

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

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.



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

SHRIMP COCKTAIL (GF)

poached colossal black tiger shrimp -
charred lemon - spicy cocktail sauce 14.95

FRENCH ONION MEATBALLS

house/made beef meatballs - caramelized onion gravy -
gruyere & mozzarella cheese - toasted café ciabatta 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

THAI NOODLE BOWL (VG) (GF)

coconut curry broth - sauteed broccoli, carrot, red pepper,
edamame & snap peas - shiitake mushrooms -
rice noodles - crushed peanuts - basil, mint & cilantro - lime 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

BUFFALO CHICKEN PIZZA

artisan dough - house/made buffalo sauce -
slow roasted chicken thigh - bacio mozzarella - shaved red onion -
blue cheese ranch - parsley 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

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 18.95

GRILLED CHEESE

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

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 CLUB

toasted café ciabattini - wood/grilled salmon -
pepper bacon - café slaw - tomato -
pickled onion + café potato chips 17.95

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 breadcrumbs -
parmesan - café garlic bread 26.95

PARISIAN SALMON (GF)

wood/grilled salmon - black lentil ragout -
leek soubise - bacon lardons - crimini mushrooms
green beans - frisee salad - chive oil 27.95

ITALIAN POT ROAST (GF)

italian herb & red wine braised beef chuck -
creamy herb polenta - giardiniera -
local arugula - parmesan frico 28.95

LOBSTER MAC N CHEESE

campanelle pasta - prairie breeze mornay sauce -
caramelized fennel - herb lemon breadcrumbs -
café garlic bread 29.95