

## BREAKFAST

<b>carnitas eggs benedict</b>	<b>17.25</b>
green chile masa cakes topped with pork carnitas, poached eggs*, chipotle hollandaise, black bean corn relish & micro cilantro + tajin spiced fruit	
<b>bananas foster french toast</b>	<b>15.95</b>
café baguette soaked in vanilla custard & griddled, topped with banana rum caramel sauce, candied pecans, caramel whipped cream & maple syrup	
<b>café omelette</b>	<b>14.95</b>
three egg omelette with guajillo beef & white cheddar american cheese blend, topped with onion & cilantro + café potatoes & toast	
<b>biscuits &amp; gravy</b>	<b>15.50</b>
creamy sage sausage gravy, house/made buttermilk biscuit + two sunny side eggs*	
<b>farm fresh eggs</b>	<b>13.95</b>
two eggs* any style, café potatoes & toast + choice of pepper bacon, house/made breakfast sausage or ham	
<b>croque madame</b>	<b>16.95</b>
shaved prosciutto, swiss & dijonnaise on griddled artisan sourdough, baked with mornay & gruyere topped with a sunny side egg* + salad green	
<b>quiche lorraine</b>	<b>16.25</b>
pepper bacon, caramelized onions & gruyere cheese in our classic french/style quiche + salad green & fruit	
<b>pancake combo</b>	<b>14.25</b>
two lemon poppy seed pancakes served with blueberry whipped butter & maple syrup + two eggs* your style & choice of pepper bacon, house/made breakfast sausage or ham	

## SIDES

yogurt parfait	6.50
fresh fruit	4.50
café potatoes	4.50
two eggs* any style	4.50
sausage, ham, bacon	4.50
today's soup	6.25/7.25

## KIDS MENU (6.95)

french toast	egg & cheese quesadilla
lemon poppyseed pancakes	scramble & bacon

\*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.

## AFTER TEN

<b>salmon bahn mi</b>	<b>17.25</b>
toasted café brioche, hoisin glazed salmon, chili mayo, fresh cucumber, jalapeno, pickled carrot, cilantro + mango jicama salad	
<b>café burger</b>	<b>16.95</b>
wood/grilled local beef*, artisan café rosemary kaiser, white american cheese, bibb lettuce, tomato, pickled onion, russian dressing + café potato chips add bacon + 1.95, add an egg* +1.95	
<b>kale &amp; quinoa salad</b>	<b>13.95</b>
grapes, dried cranberries, quinoa, sunflower seeds, parmesan, sherry vinaigrette, café garlic bread add wood/grilled salmon or steak* + 7 add chicken or tofu + 6	
<b>fire/grilled steak &amp; eggs</b>	<b>20.95</b>
6oz hanger steak*, caramelized onion & potato rosti, two sunny side eggs*, herb aioli + arugula salad & café toast	
<b>curried chicken salad sandwich</b>	<b>12.95</b>
artisan café multigrain, bibb lettuce, thai red curry chicken salad + café potato chips	
<b>southwest chopped salad</b>	<b>14.95</b>
tossed romaine/napa/cilantro, black bean corn relish, acorn squash, feta, roasted pepitas, crispy corn tortilla, avocado, pico de gallo, cumin buttermilk dressing, café garlic bread add wood/grilled salmon or steak* + 7 add chicken or tofu + 6	

## TO DRINK

la colombe coffee	3.50
latte	4.00/5.25
cappuccino	4.00/5.25
mocha	4.50/5.25
chai	4.50/5.50
cold brew	4.25
hot tea	3.75
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
san pellegrino	4.50

## ORGANIC RISHI HOT TEA (3.75)

<b>caffeinated</b>	<b>decaffeinated</b>
earl gray	tumeric ginger
english breakfast	chamomile medley
matcha super green	peppermint

## FROM THE BAR

mimosa	9
freixenet cava	7.50
bloody mary	11.50
irish coffee	10.50