

TO DRINK

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

cheese quesadilla

buttered noodles with parmesan

cheese pizza

scrambled egg & bacon

grilled cheese

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

(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



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

PERUVIAN SHRIMP CEVICHE (GF)

leche de tigre con aji amarillo - avocado - sweet potato
- red onion - cilantro - sorghum popcorn 13.95

BURRATA CHEESE PLATE (V)

fresh burrata stracciatella - marinated cherry tomato medley -
local basil oil - leek gremolata - café ciabatta 12.95

GUACAMOLE (V)

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

FRESH & GREEN

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

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

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

STONE FIRE OVEN

'NDUJA PIZZA

artisan dough, spicy cured pork salami, mozzarella, parmesan,
rapini, san marzano sauce, lemon bread crumbs, herbs 16.95

ELOTES PIZZA (V)

artisan dough - local iowa sweet corn - chihuahua
& queso fresco - pickled onion - cilantro -
fresh jalapeno - chile lime mayo 16.95

BETWEEN BREAD

CHICKEN SHAWARMA

house/made lavash bread - fire/grilled marinated
chicken thigh - tahini sauce - harissa - arabic tomato cucumber
salad - shredded romaine + white bean hummus & crudite 17.95

WOOD/GRILLED TURKEY SANDWICH

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

toasted café artisan rye - wood/grilled, brined salmon -
pickled red cabbage - swiss cheese - russian dressing +
café potato chips 18.95

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

FIRE/GRILLED HANGER STEAK (GF)

9oz hanger steak* - crispy steak fries - green goddess
sauce - fresh tomato & jalapeno salad 29.95

SWEET CORN ALLA GRICIA

local sweet corn - pancetta - pecorino romano -
parmesan reggiano - rigatoni - scallion -
cracked black pepper - café garlic bread 26.95

SPANISH BASQUE SALMON (GF)

wood/grilled salmon - sweet corn puree -
sauteed spanish chorizo, fingerling potato, zucchini,
tomato & local greens - chive oil 27.95

CAROLINA BABY BACK RIBS

slow/roasted - carolina bbq - local iowa sweet corn
gratin - house/made zucchini pickles 25.95

CHICKEN MILANESE

breaded marinated chicken breast - herb polenta -
lemon chicken jus - summer vegetable salad 23.95