



C A F E Z I N C

French Onion Soup au Gratin

a classic topped with gruyère \$10

Soup du Jour

chef's creation \$6

HORS D'OEUVRES

Beef Tips Skillet

red wine mushroom ragout, red onion,
boursin cheese, flat bread \$14

Parmigiano-Reggiano Frites ^{GF,VT}

fresh thyme, rosemary,
truffle aioli \$9

Grilled Focaccia Toast ^{VT}

honey lemon ricotta, kale, dried figs,
red pepper gastrique \$12

Baked Burrata ^{VT}

tomato, mango chutney,
semolina bread \$12

Autumn Hummus ^{VT, NA}

fried kale, cranberry, red onion, pumpkin spiced pine nuts,
roasted butternut squash mascarpone, pita bread \$12

LES SALADES

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 \$18

Beet Salad ^{GF, VT, NA}

beets, apples, crisp greens, pumpkin spiced pine nuts,
butternut squash mascarpone,
honey lemon white balsamic vinaigrette \$12

Chef's Chop Salad ^{GF}

romaine, chicken, avocado, bleu cheese,
virginia ham, applewood smoked bacon, tomato,
red onions, egg, chives, choice of dressing \$12

Cafe House Salad ^{GF, DF, VT}

mixed greens, tomato, bell pepper, cucumber,
lemon honey white balsamic vinaigrette \$8

LES SANDWICHES

Prime Rib Dip

garlic herb mushrooms, gruyère cheese, peppercorn onions, au jus, baguette \$16

Cobb Club Wrap

ham, chicken, tomato, lettuce, egg, bacon, cheddar cheese, ranch dressing, honey wheat tortilla \$14

Black Bean Burger ^{VT}

avocado, pepper jack cheese, fried onions, mango chutney, house bun \$14

Fish Tacos

baja slaw, avocado, charred lime, honey chipotle crema \$17

Buttermilk Fried Chicken Sandwich

pickled cucumber, red bell pepper gastrique, leaf lettuce, mayonnaise, house bun \$14

*Angus Beef Burger

roasted bell pepper sauce, burrata, mushroom, fried onions, leaf lettuce, truffle aioli, house bun \$17

ENTRÉES

Cafe Quiche ^{VT}

sweet potato, brussels sprouts, roasted onion,
pepper jack cheese \$14

Blackened Salmon ^{GF, DF}

lime, shrimp basmati rice, dried pineapple,
mustard herb oil, scallions \$23

Seafood Cioppino

salmon, shrimp, mussels, chickpeas, tomato
spicy seafood broth, focaccia \$21

Butternut Squash Ravioli ^{VT, NA}

kale, cranberries, spiced pine nuts, sweet potatoes,
parmesan cheese, brown butter sage \$19

Roti de Boeuf Pasta

spinach, carrots, caramelized onions, gruyère cheese,
garlic chive boursin cheese, pappardelle pasta \$20

Pan Roasted Statler Chicken ^{GF}

mushroom pilaf, cauliflower medley,
red bell pepper gastrique \$22

*Petit Filet Tenderloin

mushroom risotto, spinach, fried onions \$25

DF- Dairy Free, GF -Gluten Free, VT -Vegetarian, VG- Vegan, NA- Nut Allergy

*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