



STARTERS

SEASONAL SOUP

Chef's house-made special with fresh, seasonal ingredients

NANA'S PEPPERONI DIP 7

Our delicious dipping sauce, served w/ artisan bread

HUMMUS PLATE 9 - V

Served with fresh baked lavash chips

MEZZE BOARD 14

Olive oil & sea salt foccacia, hummus, red onion, marinated olives, tomatoes, fire roasted red peppers, feta cheese

CHARCUTERIE BOARD 18

Sliced prosciutto and cappicola, pork and chicken liver mousse with truffles, aged cheeses, trio of olives and artisan bread

TRIPLE CRÈME SPINACH & ARTICHOKE DIP 10 - V

Our house-made dip with mascarpone, Parmesan & goat cheeses, served with fresh baked rosemary lavash chips

LAMB MEATBALLS EN COCOTTE 11

Our house-made lamb and pork meatballs, served with artisan bread

ARTISANAL CHEESE PLATE 12 - V/GF

Fresh seasonal berries, dried apricots, Medjool dates, honey, organic fruit purée, artisanal cheeses

SANDWICHES *With lettuce, tomato and your choice of side. (Substitute a house salad +4 or a side of fresh berries and bananas +3)*

TURKEY, HAVARTI & GUACAMOLE 9

BLACK FOREST HAM, ROAST BEEF & SWISS 11

Red onion, roasted red pepper, dijonnaise

CAFÉ CUBAN 13

Pulled mojo pork, ham, swiss, pickles, green apple slaw and mustard on ciabatta, served with kettle chips

PORTUGUESE MEATBALL SANDWICH 13

House made lamb and pork meatballs, lemon-basil greens, and Provolone cheese on ciabatta, served with sea salt kettle chips

NORWEGIAN SMOKED SALMON SANDWICH* 13

Red onion, chevre, tomato, lemon-basil greens on focaccia (avocado +1.5)

LOADED VEGGIE & GOUDA 11 - V

Hummus, guacamole, roasted red pepper, mushroom, tomato, greens

SALADS

LISA'S MEDITERRANEAN CHICKEN 15 - V/GF

Roasted chicken, tomatoes, artichokes, roasted red peppers, feta cheese, olive spread, hummus and our citrus-basil dressing over spinach

TOASTED PECAN, GOAT CHEESE & DATES 13 - V/GF

With tomatoes, poppy seed dressing and mixed greens (roasted chicken +3)

CLIFTON CAFÉ COBB 16 - GF

Roasted chicken, bacon, hard boiled egg, blue cheese, tomatoes, onion and avocado with our avocado vinaigrette over mixed greens

SOPER'S SALMON* 15 - GF

Norwegian smoked salmon, tomatoes, red onion, feta cheese, capers, and our citrus-balsamic dressing over mixed greens (avocado +1.5)



HOUSE COCKTAILS

ROSÉ SANGRIA 10

Dry rosé, citrus, fresh berries, Chambord

ORGANIC AGAVE-LIME MARGARITA 10

100% agave tequila, Grand Marnier

GOLD RUSH 10

Domaine de Canton, bourbon, fresh lemon

PEAR TINI 10

Pear infused vodka, Domaine de Canton, pear nectar, vanilla

MOSCOW MULE 9

Ginger beer, vodka, fresh squeezed lime

LIMONCELLO TINI 8

Limoncello, vodka, fresh lemon

ESPRESSO MARTINI 10

Vanilla infused vodka, Kahlua, espresso, steamed

CAFÉ ST. GERMAINE 10

Champagne, elderflower liqueur, lime and basil

HIBISCUS ROYALE 12

Fleur d'Hibiscus, fresh lime and Champagne

BLOOD ORANGE MIMOSA 10

POMEGRANATE -BLUEBERRY MIMOSA 10

BELLINI 10



SAVORY CRÊPES *Add a house side salad for +4 (with goat cheese +1) or add any of our seasonal side dishes listed below.*

JULIE'S FETISH 9 - V

Spinach and feta cheese (with roasted chicken +3)

