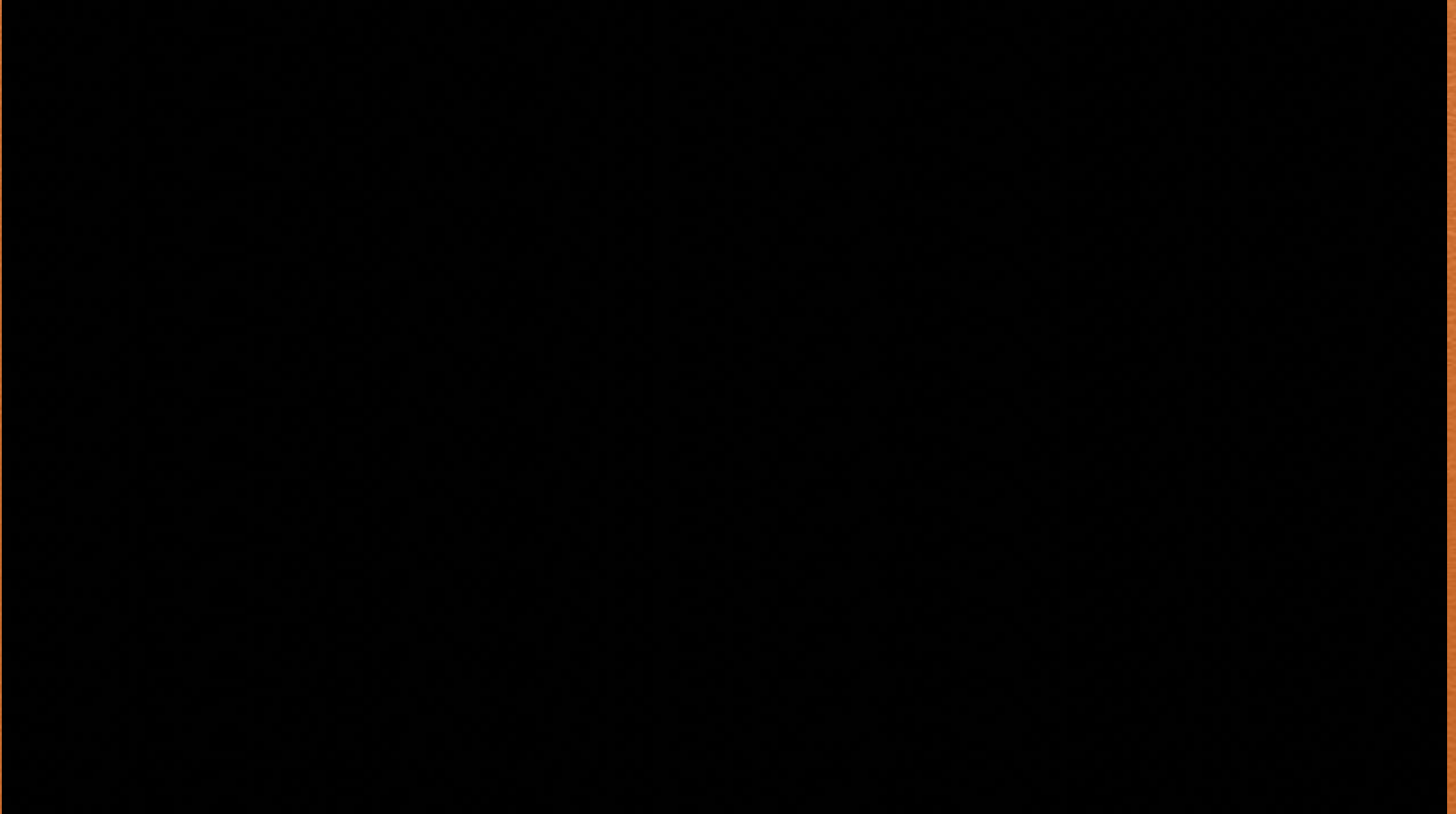


# Spoonriver Restaurant



In the Historic Mill District next to the Tyrone Guthrie Theater

Brenda Langton  
&  
Spoonriver Restaurant





# Commonplace

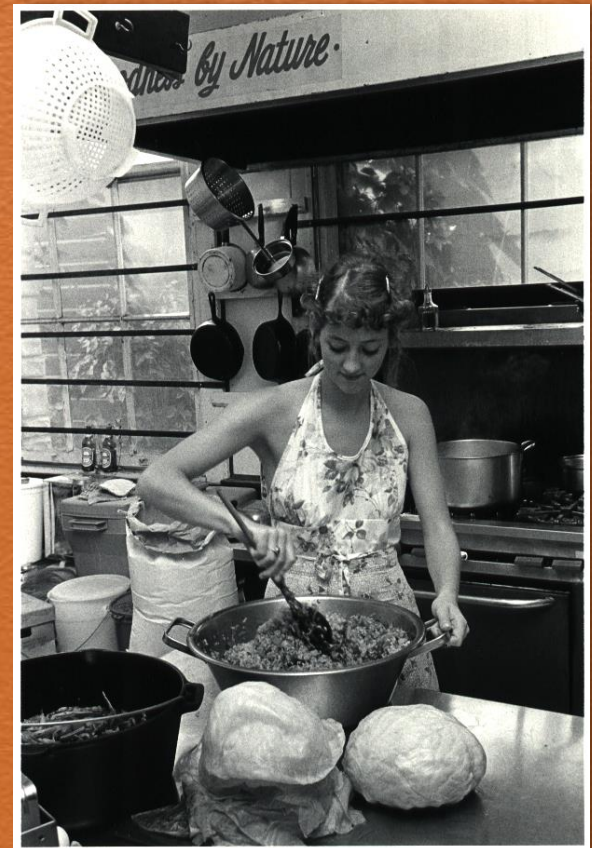
## 1972-1977

Commonplace Specials	
Stir-fried Tofu, Rice, & Vegetables	3.00
<i>with Sweet &amp; Sour or Non-Dairy Curry Nut Sauce</i>	
Egg Foo Yong	2.50
<i>with fresh sprouts, tamari, garlic &amp; ginger sauce, and Rice</i>	
Vegetable Sukiyaki	2.50
<i>fresh vegetables in a delicately seasoned sauce over rice</i>	
<i>Price includes Soup or Salad &amp; Tea</i>	
Mushroom Croquettes & Bread	3.00
<i>with Cheddar Cheese Sauce</i>	
Bean Enchiladas	2.50
<i>in a sweet chile sauce &amp; rice</i>	
Cheese Enchiladas	2.75
<i>Refried Beans or Rice</i>	
Guacamole Sprout Toastadas	2.75
<i>Refried Beans &amp; Rice</i>	
House Dressings: Oil, Vinegar & Herbs    French	
Honey-Ginger    Cheese-Garlic    Tahini-Tamari	





