

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

mac n cheese

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

(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.

The Café Lunch & Dinner Menu



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

CALAMARI

flash fried calamari & artichokes -
tomato olive relish - lemon aioli -
san marzano sauce 15.95

BAKED BRIE (V)

danish brie - cherry mostarda - pistachios -
toasted café ciabatta 14.95

FRESH & GREEN

SESAME CRUNCH SALAD (V)

tossed napa/romaine/red cabbage - mandarin oranges -
carrots - radishes - avocado - sesame soy vinaigrette -
crunchy shallots/almonds/garlic/sesame seeds -
fried wontons - scallions - café garlic bread 14.95

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 + 8

add chicken or tofu + 6

OTHER STUFF

PAD THAI (V) (GF)

rice noodles - snap peas - carrots - scallions -
bean sprouts - shiitake mushrooms - 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 18.95

KOREAN STEAK & EGG

soy/ginger marinated hanger steak* - kimchi fried rice -
arugula - sweet chili aioli + sunny side egg* 21.95

STONE FIRE OVEN

PEPPERONI & HOT HONEY PIZZA

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

CAFÉ MAC N CHEESE (V)

stone oven fired - three cheese sauce - elbow macaroni -
toasted breadcrumbs + salad green
& café garlic bread 17.95

BETWEEN BREAD

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 18.95

CAFÉ BURGER

artisan café rosemary kaiser -wood/grilled
black angus patty* - white american cheese -
bibb lettuce - tomatoes - pickled onions -
russian dressing + café potato chips 17.95
add bacon 1.95

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

MEDITERRANEAN SALMON SANDWICH

toasted artisan café ciabattini - wood/grilled salmon -
house/made hummus - whipped feta -
artichoke & olive relish - arugula + salad green 18.95

PASTRAMI MELT

toasted artisan café sourdough - melted swiss -
warm house/smoked pastrami - yellow mustard -
deli slaw + russian sauce & café potato chips 19.95

sub salad green for chips + 2.50

sub cup of soup for side + 2.50

sub bowl of soup for side + 3.50

sub mac n cheese for side + 4.50

AFTER FOUR

SPRING SALMON (GF)

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

GNOCCHI PRIMAVERA (V)

house/made ricotta gnocchi - local greens -
asparagus - fennel - wild mushrooms - sundried
tomato cream - pesto - café garlic bread 24.95

SHORT RIB ROTOLO

braised beef short rib ragu - bechamel -
mozzarella - parmigiano reggiano -
lemon herb ricotta - café garlic bread 26.95

PERUVIAN HALF CHICKEN

fire/roasted - chile lime marinated chicken -
steak fries - spicy cilantro sauce - charred lime 25.95

STEAK POBLANO ROJAS

marinated fire/grilled skirt steak -
mexican red rice - poblano cream sauce -
black bean corn relish - crispy tortillas 29.95