

the café BRUNCH

GEORGIA PEACH FRENCH TOAST

café baguette soaked in vanilla custard & griddled topped with warm georgia peaches and fresh blueberries + whipped cream & maple syrup 14.95

FARM FRESH EGGS

two eggs* any style, café potatoes & toast + choice of breakfast sausage, ham or pepper bacon 11.95

RATATOUILLE OMELETTE

stewed summer vegetables & american white cheddar cheese + café potatoes, fruit & toast 12.95

HUEVOS RANCHEROS

house/made chorizo, anasazi beans, tomatillo sauce, corn tortillas, cotija cheese + two sunny side eggs* 16.50 substitute vegetarian chorizo

MONTE CRISTO

shaved ham, house roasted turkey breast & swiss + mayo & dijon on artisan sourdough dipped in egg custard & griddled + salad green & raspberry/chipotle/maple syrup 14.25

PANCAKE COMBO

two lemon poppy seed pancakes served with blueberry butter & maple syrup + two eggs* your style & choice of pepper bacon, breakfast sausage or ham 12.95

QUICHE LORRAINE

bacon, caramelized onions, gruyere cheese in our classic french/style quiche + salad green & fruit 15.95

FRIED GREEN TOMATO BENEDICT

toasted english muffin, cornmeal crusted green tomatoes, bacon, poached eggs, red pepper hollandaise + pimento grits & fruit 16.75

AFTER 10AM

KALE & QUINOA SALAD

grapes, dried cranberries, sunflower seeds, quinoa, parmesan, sherry vinaigrette 13.95 add wood/grilled salmon or steak +7* chicken or tofu + 5.00

SOMERSET SALAD

grape tomatoes, basil, dried sweet corn, arugula, house/smoked salmon, israeli couscous, toasted pumpkin seed/currant & parmesan mix, buttermilk basil dressing, café garlic bread 16.95 sub wood/grilled salmon or steak* + 4.50, chicken or tofu + 2.50

TOMATO BASIL SOUP

cup 5.95 bowl 6.95

KID'S MENU 6.95

LEMON POPPY SEED PANCAKES

EGG & CHEESE QUESADILLA

SCRAMBLE & BACON

SALMON CLUB

wood/grilled salmon, artisan toasted ciabatta, pepper bacon, café slaw, tomato, pickled onion + café salad green 16.25

HANGER STEAK & EGGS

wood/grilled hanger steak*, café potatoes, brandy peppercorn sauce + two sunny side eggs* & toast 17.95

BRUNCH BURGER

wood/grilled local beef*, artisan café sesame brioche, white american cheese, iceberg, tomato, raw onion, thousand island dressing + pomme frites & pickles 16.95 add bacon + 1.95

sub salad green for side + 2.50
sub cup of soup for side + 2.50
sub bowl of soup for side + 3.50

TO DRINK

la colombe coffee
espresso
latte
cappuccino
chai
americano

hot tea
coke, diet, sprite
fresh squeezed oj
strawberry lemonade
millstream root beer
millstream cream soda
san pellegrino

MORNING SUNSHINE

mimosa 7.00
cava 7.00
bloody mary 10
irish coffee 9

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.