

THE CAFÉ BRUNCH



FRENCH TOAST

café baguette soaked in egg custard & griddled + warm rhubarb, strawberry & apple compote, toasted oat crumble, powdered sugar & maple syrup 12.95

CAFÉ QUICHE LORRAINE

pepper bacon, caramelized onion & gruyere cheese in our classic french/style quiche + salad green & fruit 13.95

OMELETTE

pepper bacon, roasted cauliflower & 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

SHORT RIB & EGGS

slow/braised boneless short rib, café breakfast potatoes, sunny side eggs*, horseradish sauce & artisan toast 16.95

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

CHORIZO SKILLET

house/made pork chorizo, café breakfast potatoes, melted chihuahua cheese, topped with sunny side eggs*, sour cream, pico de gallo & guacamole + warm flour tortillas 13.95

After 10am

Soup & Salad

GARDEN SALAD

spring greens, grape tomato, heirloom carrot, cucumber, avocado, scallions, snap pea, shaved radish, toasted sesame & garlic crumble, ginger miso dressing + café garlic bread 12.95
add wood/grilled salmon or steak* + 6,
chicken or tofu + 5

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 15.95
sub wood/grilled salmon or steak* + 3,
chicken or tofu + 2

PORCINI MUSHROOM BISQUE

cup 5.25 bowl 6.25

Kid's Menu

LEMON POPPY CAKES

EGG & CHEESE QUESADILLA

SCRAMBLE & BACON

Wood/Fire Grill

SALMON CLUB

artisan toasted ciabatta, wood/grilled salmon, pepper bacon, café slaw, tomato, pickled onion + café potato chips 15.50

FISH TACOS

wood/grilled mahi mahi, warm flour & corn tortillas, chipotle mayo, café slaw, pico de gallo, cilantro, queso fresco + rice & beans 15.50

UMAMI BURGER

artisan brioche bun, wood/grilled local beef* - sauteed mushrooms. caramelized onion - truffle mayo - house ketchup - arugula - parmesan frico + café potato chips 15.95

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.