

Café Menu

Gazpacho Soup traditional chilled pureed soup with tomatoes, cucumbers, bell peppers, and garlic <i>gluten free, vegan</i>	6/12	Black Bean Burger black bean burger with feta cheese, peppers, and onions topped with greens and spicy chili mayo and served on a brioche bun <i>gluten free option, vegetarian</i>	18
Soup au Pistou light vegetable soup with turnips, spinach, green beans, and tomatoes finished with basil and parsley pistou <i>gluten free, vegan</i>	6/12	Tofu Pita sweet chili baked tofu, hummus, arugula and fried shallots <i>gluten free option, vegan option</i>	18
Ricotta Radish Toast ciabatta toast with whipped ricotta, radishes, and flakey sea salt <i>gluten free option, vegetarian</i>	15	All sandwiches are served with a choice of french fries or mixed greens salad.	
Pommes Frites french fries served with ketchup and choice of vegan green tahini, spicy chili mayo or herb ranch (additional sauces +\$.50 ea.) <i>gluten free</i>	12	Chef Seasonal Entrée homemade crab cake with sauteed corn and asparagus succotash on a bed of sweet mustard cream sauce	27
Green Goddess Kale Salad kale, cannellini beans, cucumbers, red onion, dried blueberries, feta, and green tahini dressing add chicken +\$6 add salmon +\$9 add tofu+\$4 <i>gluten free, vegan option</i>	17	Seasonal Sorbet <i>gluten free, vegan</i>	8
Peach Burrata Salad arugula, candied pecans, and balsamic vinaigrette <i>gluten free, vegetarian</i>	20	Opal Noir flourless chocolate cake filled with chocolate mousse topped with a dark chocolate glazed dome <i>gluten free</i>	10
Chicken Sandwich seasoned chicken thigh, topped with cheddar cheese, tomato, lettuce, and herb ranch served on a brioche bun <i>gluten free option</i>	18	Lemon Meringue Tart	10
		Pistachio Orange Blossom Tart add gelato to a dessert +\$2	10

All checks will include an 18% service fee; tips are not accepted.
All meals must be enjoyed at the Cafe.

Brunch

Lemon Poppyseed Buttermilk Waffle	15
topped with fresh berries and whipped cream <i>vegetarian</i>	
Garden Vegetable Frittata	17
summer squash, grape tomatoes, and goat cheese served with as side of greens <i>vegetarian, gluten free</i>	
Key Lime Pie Yogurt Parfait	12
key lime greek yogurt, graham cracker granola, garnished with fresh berries and whipped cream <i>gluten free option</i>	
Make your own Mimosa	13
choice of orange, cran-orange or pomegranate juice	

Beverages

Mocktails	
Blueberry Spritz	8
club soda, blueberry syrup	
Summer Passion	8
club soda, passion fruit syrup	
Wine & Beer	
Pinot Noir	12
Camarey, France	
Sauvignon Blanc	12
Domaine Bellevue Touraine, France	
Prosecco	10
LaMarca Prosecco, Italy	
Haystack IPA	8
Lone Oak Farm Brewing Co., Olney MD	
EP Pilsner	8
Elder Pine Brewery, Gaithersburg MD	
Coffee	4.50
regular or decaf	
Tea	5
green, earl grey, mint	
Iced Tea	4.50
Arnold Palmer	4.50
Lemonade	4.50
Hibiscus Lemonade	5
Bottled Water	5
sparkling, 500 ml	

We are committed to responsible alcohol service. Please have a valid ID ready for all alcoholic beverage orders.