



**French Onion Soup au Gratin**  
a classic topped with gruyère \$10

### HORS D'OEUVRES

**Parmigiano-Reggiano Frites** GF, VT  
fresh thyme, rosemary,  
truffle aioli \$9

**Basil Bruschetta** DF, VG  
grilled semolina toast, fresh basil bruschetta,  
crisp polenta chips \$10

**Layered Hummus Dip** VT  
feta cheese, cucumber, olives, red onion, tomato,  
chickpeas, grilled pita \$12

**Escargot Vin Blanc**  
garlic, shallots, parsley, butter, white wine,  
toasted focaccia \$18

### ALL DAY MENU

**Tuna Avocado Salad** DF, GF  
mixed greens, pico de gallo, red bell pepper coulis, chive oil, honey lemon white balsamic vinaigrette \$18

**Chef's Chop Salad** GF  
romaine, chicken, avocado, bleu cheese, virginia ham, applewood smoked bacon, tomato,  
red onion, egg, chives, choice of dressing \$12

**Caesar 1924**  
romaine hearts, parmesan, garlic croutons, classic creamy caesar dressing \$10  
with grilled chicken \$16

**Confit Duck Salad** GF, DF  
acorn squash, artisan mixed greens,  
toasted pepitas, dried cranberries, grilled lemon, maple bacon vinaigrette \$16

**Beet Salad** GF, VT  
roasted beets, crisp greens, toasted walnuts, herb ricotta, honey lemon white balsamic vinaigrette \$12

**Cafe House Salad** GF, DF, VG  
mixed greens, tomato, bell pepper, cucumber, fresh herbs,  
lemon honey white balsamic vinaigrette \$8

**Grilled Fruit Salad** GF, VT, Nut Allergy  
plum, pear, ricotta, pine nuts, grilled corn, crisp greens, honey lemon white balsamic vinaigrette \$15

**Cafe Quiche**  
sharp cheddar, rosemary, ham \$14

**Prime Rib Dip**  
garlic herb mushrooms, gruyère cheese, peppercorn onions, au jus, baguette \$15

**B.L.T. Turkey Wrap**  
roma tomatoes, leaf lettuce, applewood smoked bacon, black pepper aioli, flour tortilla \$14

**\* Beef Bourguignon Burger**  
fried shallots, bacon jam, mushrooms, black pepper aioli \$16

**Roasted Lamb Pita**  
lettuce, tomato, pickled red onion, dill cucumber aioli \$15

**Fish Tacos**  
baja slaw, avocado, charred lime, honey chipotle crema \$16

**\* Steak Recado**  
tomato, cucumber, red onion, kalamata olives, cilantro, parsley, scallions, feta cheese, lime,  
garlic white bean puree \$34

**Middle Eastern Grilled Salmon** GF, DF  
grilled asparagus, heirloom tomato salsa, balsamic glaze, chive oil \$26

**Pan Roasted Statler Chicken** GF, Nut Allergy  
vegetable medley, pistachio basil pesto, sun-dried tomato mashed potatoes \$22

**\*Grilled Filet Oscar** GF  
asparagus, mashed potatoes \$38

**Almond Pesto Cavatelli** VT, Nut Allergy  
almond tomato pesto, asparagus, parmesan, lemon zest \$21

**Pan Seared Sea Scallops**  
corn puree, fingerling potato coins, tomato, lardons, fresh herbs \$34

**Vegetable Tofu Pad Thai** GF, VG, Nut Allergy  
peanut sauce, rice noodles \$20  
add grilled chicken \$6  
add shrimp \$9

\*A 20% gratuity will be added for parties of six or more  
\*Menu items made to order: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk for food borne illness, especially if you have certain medical conditions