

## BREAKFAST

<b>eggs benedict</b>	<b>17.95</b>
toasted english muffin, beeler's british back bacon, poached eggs, hollandaise + café potatoes & 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 roasted mushrooms, local asparagus & boursin cheese + café potatoes and toast	
<b>biscuits &amp; gravy</b>	<b>15.95</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>pancake combo</b>	<b>14.95</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	
<b>croissant strada</b>	<b>16.95</b>
buttery café croissant soaked in egg custard layered with ham, herbs, and gruyere cheese + salad green and fruit	

## 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	6.95/7.95

## 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>shrimp roll</b>	<b>14.95</b>
toasted café brioche, lemon herb shrimp salad + café potato chips	
<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>salmon bahn mi</b>	<b>17.95</b>
toasted café brioche, hoisin glazed salmon, chili mayo, fresh cucumber, jalapeno, pickled carrot, cilantro + mango jicama salad	
<b>somerset salad</b>	<b>16.95</b>
grape tomato, 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	
<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	

## 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	8
bloody mary	11.50
irish coffee	10.50