

# THE CAFÉ BRUNCH



## FRENCH TOAST À L'ORANGE

café baguette soaked in orange custard  
& griddled + creme anglaise, fresh blackberries,  
toasted almonds, powdered sugar & maple syrup 12.95

## SAUSAGE & PEPPERS QUICHE

house/made italian sausage, caramelized onion & roasted  
red peppers, grande mozzarella & parmesan  
in our classic french/style quiche +  
salad green & fruit 13.95

## RATATOUILLE OMELETTE

stewed summer vegetables & white cheddar cheese  
+ café potatoes, fruit & toast 11.95

## CROQUE MADAME

artisan café sourdough, dijonnaise, shaved local ham,  
bechamel, gruyere + sunny side egg\* & salad green 14.50

## MEATLOAF & EGGS

house/ground steak meatloaf, bloody mary glaze,  
café breakfast potatoes,  
sunny side eggs\*, artisan toast 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

## 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

#### KALE & QUINOA SALAD

chopped kale, grapes, dried cranberries,  
sunflower seeds, quinoa, parmesan,  
sherry vinaigrette, 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

#### TOMATO BASIL SOUP

cup 5.50 bowl 6.50

### Kid's Menu

#### LEMON POPPY CAKES

#### EGG & CHEESE QUESADILLA

#### SCRAMBLE & BACON

### Wood/Fire Grill

#### SMOKED TURKEY RUEBEN

artisan toasted multigrain, house/smoked turkey  
breast, russian dressing, dill pickles, swiss cheese  
+ stoneground mustard slaw & café potato chips 14.50

#### 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.