

THE CAFÉ

Mother's Day Brunch

A special thanks for all that you do!

STARTER

BISCUITS FOR THE TABLE

four warm buttermilk biscuits, served with honey butter
and house/made strawberry jam 6.95

BREAKFAST

LOBSTER HASH

crispy russet potatoes, onions, leeks, carrots,
crimini mushrooms, pepper bacon &
lobster hash, topped with tarragon aioli +
two over easy eggs* & toast 22.95

QUICHE LORRAINE

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

COUNTRY FRIED STEAK

buttermilk marinated/crispy fried flat iron steak,
café potatoes, black pepper gravy +
two sunny side eggs* & toast 18.95

PANCAKE COMBO

two lemon poppy seed pancakes served with
whipped blueberry butter & maple syrup + two eggs*
your style & choice of pepper bacon, house/made
breakfast sausage or ham steak 14.95

OMELETTE

three egg omelette with diced local ham,
chives & american white cheddar blend +
café potatoes & toast 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

STRAWBERRY SHORTCAKE FRENCH TOAST

café brioche soaked in vanilla custard & griddled,
topped with macerated strawberries, shortbread
crumble, whipped cream & maple syrup 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 17.95

AFTER 10

SALMON OSCAR

wood/grilled salmon, yukon gold mashers,
local asparagus, hollandaise, jumbo blue crab 24.95

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

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 16.95
sub wood/grilled salmon or steak* + 5

CAJUN RIBEYE & EGGS

wood/grilled blackened ribeye steak*, two sunny side
eggs*, horseradish sauce + arugula & pickled onion
salad & café garlic bread 26.95

GOOD MORNING BURGER

wood/grilled local beef*, toasted café brioche,
tillamook cheddar, bacon jam, shaved ham,
arugula, red-eye aioli topped with
a sunny side egg* + pomme frites 20.95

1/2 SANDWICH, SOUP & SALAD

toasted café baguette with
house/made blackberry jam,
prosciutto & brie cheese + café salad green &
cup of today's soup 16.95

FROM THE BAR

mimosa	9	bloody mary	12
freixenet cava	8	irish coffee	11

KIDS MENU

french toast	egg & cheese quesadilla
lemon poppy seed pancakes	scramble & bacon

all kids meals are served with grapes, house/made
granola & greek yogurt 7.50

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.

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	3.25
coke, diet coke or sprite	2.95
millstream root beer	3.95
millstream cream soda	3.95
fresh squeezed oj	3.95
strawberry lemonade	3.95
strawberry arnold palmer	3.50
san pellegrino sparkling water	4.50
organic rishi hot tea	3.75
caffeinated	
earl gray	decaffeinated
english breakfast	tumeric ginger
matcha super green	chamomile medley
	peppermint