

## TO DRINK

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la colombe coffee 3.50

iced tea 3.25

strawberry lemonade 3.95

strawberry arnold palmer 3.50

millstream root beer 3.95

millstream cream soda 3.95

coke 2.75

diet coke 2.75

sprite 2.75

italian soda 4.25

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

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cheese quesadilla

buttered noodles with parmesan

cheese pizza

scrambled egg & bacon

grilled cheese

mac n cheese

All kids meals are served with grapes, café potato chips  
and a house/made cookie 6.95

## The Café — Lunch & Dinner —



**the café is proud to support the following local farmers & purveyors:**

- Lee's Greens
- Clear Creek Orchard
- Finco Wood Co.
- The Berry Patch
- Deal's Orchard

(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

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### 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

### CHIPOTLE BABY BACK RIBS

crispy fried ribs - house/made chipotle hot sauce -  
toasted cumin ranch - micro cilantro 13.95

### BAKED FETA (V)

caramelized honey - garlic confit - pistachio -  
fresh oregano - café bread 12.95

### GUACAMOLE (V)

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

## FRESH AND GREEN

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### SOMERSET SALAD

grape tomato - basil - dried sweet corn - arugula -  
house smoked salmon - israeli couscous -  
toasted pumpkin seed, currant & parmesan mix -  
buttermilk basil dressing - café garlic bread 16.95  
sub salmon or steak\* 4.50  
sub chicken or tofu + 3

### KALE & QUINOA SALAD (V)

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 13.95

### THE BIG GREEN (V)

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

add salmon or steak + 7

add chicken or tofu + 6

## OTHER STUFF

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### PIZZA ALLA VODKA (V)

artisan dough - tomato vodka sauce -  
parmesan - burrata - basil pesto 16.95

### ANCIENT GRAIN BOWL (VG) (GF)

forbidden black rice, himalayan red rice, sorghum & quinoa -  
sweet tamari sauce - broccoli - edamame - shiitake -  
sweet potato - onion - snap pea - red bell pepper -  
toasted cashew - sesame seed - spicy chili vegenaïse 15.95  
add salmon or steak\* + 7, chicken or tofu + 6

### CAFÉ MAC N CHEESE (V)

stone oven fired - three cheese sauce - elbow macaroni -  
toasted breadcrumbs + salad green & garlic bread 16.95

### KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* - kimchi fried rice -  
arugula - sweet chili aioli + sunny side egg\* 20.95

### FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 17.95

## BETWEEN BREAD

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### GAUCHO MELT

griddled café sourdough - provolone & manchego -  
braised beef - charred onions - chimichurri +  
chipotle sweet potato soup 17.95

### FRIED CHICKEN TORTA

house/made torta bun - achiote marinated chicken cutlet -  
avocado - black bean spread - pickled onion - tomato -  
cilantro & lettuce - chipotle mayo + elotes salad 17.95

### CAFÉ BURGER

artisan café rosemary kaiser - local beef\* - white  
american cheese - bibb lettuce - tomato - pickled  
onion - russian dressing + café potato chips 16.95  
add bacon 1.95

sub a house/made veggie, bean & walnut patty (v)

### SALMON BAHN MI

toasted café brioche - hoisin glazed salmon -  
chili mayo - fresh cucumber & jalapeno -  
pickled carrot - cilantro + mango jicama salad 17.95

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

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### FIRE/GRILLED HANGER STEAK (GF)

9oz hanger steak\* - crispy confit potato -  
asparagus - gorgonzola cream sauce 29.95

### LASAGNA INVOLTINI

house/made chicken bolognese - garlic bechemel -  
mozzarella - grana padano - lemon ricotta -  
micro basil - café garlic bread 25.95

### SPRING SALMON (GF)

wood/grilled salmon - spring panzanella salad -  
polenta croutons - verde herb sauce -  
crispy prosciutto - lemon creme fraiche 27.95

### MUSHROOM RISOTTO (V)

arborio rice - porcini cream - crimini, beech,  
maitake mushrooms - local swiss chard - leeks -  
marinated tomato mushroom salad - frico 22.95  
add salmon or steak\* + 7, chicken or tofu + 6

### CRISPY RED SNAPPER

fried red snapper - shrimp fried rice -  
baby bok choy - spicy mango chili sauce -  
cucumber herb salad - toasted peanut - lime 26.95

