

DINNER

APPETIZERS

Steamed Mussels

Lemon, White Wine, Fresh Herbs 12

Fried Calamari

Ginger Beurre Blanc,
Pickled Peppers, Cilantro 14

House Made Sausage

Fingerlings, Cipollini,
Baby Kale 14

Crispy Crab Cakes

Rémoulade, Corn Salsa 15

Black Angus Tartar

Lemon & Horseradish Aioli,
Kalamata Olives, Capers, Bric Dough 17

Meat & Cheese Plate

Artisanal Meats & Cheeses, Olives,
House Made Jam 19



SOUP & SALAD

Tomato Bisque

Cup 4 Bowl 6

Werp Farms Beet Salad

Artisanal Greens, Goat Cheese, Pine Nuts, Orange Vinaigrette 13
w/chicken 18 w/crab cake 20 w/shrimp 25 w/salmon 25 w/grilled tenderloin 26

Café Salad

Artisanal Greens, Fennel, Tomato, Herb Crostini 8
w/chicken 13 w/crab cake 15 w/shrimp 20 w/salmon 20 w/grilled tenderloin 21

Caesar Salad

Parmesan, House Made Croutons 8
w/chicken 13 w/crab cake 15 w/shrimp 20 w/salmon 20 w/grilled tenderloin 21

Frisée Salad

Fried Egg, Bacon, Onion, Tomato 11
w/chicken 16 w/crab cake 18 w/shrimp 23 w/salmon 23 w/grilled tenderloin 24

Caprese Salad

Zingerman's Burrata, Tomato, Endive, Basil, Maldon Sea Salt, Balsamic Reduction 18
w/chicken 23 w/crab cake 25 w/shrimp 30 w/salmon 30 w/grilled tenderloin 31

PASTA

Shrimp, Mussels & Sausage

Linguine

Tomato, Basil, Garlic, Lemon 30

Chicken Paillard

Tomato, Spinach, Caper, Linguine,
Beurre Blanc 28

Butter Poached Lobster Ravioli

Chive Pasta Dough, Saffron Tomato Sauce,
Mustard Greens 24

Pasta Bolognese

Beef, Veal, Pork, Parmesan 18

ENTREES

Grilled Tenderloin Au Poivre

Frites, Cognac Peppercorn Sauce 38

Miso Marinated Cod

Mushroom Consommé, Thai Risotto, Togarashi Salad 28

Ruby Red Trout

French Green Beans, Almonds, Beurre Blanc 32

Braised Veal

Polenta, Brussels Sprouts, Baby Turnips, Natural Jus, Bread & Butter Corn 34

4 oz. Black Angus Tenderloin

Mashed Potatoes, Grilled Asparagus 23
w/crab cake 30 w/shrimp 35 w/salmon 35 w/lamb chop 37

Roasted Chicken

Mashed Potatoes, Asparagus 32

Roasted Salmon

Fall Latke, Baby Turnips, Savoy Cabbage, Brown Butter Beurre Blanc 34

Grilled Colorado Lamb Chops

2 Chops 39 3 Chops 47

White Bean Ragout, Arugula, Rosemary Ham, Roasted Shallot, Baguette

Pan Roasted Sea Bass

Fingerlings, Kale, Kalamata Olives & Capers, Roasted Tomato Sauce 32

Café Burger

White Cheddar, Frisee, Melted Tomato, Pickled Onion, Truffle Mayo, Frites 15

SIDES

Sautéed Spinach 7

Creamed Spinach 7

Thai Risotto 7

Green Beans Amandine 7

Fried Brussels Sprouts 7

Mashed Potatoes 7

Roasted Fingerlings 7

White Bean Ragout 7

Frites 7

Asparagus 7

Sweet Corn Polenta 7

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.