

To Drink

ICED LATTE

COFFEE

HOT TEA

ESPRESSO

CAPPUCCINO

LATTE

CAFE MOCHA

CHAI

CAFE AMERICANO

BREVE

MACCHIATO

CON PANNA

LEMONADE

STRAWBERRY LEMONADE

ORANGE JUICE

MILLSTREAM ROOT BEER

MILLSTREAM CREAM SODA

COKE, DIET, SPRITE

ITALIAN SODA

ICED TEA

SAN PELLEGRINO SPARKLING WATER

S.P. LIMONATA (LEMON)

S.P. ARANCIATA (ORANGE)

S.P. POMPELMO (GRAPEFRUIT)

ARANCIATA ROSSA (BLOOD ORANGE)

Kid's Menu (5.50)

CHEESE QUESADILLA

BUTTERED NOODLES WITH PARMESAN

CHEESE PIZZA

SCRAMBLE AND BACON

KIDS MAC

THE CAFÉ IS PROUD TO SUPPORT THE FOLLOWING LOCAL FARMERS & PURVEYORS :

- Lee's Greens
- Clear Creek Orchard
- Finco Wood Co.
- The Berry Patch
- Salama Greenhouse
- Deal's Orchard
- Dixon Farms

*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

petite baguette - butter or olive oil 3.95

TODAY'S SOUP

cup 4.25 bowl 5.25

SALAD GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta 4.75

SPANISH CHICKEN LIVERS

pan/seared livers - shaved onion - garlic - smoked paprika -
sherry vinegar - nduja butter - grilled bread 10.95

CHIPS & DIP

house/made potato chips - french onion dip 6.95

CRISPY BRUSSELS SPROUTS

cotija - banana peppers -
spiced pepitas - roasted garlic aioli 9.95

BAKED FETA

stone fired feta - grape tomato - red pepper -
red onion - kalamata olive -
marinated artichoke - herbs + ciabattini 10.95

Fresh & Green

AUTUMN COBB SALAD

mixed greens - pepper bacon - roasted butternut
squash - boiled egg - dried cranberries - toasted pecans -
maytag blue cheese + cider dijon vinaigrette 13.95
add wood/grilled salmon or steak* + 6,
chicken or tofu + 5

THE BIG GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta - croutons 9.95
add wood/grilled salmon or steak* + 6,
chicken or tofu + 5

KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -
quinoa - parmesan - sherry vinaigrette 11.95
add wood/grilled salmon or steak* + 6,
chicken or tofu + 5

Other Stuff

FORBIDDEN RICE BOWL

emperors black rice & himalayan red rice - sweet soy -
sauteed onions - broccoli - bok choy - snap peas - carrots 12.95
add wood/grilled salmon or steak* + 6,
chicken or tofu + 5

CAFÉ MAC & CHEESE

three cheese sauce - elbow macaroni -
toasted breadcrumbs + salad green & garlic bread 14.25

ITALIAN SAUSAGE PIZZA

san marzano sauce - house/made italian sausage - mozzarella -
caramelized onion & peppers - pecorino - fennel pollen 13.95

SICILIAN PIZZA

pan crust - mozzarella/provolone/cheddar blend -
arrabbiata sauce - herbs - grana padano 13.95

ALBONDIGAS TACOS

flour & corn tortillas - house/made mexican meatballs -
roasted tomato sauce - napa cabbage - pickled onions -
queso fresco - cilantro/lime crema + rice & charro beans 13.95

Between Bread

WOOD/GRILLED TURKEY SANDWICH

toasted baguette - turkey breast - pepper bacon -
caramelized onions & peppers - chipotle mayo -
gouda cheese + pasta salad & chips 13.50

GRILLED CHEESE

café sourdough - tillamook & white cheddar -
bacon jam - roasted broccoli + tomato soup 13.95

CAFÉ BURGER

rosemary kaiser - local beef* - white cheddar -
lettuce - tomato - pickled onion - russian dressing +
café potato chips 13.50 add bacon + 1.00

SALMON CLUB

toasted ciabatta - wood/grilled salmon - pepper bacon -
café slaw - tomato - pickled onion + salad green 14.25

VEGGIE BURGER

rosemary kaiser - house/made veggie burger -
white cheddar - lettuce - tomato - pickled onion -
russian dressing + café potato chips 13.50

After Five

NY STRIP

wood/grilled strip loin* - garlic mashers -
fried onion rings - horseradish butter 28.95

WOOD/GRILLED SALMON

butternut squash & butterbean ragout -
crispy parmesan polenta -
pickled pepper butter sauce 20.95

PASTA AL FUNGHI

wild mushroom ragu - mafaldine - cherry tomatoes -
leeks - lemon ricotta - gremolata - garlic bread 17.50

CHICKEN PARMESAN

parmesan breaded chicken breast - arrabbiata sauce -
bucatini - mozzarella - arugula salad - garlic bread 17.95

KOREAN STEAK & EGG

marinated hanger steak* - fried kimchi rice -
sweet chili aioli + sunny side egg* 18.95

