

# STARTERS

## DAILY BREAD

demi baguette - extra virgin olive oil -  
dried herb spice - parmesan 5.25

## TODAY'S SOUP

cup 5.50 bowl 6.50

## SALAD GREEN

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta 5.50

## CHIPS & DIP

café potato chips -  
house/made french onion dip 7.25

## THAI CHICKEN MEATBALLS

house/ground chicken meatballs - coconut red  
curry sauce - local apple & brussels sprout slaw -  
cilantro - mint - toasted cashew - crispy shallot 12.95

## POMME FRITES

truffle oil - grana padano - chives -  
parsley - herb aioli 8.50

# FRESH & GREEN

## 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 salmon or steak\* + 6.5,  
chicken or tofu + 5

## THE BIG GREEN

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - grilled garlic bread 12.95  
add salmon or steak\* + 6.5,  
chicken or tofu + 5

## KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 12.95  
add salmon or steak\* + 6.5,  
chicken or tofu + 5

# OTHER STUFF

## CAFÉ MAC & CHEESE

three cheese sauce - elbow macaroni -  
toasted breadcrumbs + salad green & garlic bread 15.50

## ST. LOUIS PIZZA

artisan dough - san marzano sauce -  
house/made italian sausage - soppressata -  
provel cheese blend - pickled peppers 14.95

## FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 15.95

## FORBIDDEN RICE BOWL

emperors black rice & himalayan red rice -  
sweet soy - sautéed onions - broccoli -  
bok choy - snap peas - carrots 13.95  
add salmon or steak\* + 6.5, chicken or tofu + 5

## KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* -  
kimchi fried rice - arugula -  
sweet chili aioli + sunny side egg\* 16.95

# BETWEEN BREAD

## VIETNAMESE CHICKEN SANDWICH

toasted artisan french baguette -  
wood/grilled marinated chicken thigh -  
chile mayo - pickled carrot - fresh jalapeno-  
cucumber & cilantro + peanut noodle salad 15.50

## CAFÉ BURGER

local beef\* - artisan café rosemary kaiser -  
white american cheese - bibb lettuce - tomato -  
pickled onion - russian dressing +  
café potato chips 15.50 add bacon + 1.50

## SALMON REUBEN

toasted café artisan rye - wood/grilled,  
brined salmon - pickled red cabbage -  
swiss cheese - russian dressing 15.95

## VEGGIE BURGER

artisan café rosemary kaiser -  
house/made veggie burger -  
white american cheese - lettuce - tomato -  
pickled onion - russian dressing  
+ café potato chips 14.95

subsalad green for chips + 1.95

sub cup of soup for side + 1.95

sub bowl of soup for side + 2.95

# AFTER FOUR

## STEAK FRITES

butter basted hanger steak\* - pomme frites -  
sauce bearnaise - arugula salad 27.95

## CHICKEN PARMESAN

parmesan breaded chicken breast -  
san marzano sauce - bucatini - mozzarella -  
arugula fennel salad - cafe garlic bread 21.95

## PASTA BOLOGNESE

pork & veal meat sauce - pappardelle noodles -  
parmesan - garlic bread 19.95

## SHRIMP & ANDOUILLE GUMBO

house/made andouille sausage - pan/seared shrimp -  
holy trinity - okra - garlic sourdough wedge 17.95

## TUSCAN SALMON

wood/grilled - sundried tomato cream sauce  
with artichoke, grape tomato & spinach -  
herbed polenta cake - parmesan frico 23.95



# KID'S MENU

(6.95)

## CHEESE QUESADILLA

## BUTTERED NOODLES WITH PARMESAN

## CHEESE PIZZA

## SCRAMBLE AND BACON

## GRILLED CHEESE

## TO DRINK

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  
FLAVORED SAN PELLEGRINO 2.95  
SAN PELLEGRINO SPARKLING WATER 3.25

## 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 • bells brewing • michigan 6  
pseudo sue pale ale • toppling goliath • iowa 7.5  
two hearted ale • bells brewing • michigan 6.5  
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  
grenache shiraz • d'arenberg • australia 6.5 / 32  
cabernet • penley estate • australia 8.5 / 38

## White WINE

HOUSE • chardonnay • trinity oaks • california 5.5 / 25  
riesling • st. urbanshoff • germany 6.5 / 32  
sauvignon blanc • overstone • new zealand 6.5 / 32  
pinot grigio • quadri • italy 6.5 / 32  
pinot gris/riesling blend • evolution • oregon 6.5 / 32

## SPARKLERS

prosecco • la marca • italy 6.5 / 32  
cava • jaume serra cristalino • spain 6.5 / 32

## HANDCRAFTED

### Shaker

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

ESPRESSO MARTINI  
vodka, house/made coffee liqueur,  
la colombe espresso 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.

