

to drink

fresh squeezed lemonade	2.25
strawberry lemonade	2.75
stewart's sodas	1.95
coke, diet, sprite	1.60
Italian soda	1.95
san Pellegrino (500ml)	2.95
limonata	1.60
iced latte	3.25
espresso	1.95
cappuccino	2.60/3.35
café latte	2.60/3.35
café mocha	2.85/3.65
café Americano	1.85/2.65

our kitchen is proud to currently feature products from the following local farmers & artisans: the berry patch, olson family farm, onion creek farm, sheeder farm, karber farm, jo & harold diltz, iowa family farms, growing harmony farm, isu student organic farm, maxwell farm, joyce bible farm & cloverleaf dairy

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thecafeames.com

eggplant melon
basil mint
onions sweet
corn garlic
green beans
nectarines beet
berries okra
potatoes
summer squash
peaches sweet
peppers broc-
coli tomatoes
mint **the café**
cabbage carrot
cilantro
zucchini
watermelon
raspberries mir

starters

DAILY BREAD • our bakery's demi baguette with butter or olive oil 2.25

TODAY'S SOUP • cup 2.95 bowl 3.95

SALAD GREEN • mixed greens, candied walnuts, feta cheese & balsamic vinaigrette 3.95

GUACAMOLE • house-ripened avocados, tomatoes, green chiles, & onions + crispy corn tortillas & crudités 6.95

THE PIG BOARD • a trio of house-made meats—capicola, canadian bacon & pork rillettes + seasonal pickles, mustard, café bread & hard egg 10.95

CAFÉ HUMMUS • with parmesan flat bread, extra virgin olive oil & tomato-cucumber relish 7.95

LAMB MEATBALLS • jefferson iowa ground lamb + herbed couscous & tzatziki sauce 6.95

ECUADORIAN CEVICHE • shrimp* marinated in spicy tomato & lime juice + toasted chulpe corn & saltine crackers 7.95

fresh & green

SHADES OF GREEN • arugula, asparagus, peas, cucumbers, celery, feta, fresh herbs & toasted pumpkins seeds with green goddess dressing + café baguette wedge 8.95
add wood-grilled chicken breast or steak +3.00
or add wood-grilled salmon + 4.00

MARKET SALAD • today's variety of summer vegetables & lettuces tossed with buttermilk basil dressing 7.95
add wood-grilled chicken breast or steak +3.00
or add wood-grilled salmon + 4.00

SOMERSET SALAD • tomatoes, basil, crispy corn, smoked trout, couscous, toasted pumpkin seeds, currants & arugula with buttermilk dressing 9.95

other stuff

FISH TACOS • wood-grilled mahi mahi on soft flour & corn tortillas with slaw, chipotle mayo & pico de gallo + black beans & rice 8.95

CHILEQUILES • corn tortillas & beef brisket sautéed with peppers & caramelized onions—finished with two over-easy eggs*, cheese & salsa fresca 7.95

stone oven

BLTA PIZZA • pepper bacon, mozzarella & avocado + tossed local tomatoes & romaine 9.95

SAUSAGE PIZZA • house-cased fennel sausage, marinara, grilled onions & fresh mozzarella topped with fresh arugula 9.95

between bread

VEGGIE BURGER • wood-grilled with melted provolone, sriracha ketchup, curry mustard, lettuce & tomato on a brioche-poppy seed bun + salad green 9.95

EGG SANDWICH • house-cured canadian bacon on sourdough with shredded romaine lettuce, mayo & two fried eggs* + five bean salad and chips 7.95

ITALIAN BEEF SANDWICH • thin sliced beef, melted provolone, house-made jardinière open faced on toasted ciabatta + local tomato salad 8.95

CAFÉ BURGER • wood-grilled sheeder farm beef* on our rosemary bun with white cheddar, lettuce, tomato, russian dressing & pickled onion + café chips 8.95 bacon + 1.00

SALMON PITA • wood-grilled salmon, lettuce, tomato, cilantro & tzatziki sauce inside our bakery made whole wheat pita + israeli couscous salad & house pickle 9.95

after five

ESPRESSO CURED RIBS • slow roasted espresso rubbed baby back ribs + red eye gravy, five bean salad & café slaw 15.95

SUMMER SALMON • wood-grilled with yellow tomato coulis, poblano rice, summer squash sauté & crispy tortillas 15.95

VEGGIE PASTA • fettuccine tossed with local tomatoes, summer squash, fresh mozzarella & parmesan broth + garlic toast 12.95

CHIMICHURRI STEAK • wood-grilled skirt steak* with chimichurri sauce, local fingerling potatoes, green beans & charred onions 16.95

DUCK BREAST • wood-grilled duck breast with memphis style barbecue + sweet corn bake & tomato salad 15.95

*these items are cooked to order & may be served raw or undercooked –consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

chefs

kurt chausse jon vandewater devon kepley