

# the cafe BRUNCH

**APPLE CRISP FRENCH TOAST**  
café baguette soaked in egg custard  
& griddled + warm local apple crisp,  
cinnamon whip cream  
& maple syrup 13.95

**IOWA SWEET CORN QUICHE**  
local sweet corn, pepper bacon, white cheddar cheese  
& herbs in our classic french/style quiche +  
salad green & fruit 14.25

**FUNGI OMELETTE**  
sauteed crimini & oyster mushrooms + american white  
cheddar cheese, café potatoes, fruit & toast 12.95

**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 13.95

**BISCUITS & GRAVY**  
house/made biscuits topped with sage sausage gravy  
+ two sunny side eggs\* 13.95

**PUMPKIN PANCAKE COMBO**  
two pumpkin pancakes served with butter  
& maple syrup + two eggs\* your style & choice of  
pepper bacon, breakfast sausage or ham 12.95

**FARM FRESH EGGS**  
two eggs\* any style, café potatoes & toast + choice of  
breakfast sausage, ham or pepper bacon 11.50

**RED FLANNEL HASH**  
crispy russet potato, onion, beet & pepper bacon hash  
topped with horseradish cream sauce + two over easy  
eggs & toast 14.95

## AFTER 10AM

**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\* + 6.50,  
chicken or tofu + 5

**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

**SQUASH APPLE BISQUE**  
cup 5.50 bowl 6.50

**KID'S MENU 5.95**

**PUMPKIN PANCAKES**  
**EGG & CHEESE QUESADILLA**  
**SCRAMBLE & BACON**

**STEAK & EGGS**  
cast/iron seared coulotte steak\*,  
café breakfast potatoes, two sunny side  
eggs\* + chimichurri & toast 16.95

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

**BRUNCH BURGER**  
wood/grilled local beef\*, artisan brioche bun,  
tillamook white cheddar, candied bacon,  
red/eye aioli, bibb lettuce, tomato,  
pickled onion + pomme frites 15.50  
add over easy egg +1.50

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

## TO DRINK

la colombe coffee  
espresso  
latte  
cappuccino  
chai  
americano

hot tea  
coke diet sprite  
stewart's sodas  
fresh squeezed oj  
strawberry lemonade  
millstream root beer  
san pellegrino

**MORNING SUNSHINE**  
mimosa 7.00  
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, 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.