RANDY'S RIGHTEOUSNESS 11

Black Forest Ham, Swiss, grilled onions and dijonnaise

SILVA'S SAVORY 11

Roasted chicken, cheddar, guacamole and mango salsa

SPICY CHICKEN GUACAMOLE 13

Roasted chicken, cheddar, guacamole, jalapeños, black beans and salsa

MATT'S MEATLESS MISTAKE 11 - V

Artichokes, house-made olive spread, cheddar, peppers, tomatoes, sautéed mushrooms and onions (with fresh spinach +1)

BITTNER'S BLISS 12

Goat cheese, spinach, artichokes, lemon aioli and roasted chicken

MELISSA'S GOAT & DATES 12

Roasted chicken, dates, candied pecans, spinach, goat cheese and poppy seed crèma

EVAN'S EXOTIC EQUATION 13

Pesto aioli, roasted chicken, spinach, feta cheese and tomatoes

CHIPOTLE SMOKED PULLED PORK 15

Smoked pulled pork with chipotles in adobo, tomatoes, caramelized onions, cheddar, guacamole and sour cream

SVEN'S SWINGIN' SALMON* 15

Smoked salmon, capers, feta, spinach, tomatoes, onion and sautéed mushrooms

DAN'S BARBARIAN BEEF 13

Roast beef, Havarti, onions, sautéed mushrooms, jalapenos, tomatoes and dijonnaise

THE ITALIAN MOB 13

Prosciutto, ham, Provolone, spinach, artichokes, house-made olive spread and tomatoes

CHORIZO AND HASH 14

Chorizo, potato & onion hash with cheddar cheese, topped with our jalapeño sauce

SAVORY SIDES

HOUSE SIDE SALAD 5 - V/GF

Tomatoes, dates and mixed greens, w/ poppy seed vinaigrette (goat cheese +1)

WHEATBERRY SALAD 4 - V

Cracked grains with cranberries, honey, citrus, red pepper

HUMMUS & FRESH BAKED LAVASH CHIPS 3.5 - V

CHILLED CORN, SUNDRIED TOMATO & EDAMAME SALAD 4 - V/GF

In a white balsamic vinaigrette

CHEF'S SEASONAL SIDE DISH 4.5



HOUSE MADE BLOODY MARYS

Café Bloody Mary mix, made spicy or mild, with Old Bay rim, our favorite accoutrements and Tito's handmade vodka.

MIMOSA BUCKETS

Our house bubbly and a carafe of orange juice to mix table side, as you like it.



ALL DAY BRUNCH CRÊPES

KATHY'S KOSHER REBELLION 9.5

Diced ham, cheddar (onions, tomato, mushrooms, red pepper +0.75 each)

ALLI'S STUFFED FRENCH TOAST 11.5 - V

Homemade blintz cheese, cinnamon, fresh strawberries, powdered sugar, maple syrup

THE HUNGRY CANADIAN 11

Canadian bacon, fried egg, cheddar

SAUSAGE SUPREME 11

Two sausage patties, fried egg, cheddar, onions, tomato

MEAT LOVERS 13

Canadian Bacon, sausage, diced ham, fried egg, tomatoes, cheddar

HANNAH'S DENVER 11.5

Diced ham, cheddar, tomatoes, mushroom, onions, peppers (fried egg* + 1)

AUSTIN'S ATOMIC JALAPEÑO 10.5

Diced ham, cheddar, jalapeños, hot sauce

CHESAPEAKE CRAB B.L.T. 15

Lump and claw crab meat, Old Bay and lemon-pepper aioli, chopped bacon, greens and tomato, served with our spicy Bloody Mary sauce

ALASKAN ADVENTURE* 15

Smoked salmon, cream cheese, capers, tomato

Brunch Boards

The Oia Plate 9 - V

Greek yogurt, honey, granola, fresh berries

The Thira Plate 14*

Fresh Norwegian smoked salmon, feta, tomatoes, olive spread, capers, artisan bread

Oia & Thira Plate Duo 21*

BRUNCH SIDES

TWO SAUSAGE PATTIES 4

SMOKED SALMON SIDE* 6

TOASTED BAGEL 3.5

with butter, jam or cream cheese

(+ smoked salmon*, tomato and onion +6)

FRESH FRUIT 4

Seasonal berries, sliced banana

TOAST 2.5

With butter or jam (or avocado +1.5)