# Brenda at Cafe Kardamena 1978- 1985





# Cafe Brenda 1986-2009



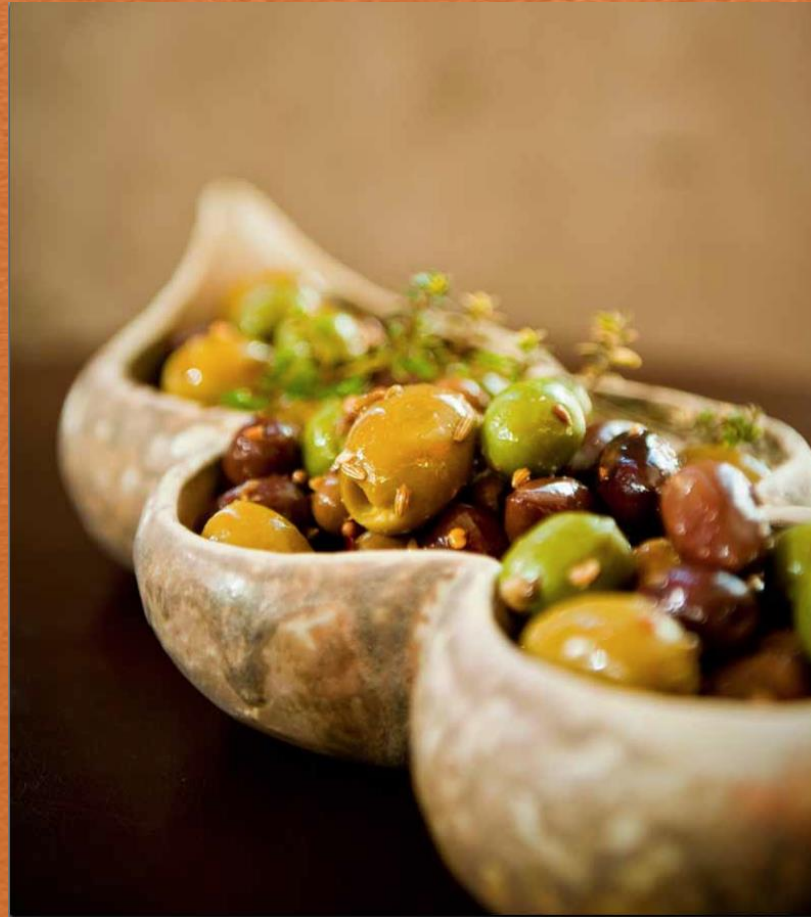


# Roasted Sweet Pepper, Walnut & Pomegranate Spread





# Warm Spiced Olives





# Black Eyed Pea & Kale Soup





# Quinoa Corn Soup



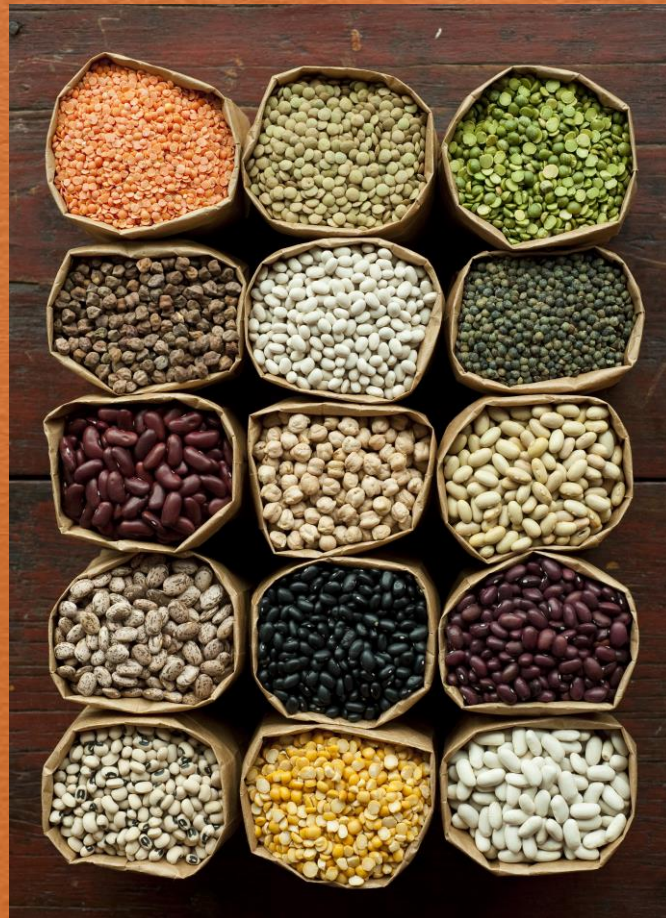


# Rice & Grains





# Legumes & Beans





# Edamame





# Maple-Ginger Red Beans





# Moroccan Chick Peas with Tomatoes





# Braised Yams, Onions & Broccoli





# Soba Noodles, Tofu & Vegetables





# Broccoli & Winter Squash Sauté over Cous Cous





# Sweet Corn, Rice & Pumpkin Seed Loaf





# Commonplace Veggie Burger now the Cafe Brenda Burger



My Oldest Recipe



# Mike Braucher's Sunshine Harvest Farm





# Walleye with Sesame Crust & Ginger Orange Teriyaki





# Suzanne Weinstein & Coastal Seafoods

## COASTAL SEAFOODS //

Spoonriver, and Cafe Brenda before it, relies on Coastal Seafoods in Minneapolis to supply us with an incredible selection of fresh seafood from all over the world. Coastal Seafoods opened our Midwestern eyes to how amazing fresh seafood could be. What Coastal Seafoods brought to the Twin Cities thirty years ago was really significant. Before that, we had to buy frozen fish from a restaurant broker.

Coastal Seafoods deals directly with small boats and suppliers, and it shows in the quality and variety available to us at Spoonriver. Some of our favorites, which you will find on our menu, are Icelandic haddock, Canadian walleye, Lake Superior herring, Alaskan rockfish, and Caledonian shrimp.

The first call Brenda makes every morning is to Coastal to see what is available that day. The daily delivery is a big event in the kitchen. The continuity of this twenty-five year business relationship is invaluable, and the consistency of their product is absolutely amazing.



*Suzanne Weinstein, owner of Coastal Seafoods.*



# Salmon in Asian Broth





# Croquettes





# Mill City Farmers Market

