

# Café Menu

<b>Cauliflower Fennel Soup</b> creamy and smooth, coconut milk-based soup <i>gluten free, vegan</i>	6/12	<b>Black Bean Burger</b> 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
<b>Soup au Pistou</b> light vegetable soup with turnips, spinach, green beans, and tomatoes finished with basil and parsley pistou <i>gluten free, vegan</i>	6/12	<b>Tofu Pita</b> sweet chili baked tofu, hummus, spinach and fried shallots <i>gluten free option, vegan option</i>	18
<b>Ricotta Radish Toast</b> 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.	
<b>Pommes Frites</b> 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	<b>Chef Seasonal Entrée</b> Roasted salmon with smoked sea salt, roasted summer squash and tomatoes served with fingerling potato salad <i>gluten free</i>	27
<b>Spring Wedge Salad</b> little gem lettuce, radishes, sugar snap peas, hard-boiled egg, and herb ranch add chicken +\$6 add salmon +\$9 add tofu+\$4 <i>gluten free, vegetarian</i>	17	<b>Seasonal Sorbet</b> <i>gluten free, vegan</i>	8
<b>Green Goddess Kale Salad</b> 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	<b>Opal Noir</b> <i>gluten free</i> <b>Lemon Meringue Tart</b> <b>Pistachio Orange Blossom Tart</b> add gelato +\$2	10 10 10
<b>Chicken Sandwich</b> seasoned chicken thigh, topped with cheddar cheese, tomato, lettuce, and herb ranch served on a brioche bun <i>gluten free option</i>	18		

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

# Beverages

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

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