



Serving coffee, barista drinks, breakfast pastries, quiches and country omelets from the counter 6:00 AM to 6:00 PM Daily

Coffee and Barista Drinks **House-blend coffee and espresso roasts made to your order**

	Sm(8 oz)	Med(12 oz)	Lg(16 oz)
Café American.....	\$1.75	\$1.85	\$2.00
Café American Decaf.....	\$1.75	\$1.85	\$2.00
Café American/Decaf Refill.....	\$0.75	\$1.00	\$1.25
Espresso.....	\$2.25		
Café Noisette.....	\$2.25		
Macchiato.....	\$2.25		
Cappuccino.....	\$3.00	\$3.25	\$3.75
Latte.....	\$3.00	\$3.50	\$3.75
Mocha.....	\$3.25	\$3.45	\$4.00
Americano.....	\$2.25	\$2.45	\$2.95
Café au Lait.....	\$2.25	\$2.45	\$2.95
Hot Chocolate.....	\$2.75	\$3.00	\$3.25
Hot Tea			
½ Pot.....	\$2.00		
Full Pot.....	\$3.00		

Breakfast Pastries **Warm, freshly-baked, ready to brighten your morning**

Croissant.....	\$3.25
Chocolate Croissant.....	\$3.75
Almond Croissant.....	\$4.25
Cherry Danish.....	\$3.50
Apricot Danish.....	\$3.50
Berliner Beignets	
Unfilled.....	\$2.75
Raspberry	\$3.25
Hazelnut Praline.....	\$3.50

Quiche & Country Omelets

In addition to our dishes below, see chalkboard for specials.

Quiche Lorraine: A rich and creamy egg custard in a butter crust with bacon and gruyere cheese.....\$5.00

Spinach, ham and gruyere country omelet: Fresh spinach, ham and gruyere.....\$5.00



Serving Lunch in the
Café from 11:30 AM
To 6:00 PM Daily

Snacks Small but flavor-packed bites to whet your palate. Choose one or an assortment to Share.

Herbed Nuts

a sweet and savory blend with a touch of herbs de provence.....\$4.50

Marinated Olives

marinated in house with fresh herbs, garlic, chillies and olive oil.....\$4.00

House Pickles

seasonal produce pickled in house with fresh herbs and botanicals.....\$4.00

Tartines When you want a bit more, but not a whole meal. Our tartines are light spreads on country bread.

Smoked Salmon

herbed ricotta and smoked salmon with lightly dressed spring greens.....\$8.50

Mediterranean

house-made hummus flavored with garlic confit, roasted vegetables, olive tapenade.....\$8.00

Soups By themselves or with quiche or sandwich, makes the perfect light meal.

Made with seasonal produce and fresh herbs. See café chalkboard for the daily soup selections. Our waitstaff will be very happy to describe our selections!

Salads

House Salad

spring greens dressed with Dijon or rice wine vinaigrette.....\$4.50

Nicoise

Green beans, potatoes, hardboiled egg, tomato, olives and spring greens.....\$7.50
with salmon.....\$9.25

Caesar*

crisp romaine and a creamy Caesar dressing topped with sliced chicken and house-made garlic-herb croutons.....\$8.25

*this is a classic Caesar dressing that contains raw egg

Sandwiches Enjoy our freshly made sandwiches on country bread or crusty baguette. Gluten-friendly bread upon request (add \$1.00)

Caprese

fresh mozzarella, basil aioli, slow roasted tomato, spring greens.....\$8.50

Chicken Salad

creamy salad, spring greens.....\$7.00

Roasted Turkey

herbed goat cheese, basil aioli, roasted tomato, watercress.....\$8.25

Roast Beef

thinly sliced beef, caramelized red onion, horseradish aioli, roasted tomato, spring greens.....\$8.75

Croque Monsieur

a classic hot ham and gruyere sandwich, topped with a creamy bechamel and more gruyere. finished under the broiler\$10.00
Madame (w/a fried egg).....\$11.00

Quiche & Country Omelets

Served with a petit salad. See chalkboard for specials.

Quiche Lorraine

A rich and creamy egg custard in a butter crust with bacon and gruyere cheese.....\$7.50

Spinach, ham and gruyere country omelet

Fresh spinach, ham and gruyere. Garnished with fresh herbs.....\$7.00

Three-Cheese Soufflé Baked to order and delivered before it deflates (please allow 15 minutes). Goat cheese, gruyere, and Danish bleu.....\$9.00

Entrées Make the midday meal special! See the Cafe chalkboard for the daily entrées that Chef Kris has created for you.

Soda, Juices, Water

Coke, Diet Coke, Coke Zero, or Sprite.....	\$1.25	Large	\$1.00	Small
Smart Water.....	\$1.50	VitaminWater.....	\$2.00	
Orange or Apple Juice.....	\$1.50			

White Wines

Chapoutier Belleruche Blanc (France): A refreshing white blend with notes of citrus and exotic fruits. Well balanced finish.....\$6.00.....\$15.00

Kris Pinot Grigio (Italy): Aromas and flavors of citrus and tangerines. A food friendly wine!.....\$6.25.....\$15.75

Drouhin Macon Villages (France): Fresh and light Chardonnay with fresh fruit aromas that give way to straightforward finish direct on palate.....\$7.00.....\$17.50

Once Bitten Riesling (Germany): Bright and refreshing hints of green apple, not too sweet finish.....\$5.00.....\$12.50

Red Wines

Argiolas Rose (Italy): Intense notes of wild berries. Well structured long savory finish.....\$7.50.....\$18.75

Carmenet Pinot Noir (California): Aromas of strawberries and spice. Silky raspberry finish.....\$7.75.....\$19.50

Rays Station Merlot: Full bodied wine with Hints of spice with bold ripe cherry finish.....\$8.00.....\$20.00

Sparkling

Zardetto Prosecco (Italy): A quintessential sparkling...fragrant nose of peach and citrus, tropical fruits on the finish.....\$7.50

For the Junior Connoisseurs

Jr. Croque Monsieur

Kid size version of the classic.....\$8.50

Cheese Toast

Choose gruyere or mozzarella. Add an egg for a \$1.00.

Gruyere.....	\$8.50
Mozzarella.....	\$8.00

“Pizza”

Country bread with roasted tomato and mozzarella. Toasted in the oven. Sprinkled with fresh herbs.....\$7.00

Dessert

Grab a slice of tart from our pastry counter or a piece of our buttery, flakey pastry to top-off your meal.



Serving freshly baked artisanal breads daily; first loaves come from the ovens 10:30 AM; try our breads using all natural yeast today!

Breads Baked fresh each day using traditional French/Alsatian techniques

Baguette.....	\$3.00
Beer Bread.....	\$3.75
Cheese Bread.....	\$4.00
Country Bread.....	\$3.50
Farmer's Bread.....	\$3.00
Olive Fougasse.....	\$3.75
Sun-dried Tomato Fougasse.....	\$4.00
Shorewood Miche.....	\$4.50
Soft Bretzel.....	\$3.00

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