

## to drink

**LA COLOMBE COFFEE 3.50**

**ICED TEA 2.25**

**STRAWBERRY LEMONADE 3.50**

**MILLSTREAM ROOT BEER 3.50**

**MILLSTREAM CREAM SODA 3.50**

**COKE 2.50**

**DIET COKE 2.50**

**SPRITE 2.50**

**ITALIAN SODA 3.75**

**SAN PELLEGRINO SPARKLING WATER 3.95**

### **ORGANIC RISHI HOT TEA**

#### **Caffeinated**

EARL GREY

ENGLISH BREAKFAST

MATCHA SUPER GREEN

#### **Decaffeinated**

TURMERIC GINGER

CHAMOMILE MEDLEY

PEPPERMINT

## kid's menu (6.95)

**CHEESE QUESADILLA**

**BUTTERED NOODLES WITH PARMESAN**

**CHEESE PIZZA**

**SCRAMBLE AND BACON**

**KIDS MAC**

### **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

\*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

demi baguette - extra virgin olive oil -  
dried herb spice - parmesan 5.95

### TODAY'S SOUP

cup 5.95 bowl 6.95

### SALAD GREEN

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta 6.50

### CHIPS & DIP

café potato chips -  
house/made french onion dip 7.95

### WHITE BEAN HUMMUS

chermoula - extra virgin olive oil - crudite -  
house/made naan - dukkah spice 12.95

### STICKY RIBS

oven/roasted baby back ribs - hoisin barbecue  
sauce - pickled vegetables - crunchy bits 13.95

## fresh & green

### SOUTHWEST CHOPPED SALAD

romaine/napa/cilantro - black bean corn relish -  
chile roasted acorn squash - queso fresco -  
spiced pepitas - crispy corn tortilla - avocado -  
pico - radish - cumin buttermilk dressing -  
café garlic bread 14.95  
add salmon or steak\* + 7, chicken or tofu + 6

### KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 13.95  
add salmon or steak\* + 7, chicken or tofu + 6

## other stuff

### TAJIN CHICKEN BOWL

marinated chicken thigh - white rice - black bean -  
fajita vegetable - mango curtido - cumin buttermilk -  
avocado - queso fresco - crispy corn tortillas 16.95

### PEPPERONI & HOT HONEY PIZZA

artisan dough - san marzano sauce -  
molinari pepperoni - bacio mozzarella -  
house/made chile honey - herbs - fennel pollen 15.95

### CAFÉ MAC & CHEESE

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

### FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 16.95

### THAI NOODLE BOWL

coconut curry broth - sauteed broccoli/carrot/  
red pepper/edamame/snap peas - rice noodles -  
crushed peanuts - herbs - lime 14.95  
add salmon or steak\* + 7, chicken or tofu + 6

### KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* -  
kimchi fried rice - arugula -  
sweet chili aioli + sunny side egg\* 18.95

## between bread

### WHITEFISH CLUB

toasted café sourdough - crispy white fish - pepper  
bacon - herb aioli - shredded romaine - tomatoes -  
pickled onion + café potato chips 16.95

### IOWA PORK DIP

toasted café baguette - shaved ham -  
pulled pork - pepper bacon - onion & fennel marmalade -  
stone ground mustard aioli -  
swiss cheese - pork jus + café potato chips 16.95

### CAFÉ BURGER

local beef\* - artisan café rosemary kaiser -  
white american cheese - bibb lettuce - tomato -  
pickled onion - russian dressing +  
café potato chips 16.95 add bacon + 1.95  
SUB a house/made veggie pattie

### TURKEY MEATLOAF SANDWICH

open faced on toasted artisan sourdough -  
wood/grilled turkey meatloaf - chipotle bbq -  
café slaw - crispy onions +  
cup of roasted garlic & potato soup 16.25

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

### BEEF BOURGUIGNON

slow/braised red wine beef stew -  
thumbelina carrots - crimini mushrooms -  
pearl onions - turnips - peas -  
garlic mashed potatoes 26.95

### LAMB BOLOGNESE

local lamb meat sauce - pappardelle - arugula -  
grana padano - fennel pollen - café garlic bread 24.95

### JAVANESE SALMON

citrus glaze - wood/grilled salmon -  
cucumber - forbidden black rice -  
wasabi aioli - pickled ginger 26.95

### PERUVIAN HALF CHICKEN

fire/roasted - chile lime marinated chicken -  
papas fritas - spicy cilantro sauce - charred lime 22.95

