

TO DRINK

- la colombe coffee 3.50
- iced tea 3.50
- strawberry lemonade 4.25
- strawberry arnold palmer 3.95
- millstream root beer 3.95
- millstream cream soda 3.95
- coke 2.95
- diet coke 2.95
- sprite 2.95
- italian soda 4.50
- san pellegrino sparkling water 4.50

ORGANIC RISHI HOT TEA

- caffeinated 3.75
- earl gray
- english breakfast
- matcha super green

- decaffeinated 3.75
- tumeric ginger
- chamomile medley
- peppermint

KIDS MENU

- cheese quesadilla
- buttered noodles with parmesan
- cheese pizza
- scrambled egg & bacon
- grilled cheese

All kids meals are served with grapes, café potato chips and a house/made cookie 7.95

— The Café —

Lunch & Dinner Menu



(v) vegetarian (vg) vegan (gf) gluten friendly

*these items are cooked to order & may be served raw or undercooked - 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, for there are ingredients not listed on this menu. 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.

STARTERS

DAILY BREAD (V)

demi baguette - extra virgin olive oil -
dried herb spice - parmesan 6.95

TODAY’S SOUP

cup 6.95 bowl 7.95

SALAD GREEN (V)

seasonal greens - balsamic vinaigrette -
candied walnuts - feta - crostini 6.95

GUACAMOLE (V)

house/made guacamole & roasted tomato
salsa - warm tortilla chips 13.95

HUSH PUPPIES

andouille sausage & corn meal batter -
local sweet corn chow chow - remoulade 15.95

SHRIMP AGUACHILE

cilantro & lime marinated shrimp -
fresh cucumber, bell pepper & red onion -
avocado - radish - crispy tortillas 14.95

FRESH & GREEN

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 salmon or steak* + 5
sub chicken or tofu + 3

KALE & QUINOA SALAD (V)

grapes - dried cranberries - sunflower seeds -
quinoa - parmesan - sherry vinaigrette -
café garlic bread 14.95

THE BIG GREEN (V)

seasonal greens - balsamic vinaigrette -
candied walnuts - feta - café garlic bread 13.95

add salmon or steak + 8
add chicken or tofu + 6

OTHER STUFF

PAD THAI (V) (GF)

rice noodles - snap peas, carrots & scallions -
shiitake mushrooms - bean sprouts - tamarind sauce -
scrambled egg - lime - toasted peanuts - chili paste 16.95
add salmon or steak* + 8, chicken or tofu + 6

FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -
chipotle mayo - café slaw - pico de gallo - cilantro -
queso fresco + rice & beans 19.95

KOREAN STEAK & EGG

soy/ginger marinated hanger steak* - kimchi fried rice -
arugula - sweet chili aioli + sunny side egg* 22.95

STONE FIRE OVEN

PEPPERONI & HOT HONEY PIZZA

artisan dough - san marzano sauce -
pepperoni - bacio mozzarella -
house/made calabrian chili honey - fresh basil 18.95

ELOTES PIZZA (V)

artisan dough - fresh sweet corn - chihuahua
& queso fresco - pickled onion - cilantro -
fresh jalapeno - chile lime mayo 18.95

BETWEEN BREAD

IOWA GRILLED CHEESE

griddled artisan sourdough - prairie breeze white
cheddar - provolone - house/made bacon jam +
local sweet corn bisque 17.95

CAFÉ BURGER

artisan café rosemary kaiser - black angus patty* -
white american cheese - bibb lettuce - tomatoes -
pickled onions - russian dressing + café potato chips 18.95
add pepper bacon 1.95
sub a house/made veggie, bean & walnut patty (v)

SALMON CLUB

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

PRIME BRISKET SANDWICH

house/smoked barbecue brisket -
toasted café potato bun - texas bbq sauce -
zucchini pickles - shaved white onions +
bacon & red potato salad 20.95

sub salad green for chips + 2.50
sub cup of soup for side + 2.50
sub bowl of soup for side + 3.50

AFTER FOUR

CHILI LIME SALMON (GF)

wood/grilled 6oz salmon - sweet corn,
pepper bacon & poblano hash - zucchini - avocado
green goddess - new mexican chili lime butter 28.95

SWEET CORN ALLA GRICIA

rigatoni - local iowa sweet corn - la quercia guanciale -
pecorino romano - parmigiano reggiano -
cracked black pepper - café garlic bread 26.95

LOW COUNTRY BBQ RIBS (GF)

slow/cooked baby back ribs - garlic mashed potatoes -
summer vegetable chow chow - carolina bbq sauce 27.95

CHICKEN ADOBO (GF)

fillipino braised chicken thighs -
charred pineapple & cashew slaw -
coconut rice - sambal local green beans -
crispy garlic 25.95

STEAK ROMESCO

wood/grilled espresso rubbed hanger steak* -
manchego & potato gratin - sherry roasted
cipollini onions - romesco sauce 29.95