

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 2.75

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

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 — Lunch & Dinner —



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

(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

CHIPOTLE BABY BACK RIBS

crispy fried ribs - house/made chipotle hot sauce -
toasted cumin ranch - micro cilantro 13.95

BAKED FETA (V)

caramelized honey - garlic confit - pistachio -
fresh oregano - café bread 12.95

MEZZE PLATTER (V)

red pepper hummus - baba ganoush -
crudite - citrus marinated olives & feta -
house/made flatbread - dukkah spice 14.95

FRESH AND GREEN

SOUTHWEST CHOPPED SALAD (V)

tossed romaine/napa/cilantro - black bean corn relish -
acorn squash - feta - roasted pepitas -
crispy tortilla - avocado - pico de gallo -
cumin buttermilk dressing - café garlic bread 14.95

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

PIZZA ALLA VODKA (V)

artisan dough - tomato vodka sauce - parmesan
- burrata - basil pesto 16.95

YAKISOBA BOWL (V)

japanese wheat noodle - stir fry vegetable -
shiitake mushroom - edamame - sake/soy sauce -
toasted sesame & garlic crumble - scallion 15.95
add salmon or steak* + 7, chicken or tofu + 6

CAFÉ MAC N CHEESE (V)

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

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 17.95

BETWEEN BREAD

GAUCHO MELT

griddled café sourdough - provolone & manchego -
braised beef - charred onions - chimichurri +
chipotle sweet potato soup 17.95

PERUVIAN CHICKEN SANDWICH

toasted café ciabattini - wood/grilled aji marinated
chicken thigh - garlic mayo - jicama slaw -
spicy cilantro sauce + café potato chips 16.95

SALMON BAHN MI

toasted café brioche - hoisin glazed salmon -
chili mayo - fresh cucumber & jalapeno -
pickled carrot - cilantro + mango jicama salad 17.95

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

FIRE/GRILLED HANGER STEAK (GF)

9oz hanger steak* - crispy confit potato -
asparagus - gorgonzola cream sauce 29.95

LASAGNA INVOLTINI

house/made chicken bolognese - garlic bechemel -
mozzarella - grana padano - lemon ricotta -
micro basil - café garlic bread 25.95

CREOLE SALMON (GF)

wood/grilled cajun spiced salmon -
toasted white corn grits -
holy trinity greens - blue crab remoulade 27.95

MUSHROOM RISOTTO (V)

arborio rice - porcini cream - crimini, beech,
maitake mushrooms - local swiss chard - leeks -
marinated tomato mushroom salad - frico 22.95
add salmon or steak* + 7, chicken or tofu + 6

POT ROAST

red wine braised chuck - garlic mashed potatoes -
roasted baby carrots - braising jus -
crispy leek gremolata 28.95