

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 2.95
- 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

KIDS MENU

- cheese quesadilla
- battered 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 7.50

The Café



Lunch & Dinner

Monday - Saturday 7 am - 9 pm
Sunday 7 am - 2 pm

(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

GUACAMOLE (V)

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

BURRATA & TOAST (V)

local vegetable ratatouille - pistachios -
fresh basil - toasted café ciabatta 12.95

SWEET CORN FUNDIDO

local sweet corn - pepper bacon - poblanos -
chihuahua cheese - sour cream - guacamole -
pico de gallo - flour tortillas 14.95

FRESH & GREEN

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

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

FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -
chipotle mayo - café slaw - pico de gallo - cilantro -
queso fresco + rice & beans 18.95

KOREAN STEAK & EGG

soy/ginger marinated hanger steak* - kimchi fried rice -
arugula - sweet chili aioli + sunny side egg* 21.95

STONE FIRE PIZZA

PIZZA ALLA VODKA (V)

artisan dough - tomato vodka sauce -
parmesan - burrata - fresh basil 17.95

GAUCHO PIZZA

slow/braised beef - charred onions -
manchego & mozzarella - chimichurri 18.95

BETWEEN BREAD

SHRIMP BANH MI

café baguette - hoisin glazed shrimp - chili mayo -
cucumbers - pickled carrots - jalapeños - cilantro +
broccoli peanut salad 16.95

PORK TENDERLOIN SANDWICH

café brioche bun - marinated/cracker crusted pork tenderloin -
stoneground mustard aioli - zucchini pickles - tomatoes -
red onions - bibb lettuce + café potato chips 17.95

CAFÉ BURGER

artisan café rosemary kaiser - local beef* -
white american cheese - bibb lettuce - tomatoes -
pickled onions - russian dressing + café potato chips 17.95
add bacon 1.95
sub a house/made veggie, bean & walnut patty (v)

CHICKEN GYRO

artisan café pita - yogurt herb marinated chicken thigh -
tzatziki sauce - red onions - roma tomatoes -
feta + hummus & carrots 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 STEAK

9 oz hanger steak - parmesan potato croquettes -
herb aioli - summer vegetable salad 29.95

ITALIAN SAUSAGE & RAPINI PASTA

orecchiette - house/made italian sausage - rapini -
chili flake - garlic & white wine butter sauce -
parmigiano reggiano - café garlic bread 24.95

NAWLINS SALMON (GF)

wood/grilled - local vegetable succotash -
new orleans bbq - green garlic oil 27.95

IOWA SWEET CORN RISOTTO (V) (GF)

arborio rice - local corn - tomato/cucumber
salad - herb oil - parmesan frico 20.95
add salmon or steak* + 8, chicken or tofu + 6

JAMAICAN JERK CHICKEN (GF)

jerk marinated chicken thighs -
coconut rice - black bean puree -
mango habenero pepper relish 25.95