

Breakfast

chilaquiles

pan/fried corn tortillas, birria beef & salsa roja topped with two sunny side eggs*, queso fresco, cilantro, onion & avocado crema

ratatouille omelette

14.95

17.95

three egg omelette with stewed summer vegetables & white cheddar american cheese blend + café potatoes & toast

peach french toast

15.95

café baguette soaked in vanilla custard & griddled, topped with warm macerated missouri peaches, toasted oat crumble, whipped cream & maple syrup

quacamole toast

14.95

toasted café artisan sourdough, guacamole, queso fresco, freeze dried corn, micro cilantro + cottage cheese & chile spiced fruit add an egg* + 1.95

farm fresh eggs

13.95

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

chicken biscuit sandwich

16.95

cheddar chive biscuit, crispy fried chicken thigh, country gravy, pepper bacon, hot honey & sunny side egg* + fruit

pancake combo

14.95

two blueberry buttermilk pancakes served with brown sugar whipped 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 & fruit

After Ten

1/2 sandwich, soup & salad

16.95

café ciabatta, house/roasted turkey breast, basil pesto, mayo, marinated peppers, arugula, provolone + salad green & today's soup

café burger

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

kale & quinoa salad

13.95

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

shrimp & grits

18.95

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

chinese steak & eggs

20.95

fire/grilled soy/ginger marinated hanger steak*, jasmine rice, grilled baby bok choy + two sunny side eggs* & chili crisp oil

To Drink

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

caffeinated

earl gray english breakfast matcha super green

decaffeinated

tumeric ginger chamomile medley peppermint

From The Bar

mimosa	9
freixenet cava	8
bloody mary	11.50
irish coffee	10.50

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 buttermilk 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 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.