

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

BAKED BRIE

danish brie - cherry mostarda - pistachio -
toasted café baguette 12.95

CRISPY BRUSSELS SPROUTS

fried brussels sprouts - cotija cheese -
banana peppers - spiced pepitas -
roasted garlic aioli 12.95

FRESH & GREEN

ITALIAN CHOPPED SALAD

romaine - artichoke hearts - kalamata olives -
grape tomatoes - banana peppers -
herb croutons - soppressata - grana padana -
creamy parmesan dressing 15.95
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

PEANUT CHICKEN LETTUCE WRAPS

stir/fried ground chicken, bok choy, celery,
carrot & peanut sauce - bibb lettuce -
sweet plum & spicy mustard 15.95

ST. LOUIS PIZZA

artisan dough - san marzano sauce -
house/made italian sausage -
soppressata - "provel" cheese blend -
pickled peppers 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

MEDITERRANEAN SALMON SANDWICH

toasted artisan ciabatini - wood/grilled salmon -
red pepper hummus - whipped feta - artichoke
& olive relish - arugula + salad green 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 BOURGIGNON

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

SHRIMP & GRITS

wild caught U10 shrimp - stoneground grits -
creole gravy - holy trinity - bacon lardon -
café garlic bread 24.95

WOOD/GRILLED SALMON

norwegian salmon - white bean ragout -
bacon lardons- herb creme
fraiche - crispy leeks 26.95

CHICKEN PARMESAN

parmesan breaded chicken breast -
san marzano sauce - linguine - mozzarella -
arugula fennel salad - café garlic bread 22.95



KID'S MENU

(6.95)

CHEESE QUESADILLA

BUTTERED NOODLES WITH PARMESAN

CHEESE PIZZA

SCRAMBLE AND BACON

GRILLED CHEESE

MAC & CHEESE

TO DRINK

FRESH SQUEEZED STRAWBERRY LEMONADE 3.50
MILLSTREAM ROOT BEER 3.50
MILLSTREAM CREAM SODA 3.50
COKE, DIET, SPRITE 2.25
ITALIAN SODA 3.75

BEER

coors light • coors brewing co • colorado 5
dorothy's new world lager • toppling goliath • iowa 7.5
brick red ale • keg creek • iowa 6.5
forage nut brown ale • exile • iowa 6
60 minute ipa • dogfish head • delaware 6.5
pseudo sue pale ale • toppling goliath • iowa 8.5
oatmeal cookie stout • confluence • iowa 6.5
coco stout • west o • iowa 6.5
buckler NA • brewed by heineken • netherlands 5.5

Red WINE

HOUSE • merlot • trinity oaks • california 6.50 / 28
HOUSE • cabernet • trinity oaks • california 6.50 / 28
pinot noir • lapis luna • california 7.50 / 34
grenache shiraz • d'arenberg • australia 7.50 / 34
cabernet • ultraviolet • california 8.5 / 38

White WINE

HOUSE • chardonnay • trinity oaks • california 6.50 / 28
riesling • st. urbanshoff • germany 7.50 / 34
sauvignon blanc • matua • new zealand 7.50 / 34
pinot grigio • quadri • italy 7.50 / 34

SPARKLERS

prosecco • la marca • italy 7.50 / 34
cava • freixenet • spain 7.50 / 34

HANDCRAFTED Shaker LIST

CAFÉ MARGARITA

tequila, gran gala, lime juice & simple syrup —
served up or on the rocks 10.50

IOWA FASHIONED

cedar ridge bourbon, vanilla bean/brown
sugar simple syrup, orange + bitters 10.50

KEY LIME MARTINI

malibu rum, stoli vanilla vodka, simple syrup,
lime juice & cream 10.50

GIN BASIL SMASH

muddled basil, gin, lemon juice,
simple syrup, club soda 10.50

ESPRESSO MARTINI

vodka, house/made coffee liqueur,
la colombe espresso 10.50

*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.

