

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



Lunch & Dinner

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 7.50

(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

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

QUESADILLA AL CARBON

wood/grilled skirt steak - charred onion & poblano - chihuahua &
american cheese - flour tortilla - gaujillo butter - avocado crema -
roasted tomato salsa - charred lime - micro cilantro 15.95

LABNEH (V)

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

FRESH & GREEN

SICILIAN CHOPPED SALAD (V)

romaine & radicchio mix - parmesan reggiano -
marinated sundried tomato - artichoke heart - pepperoncini -
mediterranean olive - creamy parmesan dressing -
herb spiced ciabatta croutons 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

THAI NOODLE BOWL (VG) (GF)

coconut curry broth - sauteed broccoli, carrot, red pepper,
edamame & snap peas - shiitake mushrooms -
rice noodles - crushed peanuts - basil, mint & cilantro - lime 16.95
add salmon or steak* + 7, 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

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

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 onion + café potato chips 18.95

CAFÉ BURGER

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

CUBAN PORK SANDWICH

house/made cuban bread - mojo marinated
pork loin - local ham - soppressata - dijon mustard -
pickles - swiss cheese + black bean salad 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

sub mac n cheese for side + 4.50

AFTER FOUR

CARNE ASADA

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

ITALIAN POT ROAST (GF)

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