

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

Brunch

Beverages

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, cocount 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 pomergrante juice

Apple Cider Mocktails 8
Sparkling Blood Orange Apple
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