

TO DRINK

- la colombe coffee 3.50
- iced tea 3.50
- strawberry lemonade 4.25
- strawberry arnold palmer 3.95
- millstream root beer 3.95
- millstream cream soda 3.95
- coke 2.95
- diet coke 2.95
- sprite 2.95
- italian soda 4.50
- 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 7.95

(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

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

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

CHIPS & DIP

café potato chips -
house/made french onion dip 8.95

BAKED FETA (V)

caramelized honey - garlic confit - pistachios -
fresh oregano - toasted café ciabatta 14.95

CRISPY BRUSSELS SPROUTS (V)

fried brussels sprouts - cotija cheese -
banana peppers - spiced pepitas - roasted garlic aioli 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 + 8
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 potatoes - onions - snap peas - red bell peppers - kale -
toasted cashews - sesame seeds 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 OVEN

ST. LOUIS PIZZA

artisan dough - san marzano sauce -
house/made italian sausage - soppressata -
provel cheese - pickled peppers 18.95

CAFÉ MAC N CHEESE (V)

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

BETWEEN BREAD

BIRRIA TORTA

café artisan bolillo - guajillo chili braised beef chuck -
oaxaca cheese - cilantro & onions - consume +
warm tortilla chips & guacamole 19.95

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)

JERK SALMON SANDWICH

café brioche - wood/grilled salmon -
jamaican jerk glaze - café slaw - black bean spread -
mango pepper relish + 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 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

STEAK AU POIVRE

fire/grilled 9 oz hanger steak - crispy confit potato -
brandy peppercorn sauce - broccolini 29.95

SPAGHETTI & MEATBALLS

house/made beef & pork meatballs -
sauce marinara - parmigiano reggiano -
local basil + café garlic bread 24.95

HARVEST SALMON

wood/grilled mustard glazed salmon -
curried butternut squash puree - toasted farro,
beets & brussels sprouts - walnut vinaigrette -
pickled local apple salad 27.95

SHRIMP & ANDOUILLE GUMBO

house/made andouille sausage - pan/seared shrimp -
holy trinity - okra - white rice - café garlic bread 24.95

FIRE ROASTED CHICKEN (GF)

herb brined half chicken - garlic mashed potatoes -
sauteed seasonal vegetables - local cider bacon jus 25.95