

## STARTERS

### DAILY BREAD

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

### TODAY'S SOUP

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

### AUTUMN COBB SALAD

mixed greens - pepper bacon - roasted butternut squash - boiled  
egg - dried cranberries - toasted pecans - maytag blue cheese -  
pickled apples - cider dijon vinaigrette - grilled baguette 13.95  
add wood/grilled salmon or steak\* + 6,  
chicken or tofu + 5

### 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

### ST. LOUIS PIZZA

artisan dough - san marzano sauce - house/made italian sausage -  
soppressata - "provel" cheese blend - pickled peppers 14.50

### FORBIDDEN RICE BOWL

emperors black rice & himalayan red rice -  
sweet soy - sautéed onions - broccoli -  
bok 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

### WOOD/GRILLED TURKEY SANDWICH

artisan café bollilo roll - turkey breast - pepper bacon -  
caramelized onions & peppers - chipotle mayo -  
smoked gouda cheese + pasta salad & chips 13.95

### 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

### MEDITERRANEAN SALMON SANDWICH

artisan toasted ciabattini - red pepper hummus -  
whipped feta - artichoke olive relish - arugula -  
tomato + café potato chips 14.95

### VEGGIE BURGER

artisan café rosemary kaiser - house/made veggie burger -  
white american cheese - lettuce - tomato - pickled onion -  
russian dressing + café potato chips 14.25

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

### HARVEST SALMON

wood/grilled salmon - mustard glazed - bacon lardons -  
roasted butternut squash & crimini mushrooms -  
beluga lentil ragout - local squash & apple puree -  
walnut vinaigrette - crispy leeks 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

### THAI STICKY RIBS

slow/roasted baby back ribs - house/made peanut bbq  
sauce - ginger slaw - local pickled apple - fried garlic 17.95



## KID'S MENU

(5-95)

CHEESE QUESADILLA

BUTTERED NOODLES WITH PARMESAN

CHEESE PIZZA

SCRAMBLE AND BACON

GRILLED CHEESE

## TO DRINK

WATER IS AVAILABLE UPON REQUEST

**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. ARANCIATA (ORANGE) 2.95**

**S.P. POMPELMO (GRAPEFRUIT) 2.95**

## BEER

dorothy's new world lager • topling goliath • iowa 6.5

90 shilling amber ale • odell brewing • colorado 6

best brown ale • bell's • michigan 6

pseudo sue pale ale • topling goliath • iowa 7.5

modus hoperandi ipa • ska brewing • colorado 6.5

milk stout nitro • left hand brewing • colorado 6

## RED wine

HOUSE • merlot • trinity oaks • california 5.5 / 25

HOUSE • cabernet • trinity oaks • california 5.5 / 25

zin/cab blend • seven daughters • california 6.5 / 32

malbec • dos fincas • argentina 6.5 / 32

## WHITE wine

HOUSE • chardonnay • trinity oaks • california 5.5 / 25

riesling • st. urbanshoff • germany 6.5 / 32

sauvignon blanc • clifford bay • new zealand 6.5 / 32

## SPARKLERS

moscato • piquitos • spain 6.5 / 32

prosecco • la marca • italy 6.5 / 32

cava • jaume serra cristalino • spain 6.5 / 32

## HANDCRAFTED

## SHAKER list

### CAFÉ MARGARITA

tequila, gran gala, lime juice & simple syrup —

served up or on the rocks 9

### IOWA FASHIONED

cedar ridge bourbon, vanilla bean/brown

sugar simple syrup, orange + bitters 9

### KEY LIME MARTINI

malibu rum, stoli vanilla vodka, simple syrup,

lime juice & cream 9

### GIN BASIL SMASH

muddled basil, gin, lemon juice,

simple syrup, club soda 9

\*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.

