

# 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 6.95

**the café is proud to support the following local farmers & purveyors:**

- Lee's Greens
- Clear Creek Orchard
- Finco Wood Co.
- The Berry Patch
- Deal's Orchard

## The Café — 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 6.25 bowl 7.25

## SALAD GREEN (V)

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - crostini 6.95

## CHIPS & DIP

café potato chips -  
house/made french onion dip 8.25

## NONNA'S MEATBALLS

house/made beef & pork meatballs - marinara -  
whipped ricotta - giardiniera - local basil -  
toasted ciabatta 13.95

## CALAMARI

flash fried calamari & artichokes - tomato olive relish -  
lemon aioli - san marzano sauce 14.95

# FRESH & GREEN

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## 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 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 + 7  
add chicken or tofu + 6

# OTHER STUFF

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## NINE JEWELS CURRY BOWL (V)

cashew korma curry sauce - basmati rice - roasted sweet  
potato & cauliflower - roma tomato - chickpea - cashews -  
house/made naan - spicy coriander chutney 15.95  
add salmon or steak\* + 7, chicken or tofu + 6

## ITALIAN SAUSAGE & MUSHROOM PIZZA

artisan dough - san marzano sauce -  
grande mozzarella - house/made italian sausage -  
roasted crimini mushrooms - fennel pollen 16.50

## CAFÉ MAC N CHEESE (V)

stone oven fired - three cheese sauce - elbow macaroni -  
toasted breadcrumbs + salad green & garlic bread 16.95

## FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 16.95

## KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* -  
kimchi fried rice - arugula -  
sweet chili aioli + sunny side egg\* 19.95

# BETWEEN BREAD

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## BEEF BOURGUIGNON DIP

toasted artisan baguette - red wine braised chuck -  
caramelized onion - swiss cheese - herb aioli -  
au jus + café potato chips 17.95

## SALMON CLUB

artisan toasted ciabatta - wood/grilled salmon -  
pepper bacon - café slaw - tomato -  
pickled onion + café potato chips 16.95

## GRILLED CHEESE (V)

griddled artisan multigrain - smoked gouda -  
brie - apple mostarda + local squash apple bisque 16.25

## CAFÉ BURGER

local beef\* - artisan café rosemary kaiser -  
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)

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

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## STEAK AU POIVRE (GF)

wood/grilled peppercorn crusted hanger steak\* -  
garlic mashed potatoes - broccolini - brandy peppercorn sauce 29.95

## GNOCCHI BOLOGNESE

house/made ricotta gnocchi - pork & veal meat sauce -  
parmesan - fresh herbs - café garlic bread 25.95

## SALMON FARROTTO

wood/grilled salmon - butternut squash farrotto - brussels sprouts -  
fennel & apple salad - beet reduction - crispy beet - pistachio 26.95

## CHICKEN PARMESAN

parmesan breaded chicken breast - san marzano sauce -  
spaghetti - mozzarella - arugula & pickled  
fennel salad - café garlic bread 25.95

## CRISPY BABY BACK RIBS

fried ribs - korean bbq sauce - broccolini & ramen  
slaw - house/made pickles 24.95



(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.