ASSORTED MUFFINS/ CROISSANTS

SWEET CRÊPES

DRIED APRICOTS & APRICOT PRESERVES 7

Topped with powdered sugar

CANDIED PECANS & HONEY 7

Topped with powdered sugar

DORIS' DANISH 7

Melted butter, powdered sugar and white chocolate

CRÊPE SUZETTE 7

Granulated organic sugar and fresh squeezed lemon

CLAUDIA'S CLASSIC NUTELLA 8.5

Nutella, fresh bananas, and powdered sugar (Add Frangelico +4)

ANI'S NUTTY BANANABERRY 10

Nutella, fresh bananas, seasonal fresh berries and powdered sugar

ERIN'S ECLECTIC BERRY 8.5

Seasonal fresh berries, whipped cream and powdered sugar

JENN'S JOY 8.5

Fresh strawberries and bananas, whipped cream and powdered sugar

DON'S DELIGHT 9

Peanut butter, bananas, chocolate and powdered sugar

BLAIR'S BUMBLE BEE 9

Peanut butter, banana, honey and powdered sugar

SARA'S SWEET CHOCOBERRY 9

Seasonal fresh berries, strawberry jam, powdered sugar and white & dark chocolate (Add Disaronno Amaretto +4)

LEAH'S BERRY BLINTZ 10

Seasonal fresh berries, house-made blintz cheese, cinnamon, powdered sugar and whipped cream

ALEX'S BLUEBERRY-RHUBARB BUTTER 10

House-made blintz cheese with cinnamon and clove spiced blueberry-rhubarb butter and powdered sugar

Spirited Crêpes Served with alcohol. 21+ please.

LE GRAND MARNIER 13

Belgian chocolate, Grand Marnier infused custard, oranges and organic sugar with cinnamon and a Grand Marnier cordial

NUTTY MONKEY 12.5

Bananas, Frangelico, caramel, Nutella, toasted pecans, blintz and powdered sugar with whipped cream and a Frangelico cordial

AMARETTO-STRAWBERRY CHEESECAKE 12

Strawberries, cream cheese, powdered sugar and organic strawberry purée with whipped cream and a Disaronno cordial

SIGNATURE LATTES served hot, iced, or frappe

GINGERBREAD HOUSE

Gingerbread, caramel, cinnamon

SAMOA

Coconut, caramel and dark chocolate

ALMOND JOYOUS

Almond, coconut, dark chocolate

CINNAMON BUN

Cinnamon, powdered cinnamon, vanilla, caramel

CRÊME BRULEE

White chocolate & caramel with organic sugar on top

PUMPKIN PIE

Pumpkin spice, caramel, cinnamon

WHITE CHOCOLATE PUMPKIN PIE

White chocolate, pumpkin spice

WALK IN BERMUDA

Almond, coconut, banana, dark chocolate & cinnamon

WHITE CHOCOLATE RASPBERRY

White chocolate & raspberry

RASPBERRY MOCHA

Raspberry & dark chocolate

YIN YANG MOCHA

White & dark chocolate

HAZELNUT TURTLE MOCHA

Hazelnut, caramel & dark chocolate

Double Espresso, Latte, Cappuccino, Breve Latte, Italian Macchiato, Black Label Mocha, White Chocolate Mocha, Caramel Macchiato

TEA

Chai Latte / Tea Latte / Full Leaf

Black: Earl Greyer (& Decaf Earl Greyer), British Breakfast, Darjeeling, Wild Blueberry, Ginger Peach, Cinnamon Plum, Blackberry Sage, Cranberry Blood Orange **Herbal:** Cinnamon Cardamom, Wild Mint Fields, Natural Hibiscus, Orange Ginger Mint **Green:** Green Tea of Inquiry, Jasmine Pearl



SMOOTHIES

FRUIT FLAVORED SMOOTHIE

Peach, Strawberry, Pineapple-coconut
Mango, Strawberry-banana

FRESH FRUIT SMOOTHIE

Mixed Berry & Banana

OTHER SMOOTHIES

Brownie Batter, Chunky Monkey, Banana-Caramel or Green Tea

JUICE/SOFT DRINKS

Orange juice, apple juice or Vanilla/chocolate milk boxes

Hand pressed lemonade, Italian Soda/Creamosa or Perrier

Ginger Peach iced tea
Coke, Diet Coke

(Complimentary refills on iced tea and sodas)

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.