

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 6.25 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

BAKED FETA (V)

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

CALAMARI

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

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

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

SPINACH ARTICHOKE PIZZA (V)

artisan dough - creamed spinach - roman artichoke hearts - mozzarella - parmesan - lemon bread crumb 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

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 - 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

STEAK MARSALA (GF)

wood/grilled porcini rubbed hanger steak* - potato au gratin - broccolini - mushroom marsala sauce 29.95

BAKED RIGATONI

house/made italian sausage - vodka sauce - burrata - basil pesto - café garlic bread 25.95

CREOLE SALMON (GF)

wood/grilled cajun spiced salmon - toasted white corn grits - holy trinity greens - blue crab remoulade 26.95

CHICKEN PARMESAN

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

POT ROAST

red wine braised chuck - garlic mashed potatoes - roasted baby carrots - braising jus - crispy leek gremolata 27.95

FRESH & GREEN

OTHER STUFF

AFTER FOUR

