

# STARTERS

## DAILY BREAD

demi baguette - extra virgin olive oil -  
dried herb spice - parmesan 5.95

## TODAY'S SOUP

cup 5.95 bowl 6.95

## SALAD GREEN

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta 6.50

## GUACAMOLE

house/made guacamole &  
roasted tomato salsa - warm tortilla chips 13.25

## MUHAMMARA DIP

house/made roasted red pepper & walnut dip -  
za'atar spiced pita chips - crudite 10.95

## POMME FRITES

truffle oil - grana padano - chives -  
parsley - herb aioli 9.95

# FRESH & GREEN

## 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 salmon or steak\* + 4.50,  
chicken or tofu + 2.50

## THE BIG GREEN

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - grilled garlic bread 13.25  
add salmon or steak\* + 7,  
chicken or tofu + 5.75

## KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 13.95  
add salmon or steak\* + 7,  
chicken or tofu + 5.75

# OTHER STUFF

## PEANUT CHICKEN LETTUCE WRAPS

stir/fried ground chicken, bok choy, celery,  
carrot & peanut sauce - bibb lettuce -  
sweet plum & spicy mustard 15.95

## MARGHARITA PIZZA

artisan dough - san marzano sauce -  
fresh mozzarella - fresh basil -  
extra virgin olive oil - maldon salt 15.95

## FISH TACOS

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

## THAI NOODLE BOWL

coconut curry broth - sauteed broccoli/carrot/  
red pepper/edamame/snap peas - rice noodles -  
crushed peanuts - herbs - lime 14.95  
add salmon or steak\* + 7, chicken or tofu + 5.75

## KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* -  
kimchi fried rice - arugula -  
sweet chili aioli + sunny side egg\* 17.95

# BETWEEN BREAD

## BLACKENED MAHI MAHI SANDWICH

toasted artisan sesame brioche -  
wood/grilled mahi mahi - house/made tartar -  
shredded romaine - tomato - pickled onion +  
salad green 16.95 add bacon + 1.95

## PULLED PORK SANDWICH

toasted sesame kaiser roll - beer braised pork butt -  
carolina gold bbq sauce - zucchini/cabbage slaw + dill  
pickle salad & cowboy caviar 16.95

## 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 pattie

## GRILLED CHEESE

toasted artisan sourdough - tillamook cheddar -  
gruyere - caramalized onions & fennel +  
tomato basil soup & pepperoncini 15.95

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

## STEAK FRITES

butter basted hanger steak\* - pomme frites -  
brandy peppercorn sauce - arugula salad 28.95

## ASIAN STICKY RIBS

slow/roasted baby back ribs - house/made  
peanut bbq sauce - watermelon & zucchini  
salad - fried garlic - cilantro 24.95

## MUSHROOM BOLOGNESE

cremini/oyster/porcini mushroom sauce -  
pappardelle - kale - lemon ricotta -  
cafe garlic bread 22.95

## CRISPY CHICKEN THIGHS

oven/roasted chicken thighs - jerk corn &  
tomato salad - toasted cheddar grits 21.95

## IOWA SUMMER SALMON

wood/grilled - creamed corn - crispy pancetta -  
cucumber, tomato & microgreen salad 26.95



# KID'S MENU

(6.95)

## CHEESE QUESADILLA

## BUTTERED NOODLES WITH PARMESAN

## CHEESE PIZZA

## SCRAMBLE AND BACON

## GRILLED CHEESE

# TO DRINK

FRESH SQUEEZED STRAWBERRY LEMONADE 3.50  
MILLSTREAM ROOT BEER 2.95  
MILLSTREAM CREAM SODA 2.95  
COKE, DIET, SPRITE 2.00  
ITALIAN SODA 3.75  
FLAVORED SAN PELLEGRINO 2.95

## BEER

coors light • coors brewing co • colorado 5  
dorothy's new world lager • toppling goliath • iowa 7.5  
90 shilling amber ale • odell brewing • colorado 6.5  
hazelnut brown ale • rogue brewery • oregon 6.5  
pseudo sue pale ale • toppling goliath • iowa 8.5  
two hearted ale • bells brewing • michigan 6.5  
milk stout • left hand brewing co • colorado 6.5  
buckler NA • brewed by heineken • netherlands 5.5

## Red WINE

HOUSE • merlot • trinity oaks • california 6.50 / 28  
HOUSE • cabernet • trinity oaks • california 6.50 / 28  
pinot noir • angeline • california 7.50 / 34  
grenache shiraz • d'arenberg • australia 7.50 / 34  
cabernet • ultraviolet • california 8.5 / 38

## White WINE

HOUSE • chardonnay • trinity oaks • california 6.50 / 28  
riesling • st. urbanshoff • germany 7.50 / 34  
sauvignon blanc • matua • new zealand 7.50 / 34  
pinot grigio • quadri • italy 7.50 / 34

## SPARKLERS

prosecco • la marca • italy 7.50 / 34  
cava • jaume serra cristalino • spain 7.50 / 34

## HANDCRAFTED Shaker LIST

CAFÉ MARGARITA  
tequila, gran gala, lime juice & simple syrup —  
served up or on the rocks 10.50

IOWA FASHIONED  
cedar ridge bourbon, vanilla bean/brown  
sugar simple syrup, orange + bitters 10.50

KEY LIME MARTINI  
malibu rum, stoli vanilla vodka, simple syrup,  
lime juice & cream 10.50

GIN BASIL SMASH  
muddled basil, gin, lemon juice,  
simple syrup, club soda 10.50

ESPRESSO MARTINI  
vodka, house/made coffee liqueur,  
la colombe espresso 10.50

\*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.

