

Sunday Brunch

Breakfast

CHICKEN CHILAQUILES

pan/fried corn tortillas, green chile chicken & salsa verde topped with two sunny side eggs*, queso fresco, cilantro, pico de gallo & crema 17.95

BISCUITS & GRAVY

house/made sage sausage gravy, café buttermilk biscuit + two sunny side eggs* 16.95

PANCAKE COMBO

two coconut pancakes served with pineapple whipped 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

PEACH FRENCH TOAST

café baguette soaked in vanilla custard & griddled, topped with brown sugar macerated fresh peaches, blackberries, toasted oat crumble, 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

PHILLY CHEESESTEAK OMELETTE

three egg omelette with slow roasted steak, sauteed peppers & onions, white cheddar american cheese blend, topped with house/made cooper sharp wiz + café potatoes & toast 15.95

BLUEBERRY BLINTZ

three house/made crepes filled with sweet blueberry mascarpone cheese & topped with warm brown sugar blueberry sauce & toasted almonds 14.95

After 10

STEAK & EGGS

wood/grilled espresso rubbed hanger steak*, potato & poblano hash, chipotle sauce + two sunny side eggs* 22.95

BLT & SOUP

toasted café sourdough, beeler's pepper bacon, mayo, local tomatoes, bibb lettuce + sweet corn bisque & café potato chips 17.95

KALE & QUINOA SALAD

grapes, dried cranberries, quinoa, sunflower seeds, parmesan, sherry vinaigrette, café garlic bread 14.95
add wood/grilled salmon or steak* + 8
add chicken or tofu + 6

SOMERSET SALAD

grape tomatoes, basil, dried sweet corn, arugula, house/smoked salmon, israeli couscous, toasted pumpkin seeds, currants & parmesan mix buttermilk basil dressing
café garlic bread 17.95
sub wood/grilled salmon or steak* + 5
sub chicken or tofu + 3

SALMON CLUB

toasted artisan café ciabattini, wood/grilled salmon, pepper bacon, café slaw, tomatoes, pickled onions + café potato chips 19.95

PIMENTO CHEESE BURGER

toasted artisan potato bun, wood/grilled black angus patty*, pimento cheese, dill pickle slaw, bacon + pomme frites & herb aioli 20.95

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

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

Kids Menu

french toast
coconut pancakes
egg & cheese quesadilla
scramble & bacon

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