

# 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 2.95

diet coke 2.95

sprite 2.95

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



# Lunch & Dinner

# 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.



# 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

## CRAB RANGOON DIP

oven baked blue crab dip - scallions -  
sweet chili sauce - warm wonton chips 14.95

## GUACAMOLE (V)

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

## PERUVIAN CHICKEN WINGS

chile lime marinated & fried - pickled onions - feta -  
crispy potatoes - cilantro lime sauce 15.95

# FRESH & GREEN

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## SOMERSET SALAD

grape tomatoes - basil - dried sweet corn - arugula -  
house/smoked salmon - israeli couscous -  
toasted pumpkin seeds, currants & parmesan mix -  
buttermilk basil dressing - café garlic bread 16.95  
sub salmon or steak\* + 5  
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 + 8

add chicken or tofu + 6

# OTHER STUFF

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## VINDALOO CURRY BOWL (V)

spicy chili curry sauce - potatoes - carrots - cauliflower - peas -  
tomatoes - portobello mushrooms - coconut basmati rice -  
raita - coriander chutney - cashews - house/made naan 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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## PEPPERONI & HOT HONEY PIZZA

artisan dough - san marzano sauce -  
pepperoni - bacio mozzarella -  
house/made calabrian chili honey - fresh basil 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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## SMOKED TURKEY REUBEN

toasted café rye - house/smoked turkey pastrami -  
russian dressing - swiss cheese -  
mustard slaw + café potato chips & pickle 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)

## GRILLED CHEESE (V)

griddled café sourdough - parmesan butter -  
mozzarella & havarti - asparagus & artichoke relish -  
spring garlic pesto + tomato basil soup 16.95

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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## STEAK ALFREDO

wood/grilled hanger steak\* - fettuccine alfredo -  
basil oil - café garlic bread 29.95

## CANNELLONI FLORENTINE

house/made spinach pasta - chicken, ricotta &  
stracchino cheese filling - palomino sauce -  
parmesan frico - café garlic bread 26.95

## JAVANESE SALMON (GF)

pan/seared - citrus glaze - forbidden black rice -  
sambal - wasabi aioli - cucumbers -  
pickled ginger - nori dust 27.95

## PORK SCHNITZEL

cracker crusted bone-in pork chops -  
yukon gold mashers - mustard jus -  
spring vegetable salad - herbs 26.95

## SPRING ASPARAGUS RISOTTO (V) (GF)

local asparagus - arborio rice - crimini mushrooms -  
spring onions - lemon creme fraiche - parmesan -  
toasted pistachios - micro green salad 22.95  
add salmon or steak\* + 8, chicken or tofu + 6