

STARTERS

DAILY BREAD

demi baguette - extra virgin olive oil -
dried herb spice - parmesan 5.25

BROCCOLI CHEDDAR SOUP

cup 5.25 bowl 6.25

CAFÉ CHILI

cup 5.25 bowl 6.25

SALAD GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta 5.25

CHIPS & DIP

café potato chips -
house/made french onion dip 7.25

VEAL MEATBALLS

san marzano sauce - buratta cheese -
café garlic bread 10.95

FRESH & GREEN

SOMERSET SALAD

grape tomatoes - basil - dried sweet corn - arugula -
house/smoked salmon - israeli couscous -
toasted pumpkin seed, currant & parmesan mix -
buttermilk basil dressing - grilled baguette 14.95
sub wood/grilled salmon or steak* + 3, chicken or tofu + 2

KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -
quinoa - parmesan - sherry vinaigrette - grilled baguette 12.95
add wood/grilled salmon or steak* + 6, chicken or tofu + 5

THE BIG GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta - grilled baguette 10.95
add wood/grilled salmon or steak* + 6, chicken or tofu + 5

OTHER STUFF

BAKED POTATO PIZZA

artisan dough - three cheese sauce - pepper bacon -
russet potato - scallions - sour cream - crispy potato skins 14.50

FORBIDDEN RICE BOWL

emperors black rice & himalayan red rice -
sweet soy - sautéed onions - broccoli -
boy choy - snap peas - carrots - enoki mushrooms 12.95
add wood/grilled salmon or steak + 6, chicken or tofu + 5

KOREAN STEAK & EGG

soy/ginger marinated hanger steak* -
kimchi fried rice - arugula -
sweet chili aioli + sunny side egg* 16.95

CAFÉ MAC & CHEESE

three cheese sauce - elbow macaroni -
toasted breadcrumbs + salad green & garlic bread 14.95

FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -
chipotle mayo - café slaw - pico de gallo -
queso fresco + rice & beans 14.95

BETWEEN BREAD

PORK TORTA

artisan café bollilo roll - wood/grilled pork tenderloin -
pepper bacon - black bean spread - avocado -
oaxaca cheese - cilantro - pickled onion -
chipotle mayo + calypso bean salad 14.50

CAFÉ BURGER

local beef* - artisan café rosemary
kaiser - white american cheese -
bibb lettuce - tomato - pickled onion - russian dressing +
café potato chips 14.25 add bacon + 1.00

ASIAN SALMON SANDWICH

artisan toasted ciabattini - wood/grilled
salmon - spicy hoisin glaze - slaw -
pickled vegetables - wasabi aioli - wonton chips 14.95

PORTOBELLO PATTY MELT

seared portobello mushrooms - caramelized onions -
melted swiss - russian dressing - artisan café rye
+ house/made potato chips & pickle 13.95

sub salad green for chips + 1.95
sub cup of soup for side + 1.95
sub bowl of soup for side + 2.95

AFTER FOUR

JAVANESE SALMON

wood/grilled salmon - soy glazed -
cucumber sambal fried rice -
wasabi aioli - pickled ginger 19.95

PASTA AL FUNGHI

wild mushroom ragu - mafaldine - cherry tomatoes -
lemon ricotta - gremolata - garlic bread 17.95

BUTTER CHICKEN MASALA

yogurt marinated chicken thighs -
garam masala - basmati rice - cilantro -
raita - house naan 18.95

JAMAICAN JERK RIBS

slow/roasted baby back ribs - house/made jerk bbq
glaze - local iowa sweet corn & tomato salad 17.95



TO DRINK

- FRESH SQUEEZED STRAWBERRY LEMONADE 3.25
- MILLSTREAM ROOT BEER 2.95
- MILLSTREAM CREAM SODA 2.95
- COKE, DIET, SPRITE 2.00
- ITALIAN SODA 3.75
- SAN PELLEGRINO SPARKLING WATER 3.25
- S.P. LIMONATA (LEMON) 2.95
- S.P. ARANCIATA (ORANGE) 2.95
- S.P. POMPELMO (GRAPEFRUIT) 2.95
- S.P. ARANCIATA ROSSA (BLOOD ORANGE) 2.95

KID'S MENU

(5.95)

- CHEESE QUESADILLA
- BUTTERED NOODLES WITH PARMESAN
- CHEESE PIZZA
- SCRAMBLE AND BACON
- GRILLED CHEESE

*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. Please inform your server of any food allergies you have, for there are ingredients not listed on this menu. We will try to accommodate your food allergies. However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is completely free from any allergen.

