

# 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

## SOUTHWEST CHOPPED SALAD

tossed romaine/napa/cilantro - black bean corn relish - acorn  
squash - feta - spiced pepitas - crispy tortilla - avocado - pico-  
radish - cumin buttermilk dressing - grilled baguette 12.95  
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

## THAI NOODLE BOWL

coconut curry broth - sauteed broccoli, carrot,  
red pepper, edamame & snap peas -  
rice noodles - crushed peanuts - basil, mint & cilantro - lime 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

## CREOLE SALMON

wood/grilled cajun spiced salmon - white cheddar grit cake -  
holy trinity braised greens - shrimp remoulade 19.95

## CHICKEN PARMESAN

parmesan breaded chicken breast -  
san marzano sauce - bucatini - mozzarella -  
arugula fennel salad - café garlic bread 18.95

## ESPRESSO RUBBED PORK TENDERLOIN

pan seared/butter basted - savory corn pudding -  
chile spiced acorn squash - chipotle sauce - pepitas -  
shaved radish - cilantro - charred scallion aioli 18.95

## POT ROAST

red wine braised chuck - prairie breeze  
mash potatoes - roasted root vegetables -  
braising jus - crispy leek gremolata 20.95



# 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. LIMONE E MENTA (LEMON MINT) 2.95  
S.P. CLEMENTINA (CLEMENTINE) 2.95

## BEER

bud light • anheuser-busch • missouri 4.5  
dorothy's new world lager • toppling goliath • iowa 6.5  
90 shilling amber ale • odell brewing • colorado 6  
best brown ale • bell's • michigan 6  
pseudo sue pale ale • toppling goliath • iowa 7.5  
furious ipa • surly • minnesota 7.5  
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  
pinot noir • bouchard • france 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  
pinot grigio • quadri • italy 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.

