Sunday Brunch

Breakfast

brunch burrito 17.95

green chile chicken, scrambled eggs, american white cheddar blend, papas bravas, cilantro & chipotle mayo rolled in a flour tortilla topped with salsa verde + black beans, shredded lettuce, avocado crema & pico de gallo

bread pudding french toast

15.95

griddled croissant bread pudding, served with lemon crème anglaise, black berry sauce, whipped cream & maple syrup

spanish omelette 14.95

three egg omelette with spanish chorizo, fingerling potatoes & american white cheddar blend + café potatoes & toast

biscuits & gravy 15.95

house/made buttermilk biscuit topped with creamy sage sausage gravy + two sunny side eggs*

the bodega 14.95

toasted sesame kaiser, bacon jam, scrambled egg, pepper bacon, tillamook cheddar & spicy ketchup mayo + fresh fruit

farm fresh eggs

13.95

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

pancake combo

14.95

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

iowa sweet corn quiche

16.95

local iowa sweet corn, pepper bacon & prairie breeze cheddar in our classic french/style quiche + salad green & fresh fruit

After 10

romesco egg salad

15.9

shrimp & grits

18.95

wood/grilled artisan café ciabatta served open faced with garlic aioli, arugula, romesco egg salad & crispy spanish chorizo + cup of today's soup

lola burger

18.9

wood/grilled local beef*, toasted english muffin, tillamook cheddar, pepper bacon, shredded lettuce, pickled onion, comeback sauce topped with a sunny side egg* + pomme frites

kale & quinoa salad

13.95

3.50

4.50

3.75

grapes, dried cranberries, quinoa, sunflower seeds, parmesan, sherry vinaigrette, café garlic bread add wood/grilled salmon or steak* + 7 add chicken or tofu + 6

18.93

wood/grilled shrimp, tillamook cheddar grits, new orleans bbq sauce, arugula & two sunny side eggs* + toasted café baguette

somerset salad

16.95

grape tomatoes, basil, dried sweet corn, arugula, house smoked salmon, israeli couscous, toasted pumpkin seed, currant & parmesan mix, buttermilk basil dressing, café garlic bread sub salmon or steak* + 4.50 sub chicken or tofu + 3

steak & eggs

20.95

fire/grilled hanger steak*, café potatoes, two sunny side eggs*, chimichurri & toast

To Drink

la colombe coffee

 latte
 4.00/5.25

 cappuccino
 4.00/5.25

 mocha
 4.50/5.25

 chai
 4.50/5.25

 cold brew
 4.25

 iced tea
 3.25

 coke, diet coke or sprite
 2.75

iced tea 3.25
coke, diet coke or sprite 2.75
millstream root beer 3.95
millstream cream soda 3.95
fresh squeezed oj 3.75
strawberry lemonade 3.95
strawberry arnold palmer 3.50

caffeinated

earl gray english breakfast matcha super green

organic rishi hot tea

san pellegrino sparkling water

decaffeinated

tumeric ginger chamomile medley peppermint

From The Bar

mimosa	9
freixenet cava	8
bloody mary	11.50
irish coffee	11

Sides

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

Kids Menu

french toast cornmeal pancakes egg & cheese quesadilla scramble & bacon

all kids meals are served with grapes, house/made granola & greek yogurt 6.95

*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.