

# 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, arugula 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> flourless chocolate cake filled with chocolate mousse topped with a dark chocolate glazed dome <i>gluten free</i>	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	<b>Lemon Meringue Tart</b>	10
		<b>Pistachio Orange Blossom Tart</b> 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

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

# Beverages

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

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