

DINNER

APPETIZERS

Steamed Mussels

Lemon, White Wine, Fresh Herbs 12

Fried Calamari

Ginger Beurre Blanc,
Pickled Peppers 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

Ahi Tuna Ceviche

Ocean Salad, Yuzu Vinaigrette, Avocado & Wasabi Cream, Sweet Soy 16



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

Cavatelli

Spring Pesto, Peas, Watercress,
Goat Cheese, Pecan 18

Chicken Paillard

Tomato, Spinach, Caper, Linguine,
Beurre Blanc 28

Pasta Bolognese

Beef, Veal, Pork, Parmesan,
Mascarpone, Ricotta 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

Roasted Beef Brisket

Warm Fingerling Potato Salad, Apple Butter, Chili Slaw 28

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, Natural Jus 32

Salmon

Fava & Pea Puree, Fingerlings, Ramps, Pea Tendril, Fennel 34

Cold Poached Salmon

Cucumber, Asparagus, Lemon, Dill, Mint, Quinoa 34

Grilled Colorado Lamb Chops

2 Chops 39 3 Chops 47

Lentil Cake, Feta Mousse, Artichoke, Sun-Dried Tomato, Arugula

Pan Roasted Whitefish

Couscous, Spring Pesto, Asparagus, Ramp Vinaigrette 28

Café Burger

Caramelized Onion Aioli, Smoked Gouda, Crispy Vidalia's, Heirloom Tomato Jam, Romaine 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

Warm Fingerling

Potato Salad 7

Frites 7

Asparagus 7

Lentil Cake 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.