

# TO DRINK

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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

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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.

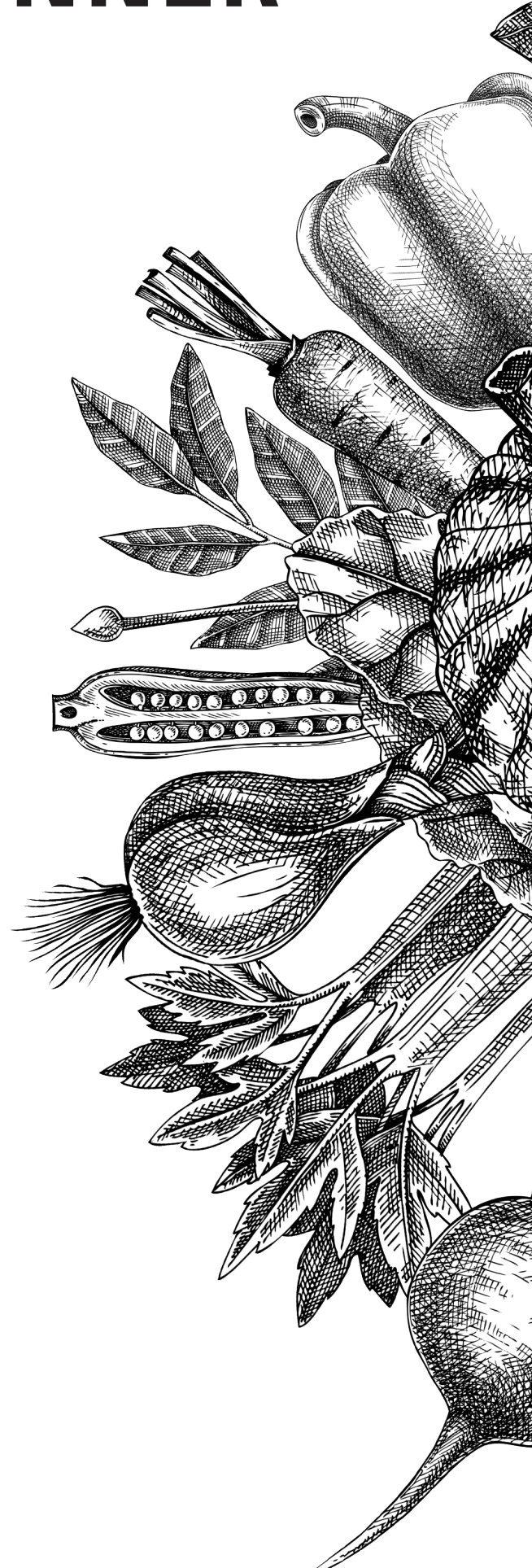
Please inform your server of any food allergies you have, for there are ingredients not listed on this menu. We will try to accommodate your food allergies. However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is completely free from any allergen.

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The Café

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# LUNCH & DINNER



# STARTERS

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## 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

## STICKY CHICKEN WINGS

thai sweet chili sauce - crispy shallots - cilantro -  
thai basil - scallions - coconut ranch 15.95

## LABNEH (V)

house/made yogurt cheese - chickpea cucumber relish -  
harissa oil - dried pomegranate - naan 13.95

## QUESADILLA AL CARBON

wood/grilled skirt steak - charred onions & poblanos - chihuahua &  
american cheese - flour tortillas - guajillo butter - avocado crema -  
roasted tomato salsa - charred lime - micro cilantro 15.95

# FRESH & GREEN

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## SICILIAN CHOPPED SALAD (V)

romaine & radicchio mix - parmesan reggiano -  
marinated sundried tomatoes - artichoke hearts - pepperoncinis -  
mediterranean olives - creamy parmesan dressing -  
herb spiced ciabatta croutons - café garlic bread 15.95

## 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

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## THAI NOODLE BOWL (VG) (GF)

coconut curry broth - sauteed broccoli, carrots, red peppers,  
edamame & snap peas - shiitake mushrooms -  
rice noodles - crushed peanuts - basil, mint & cilantro - lime 16.95  
add salmon or steak\* + 8, 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 18.95

# STONE FIRE OVEN

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## MUFFALETTA PIZZA

sesame pizza crust - san marzano sauce -  
mortadella, soppressata, capicola - provolone -  
mozzarella - artichoke & olive salad 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

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## CROQUE MADAME

griddled café sourdough - prosciutto - dijonnaise -  
swiss - mornay - sunny side egg\* + salad green 17.95

## SALMON CLUB

toasted café ciabattini - wood/grilled salmon -  
pepper bacon - café slaw - tomato -  
pickled onions + café potato chips 18.95

## CAFÉ BURGER

artisan café rosemary kaiser - local beef\* -  
white american cheese - bibb lettuce - tomato -  
pickled onions - russian dressing + café potato chips 17.95  
add bacon 1.95

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

## IOWA PORK DIP

toasted café baguette - shaved ham -  
pulled pork - pepper bacon - onions & fennel  
marmalade - stone ground mustard aioli -  
swiss cheese - pork jus + 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

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## CARNE ASADA (GF)

marinated/grilled skirt steak -  
potato & poblano hash - guajillo almond mole -  
salsa verde - crispy tortillas 29.95

## GNOCCHI AI FUNGHI (V)

crimini /oyster/portobello mushroom ragu -  
ricotta gnocchi - arugula - lemon mascarpone -  
toasted 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

## CHICKEN PARMESAN

parmesan breaded chicken breast - san marzano sauce -  
mozzarella - spaghetti - arugula & pickled  
fennel salad - café garlic bread 26.95

## ITALIAN POT ROAST (GF)

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