

# THE CAFÉ BRUNCH

## TIRAMISU FRENCH TOAST

café baguette dipped in espresso infused egg custard & griddled + mascarpone whipped cream, coffee crumble & chocolate sauce 12.95

## CAFÉ QUICHE

sauteed oyster & button mushrooms, comté cheese in our classic french/style quiche + salad green & fruit 13.95

## OMELETTE

pepper bacon, roasted leeks & white cheddar cheese + café potatoes & toast 11.95

## MONTE CRISTO

shaved ham, house roasted turkey breast & swiss + mayo & dijon on artisan sourdough dipped in egg custard & griddled + salad green & raspberry/chipotle/maple sauce 12.95

## ESPRESSO PORK LOIN

slow/roasted espresso rubbed pork loin, chipotle sauce, black beans, green chili corn cake topped with a sunny side egg\* 14.95

## PANCAKE COMBO

two lemon poppyseed pancakes served with butter & maple syrup + two eggs\* your style & choice of pepper bacon, breakfast sausage or ham 11.50

## FARM FRESH EGGS

two eggs\* any style, café potatoes & toast + choice of breakfast sausage, ham or pepper bacon 10.95

## AVOCADO TOAST

thick cut artisan multigrain, avocado, chopped pepper bacon, charred corn, hard boiled egg, cilantro, feta, lime zest + fruit 10.95

## STEEL CUT OATMEAL

slow/cooked steel/cut oats topped with blueberry compote & pistachios + artisan toast 10.95

## After 10am

### SOUTHWEST CHOPPED SALAD

tossed romaine/napa/cilantro, black bean corn relish, acorn squash, feta, spiced pepitas, crispy tortilla, avocado, pico de gallo, 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 seed, quinoa, parmesan, sherry vinaigrette, grilled baguette 12.95  
add wood/grilled salmon or steak\* + 6,  
chicken or tofu + 5

### PORCINI MUSHROOM BISQUE

cup 5.25 bowl 6.25

## Kid's Menu

### LEMON POPPY CAKES

### EGG & CHEESE QUESADILLA

### SCRAMBLE & BACON

### GRILLED CAFÉ CLUB

shaved local ham, house roasted turkey breast, pepper bacon, lettuce, tomato, pickled onion, swiss, mayo & dijon on artisan café sourdough + café chips 9.95

### BLACKEND SALMON SANDWICH

artisan ciabattini, napa cabbage, charred scallion aioli, avocado, tomato, pickled onion + chips 14.95

### BRUNCH BURGER

local beef\*, artisan sesame bun with prairie breeze white cheddar, arugula, tomato jam, garlic aioli + potato chips 14.25  
add bacon 1.25, add an over easy egg\* 1.50

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

## To Drink

la colombe coffee  
espresso  
café americano  
latte  
cappuccino  
café mocha  
breve

chai  
hot tea  
coke diet sprite  
millstream root beer  
fresh squeezed orange juice  
strawberry lemonade

### FROM THE BAR

MIMOSA 7.00

JAUME SERRA CRISTALINO CAVA 6.50

BLOODY MARY 8.50

IRISH COFFEE 8.50

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies you have. 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.