

Café Menu

Autumn Vegetable Wild Rice Soup 6/12

butternut squash, kale, mushrooms, wild rice and coconut milk

gluten free, vegan option

Tomato Basil Soup 6/12

coconut milk-based, garnished with multigrain croutons

gluten free, vegan option

Ricotta Fig Toast 16

whipped ricotta, dried figs, balsamic reduction, ciabatta toast points

gluten free, vegetarian option

Pommes Frites 12

french fries served with ketchup and choice of garlic herb aioli or vegan sweet chipotle mayo (additional sauces +\$.50 ea.)

gluten free, vegan option

Kale Panzanella Salad 18

kale, multigrain croutons, spiced pecans, roasted butternut squash, shallots, dried cranberries, parmesan, maple balsamic vinaigrette

add chicken +\$6 add salmon +\$9 add tofu+\$4

gluten free, vegetarian, vegan option

Apple Beet Fennel Salad 18

tossed with a champagne vinaigrette, spiced pepitas, with a ricotta and goat cheese spread

add chicken +\$6 add salmon +\$9 add tofu+\$4

gluten free, vegetarian, vegan option

Grilled Cheese 17

brioche pullman bread, cheddar and gruyere cheeses, caramelized onions, rosemary butter

add prosciutto +\$2

gluten free, vegetarian option

Romesco Cauliflower Pita 18

za'atar roasted cauliflower, romesco sauce, red onion, roasted red peppers, and greens on a pita

add goat cheese +\$2

gluten free, vegan option

All sandwiches are served with a choice of french fries or mixed greens salad.

Chef Seasonal Entrée 26

duo of maple pork with roasted root vegetables, brussels sprouts, roasted butternut squash & mustard spaetzle

gluten free option

Blood Orange Sorbet 8

gluten free, vegan option

Pear Frangipane Tart 10

add gelato +\$2

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

Brunch

Buttermilk Waffle 15
topped with cinnamon apple compote & whipped cream
vegetarian

Egg Frittata 17
with kale, butternut squash, goat cheese served with mixed greens
vegetarian, gluten free option

Pumpkin Pie Parfait 12
whole greek yogurt blended with spiced pumpkin puree, served with granola, coconut flakes, pecans, and dried fruits
vegetarian, gluten free option

Assorted Pastries

Cranberry-orange scone (vegan) 4
Cheddar & chive scone 4.50
Morning glory muffin (vegan) 4.70
Plain croissant 4.25
Chocolate croissant 5.50
Almond croissant 6

Make your own Mimosa 13
choice of orange, cran-orange or pomegranate juice

Beverages

Apple Cider Mocktails
Sparkling Blood Orange Apple 8
apple cider, sparkling water, blood orange syrup

Apple Ginger 8
apple cider, ginger beer

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

Decaf Coffee 4.50

Tea 5
green, earl grey, mint

Iced Tea 4.50

Apple Cider 5
hot or cold

Bottled Water 5
sparkling, 500 ml

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