

THE CAFÉ

SUNDAY BRUNCH

Breakfast

CHORIZO SKILLET

crispy russet potatoes, charred onions & roasted poblanos, house/made mexican chorizo, chihuahua cheese + two over easy eggs*, avocado crema & pico de gallo 16.95

CHICKEN & BISCUIT

house/made buttermilk biscuit topped with crispy marinated chicken thigh, black pepper country gravy + sunny side egg* & tobasco honey 17.95

PANCAKE COMBO

two lemon poppyseed pancakes served with whipped blueberry butter & maple syrup + two eggs* your style & choice of pepper bacon, house/made breakfast sausage or ham steak 15.95

QUICHE LORRAINE

pepper bacon, caramelized onions & gruyere cheese in our classic french style quiche + café salad green & fruit 16.95

MIXED BERRY FRENCH TOAST

café brioche soaked in vanilla custard & griddled + macerated strawberries, blueberries & blackberries, whipped cream & maple syrup 15.95

FARM FRESH EGGS

two eggs* any style, café potatoes & toast + choice of pepper bacon, house/made breakfast sausage or ham steak 14.95

HAM & ASPARAGUS OMELETTE

three egg omelette with webster city ham, asparagus, white cheddar & american cheese + café potatoes & toast 15.95

MONTE CRISTO

shaved local ham, house roasted turkey breast & swiss + mayo & dijon on artisan sourdough dipped in egg custard & griddled + salad green & raspberry/chipotle/maple sauce 16.95

After 10

KOREAN PORK CHOPS

2 soy/ginger marinated breakfast chops, jasmine rice, chili crisp + a sunny side egg* 17.95

KALE & QUINOA SALAD

grapes, dried cranberries, quinoa, sunflower seeds, parmesan, sherry vinaigrette, café garlic bread 13.95
add wood/grilled salmon or steak* + 8
add chicken or tofu + 6

SOUTHWEST CHOPPED SALAD

tossed romaine/napa/cilantro, black bean corn relish, roasted delicata squash, feta, toasted pepitas, crispy tortillas, avocado, pico de gallo, cumin buttermilk dressing, café garlic bread 14.95
add wood/grilled salmon or steak* + 8
add chicken or tofu + 6

PORCINI STEAK & EGGS

wood/grilled hanger steak*, two sunny side eggs*, porcini mushroom gravy, arugula, parmesan & balsamic salad + café garlic bread 21.95

BLACK & BLUE BURGER

toasted artisan café kaiser, blackened angus patty*, maytag blue cheese aioli, shredded romaine, crispy onions + pomme frites 18.95
add bacon + 1.95, add an egg* + 1.95

MEDITERRANEAN SALMON SANDWICH

toasted artisan café ciabattini, wood/grilled salmon, house/made hummus, whipped feta, artichoke & olive relish, arugula + salad green 18.95

To Drink

la colombe coffee	3.50
latte	4.45/5.45
cappuccino	4.45/5.45
mocha	5.25/5.95
chai	4.65/5.65
cold brew	4.95
iced tea	3.50
coke, diet coke or sprite	2.95
millstream root beer	3.95
millstream cream soda	3.95
fresh squeezed oj	3.95
strawberry lemonade	4.25
strawberry arnold palmer	3.95
san pellegrino sparkling water	4.50
organic rishi hot tea	3.75
caffeinated	decaffeinated
earl gray	tumeric ginger
english breakfast	chamomile medley
matcha super green	peppermint

From the Bar

mimosa	9
freixenet cava	9
bloody mary	12
irish coffee	11
keoke coffee	11
makers warmer	11

Kids Menu

french toast	
lemon poppyseed pancakes	
egg & cheese quesadilla	
scramble & bacon	
all kids meals are served with grapes, house/made granola & greek yogurt	7.95

Sides

yogurt parfait	6.95	two eggs* any style	5
fresh fruit	4.50	sausage, ham or bacon	5
café potatoes	4.50	today's soup	6.95/7.95

*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.

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.