

# 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

## AUTUMN COBB SALAD

mixed greens - pepper bacon - roasted butternut  
squash - boiled egg - dried cranberries - toasted  
pecans - maytag blue cheese - pickled apples -  
cider dijon vinaigrette - café garlic bread 16.95  
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

## SALMON CLUB

toasted artisan ciabattini - wood/grilled salmon -  
pepper bacon - café slaw - tomato -  
pickled onion + salad green 16.95

## WOOD/GRILLED TURKEY SANDWICH

toasted artisan café baguette -  
herb marinated turkey breast - pepper bacon -  
caramelized onions & peppers - chipotle mayo -  
smoked gouda cheese + pasta salad & 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

## GRILLED CHEESE

toasted artisan sourdough - havarti -  
smoked gouda - local apple & leek chutney +  
squash apple bisque 15.95

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

## POT ROAST

red wine braised chuck - garlic mashed potatoes -  
roasted baby carrots - braising jus -  
crispy leek gremolata 26.95

## SHRIMP & GRITS

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

## HARVEST SALMON

wood/grilled norwegian salmon -  
mustard glaze - curried squash & apple puree -  
toasted farro - beets - local delicata squash -  
walnut vinaigrette - pepitas 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  
FLAVORED SAN PELLEGRINO 3.50

## 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  
extinction event ipa • 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.

