

Brunch ... Lunch

served 11am to 6pm | available for eat-in or take-out

Please place your order at the counter

Quiche Lorraine

caramelized onions, bacon and Swiss cheese baked in a buttery crust and velvety egg custard

\$ 6.75

with fresh fruit \$ 9.75

with a green salad \$10.50

Potato and Egg Breakfast Sandwich (V)

an over easy egg, thinly sliced potatoes, radish sprouts, arugula and creamy dill parmesan sauce on rye

\$8

with fresh fruit \$11

Savory Galette (V)

roasted butternut squash, apples and onions with a hint of sage cream & goat cheese spread baked in a flaky cornmeal pastry

\$8

with egg \$8.75

with egg & green salad \$12.50

Kale, Andouille Sausage and Cheddar Eggbake

assortment of breads baked in a custard — savory bread pudding

\$ 6.75

with fresh fruit \$ 9.75

with a green salad \$10.50

Soup of the Day

please inquire

cup \$4.50 | bowl \$5.75

sandwich & cup of soup \$10.25 | sandwich & bowl of soup \$11.50

Chicken Pot Pie

a hearty mix of mirepoix and peas in an herbed cream sauce topped with a buttery pastry square

\$10.50

with a green salad \$3.75

other selections available in display case

made in a kitchen with milk, eggs, wheat, soy, peanuts and tree nuts

(V Vegetarian, V+ Vegan, GF Gluten Free)

Savory ... Menu

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Cuban Panini

pulled pork, ham, pickles and Swiss on rustic Italian white bread

with house pickles and chips \$11.50

with chips and cottage cheese OR fresh fruit \$14.50

Black Bean Burger (V)

lettuce, tomato, onion, pickle and cheddar with mayonnaise on brioche roll

with house pickles and chips \$11.50

with house pickles and cottage cheese OR fresh fruit \$14.50

Sweet Potato and Beet Salad (GF/V)

a fall favorite with kale, quinoa, red onion, and beets served with balsamic dressing

\$9

add greens and chicken \$3

Fall Bulgur Salad (V)

a thoughtful mixture of chickpeas, spinach, dried cranberries, green onion, almonds in a Dijon red wine vinaigrette

half portion \$5.25 full portion \$7.50

add greens and chicken \$3

Autumn Lentil Salad (GF/V)

a seasonal blend of butternut squash, fennel, dried apricots, spinach, oranges and almonds with a balsamic and parsley vinaigrette

half portion \$5.25 full portion \$7.50

add greens and chicken \$3

Spinach and Artichoke Dip (GF/V)

baked mixture of cream cheese, cheddar, spinach, artichoke hearts and roasted garlic - served with crostini and/or vegetables

\$11.50

Welcome...

Our menu items are small-batch and made in house offering approachable, elevated Midwestern flavors that provide a health-conscious alternative for your meal. We hope you enjoy!

