

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

battered 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 7.50

(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

TUSCAN BEAN DIP (V)

garlic & herb cannellini bean spread -
balsamic marinated tomatoes - toasted pistachio -
extra virgin olive oil - toasted café ciabatta 13.95

PEANUT CHICKEN LETTUCE WRAPS

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

FRIED BRUSSELS SPROUTS (V)

soy garlic glaze - toasted peanuts - gochujang aioli -
cilantro & scallions - sesame seeds 13.95

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

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 veganaise 16.95
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

ITALIAN SAUSAGE & PEPPERS PIZZA

artisan dough - san marzano sauce -
house/made italian sausage - marinated roasted peppers -
bacio mozzarella - pecorino romano 17.95

CAFÉ MAC N CHEESE (V)

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

BETWEEN BREAD

GRILLED CHEESE

griddled artisan sourdough - parmesan butter -
smoked gouda & havarti - caramelized onion & local apple -
crispy prosciutto - fresh thyme + squash apple soup 16.95

CHICKEN PARMESAN SANDWICH

toasted café ciabattini - house breaded chicken cutlet -
san marzano sauce - fresh mozzarella - arugula -
peperonata - pesto mayo + café potato 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)

CREOLE MAHI SANDWICH

toasted café brioche - wood/grilled blackened mahi mahi -
remoulade - tomato - pickled onion + 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

sub mac n cheese for side + 4.50

AFTER FOUR

FIRE/GRILLED HANGER STEAK (GF)

9oz hanger steak* - garlic mashed potatoes -
sauteed broccolini - cedar ridge bourbon demi 29.95

CAVATELLI

pork & fennel bolognese - house/made cavatelli pasta -
kale - preserved citrus butter - brown butter bread crumbs -
parmesan - café garlic bread 26.95

MISO SALMON (GF)

miso honey glazed salmon - broccolini, red pepper, edamame &
shiitake - ancient grains - pumpkin miso puree - furikake 27.95

PORK ADOBO (GF)

filipino braised local pork shank - coconut jasmine rice -
chili green beans - pineapple cashew slaw - crispy shallot 24.95

PUMPKIN RISOTTO (V)

arborio rice - local pumpkin puree - leek, shiitake
& butternut squash - balsamic reduction -
pickled apple salad - toasted pepitas - parmesan 20.95
add salmon or steak* + 7, chicken or tofu + 6