



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

Soup du Jour
chef's daily creation \$6

HORS D'OEUVRES

Shrimp & Crab Dip
lemon, garlic, gruyere, parmesan, parsley,
red bell pepper aioli \$16

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

LES SALADES

Smoked Chicken Plate
pico de gallo, avocado, pepperoni,
broccoli cauliflower egg white frittata \$16

Kale and Root Vegetable Salad
baby kale, carrots, Jerusalem artichokes, beets,
burrata cheese, roasted orange vinaigrette \$12

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

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

Mediterranean Grilled Salmon Salad
seasoned chickpeas, cucumber, red onions,
mixed greens, tomatoes, kalamata olives,
feta cheese, oregano vinaigrette \$16

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

LES SANDWICHES

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

Cafe Turkey & Avocado
bibb lettuce, tomato, bacon, dill havarti cheese, cracked black pepper mayo, ciabatta bread \$16

*** Cafe Prime Burger**
fried shoestring potatoes, lettuce, cheddar cheese, horseradish chive spread \$16

Chicken and Waffles
sausage gravy, sriracha maple syrup, chives \$15

Croissant Cordon Bleu
grilled chicken, rosemary ham, gruyère cheese, crispy onions, honey dijon \$15

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

Fried Cod Sandwich
house made chips, spicy tartare sauce, house bun \$14

Vegetarian Meatball Tartine
melanzane eggplant meatballs, house marinara, provolone cheese, green leaf lettuce, lemon oil,
sliced french bread \$14

ENTRÉES

Roasted Shrimp Florentine
spinach, leeks, bacon, linguini,
parmesan garlic sauce \$16

Cafe Quiche
sautéed leeks, bell peppers,
broccoli boursin sauce \$14

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$13
with grilled chicken \$19
with shrimp \$22

Acorn Power Bowl
roasted squash cup, kale, sweet potato,
farro, chickpeas, cranberries, pumpkin seeds,
maple dressing \$20

*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