

# Café

## **Peach Gazpacho 11**

Cold soup with peach and basil  
*gluten free, vegan*

## **Corn Soup 11**

Creamy corn soup garnished with chili oil  
*gluten free, vegetarian*

## **Pommes Frites 12**

French fries served with aioli  
*gluten free, vegan*

## **Greek Salad 14**

Tomatoes, cucumber, bell pepper, olives, romaine, fresh herbs, feta cheese,  
red wine vinaigrette  
add chicken +6 add salmon +9 add tofu +4  
*gluten free, vegan available*

## **Pan Bagnat Chicken Sandwich 18**

Chicken, hard cooked eggs, roasted peppers, tomatoes, olive caper tapenade on a  
petit baguette  
swap chicken and egg for chickpea salad as a vegan option 13  
*gluten free available, vegan available*

## **Roast Beef Sandwich 23**

Garlic aioli, sweet pepper relish on a ciabatta roll  
*gluten free available*

## **Honey Garlic Salmon 26**

Edamame and forbidden black rice salad with tamari dressing  
*gluten free*

# Desserts

## **Strawberries with Vanilla Bean Gelato 8.50**

Chocolate sauce and a rolled cookie

## **Strawberries with Lemon Sorbet 7.50**

*gluten free, vegan*

## **Chocolate Mousse Cake 7.50**

## **Lemon Mousse Cake 7.50**

*Made with local and organic foods.*

*All checks will include an 18% service fee; tips are not accepted.*

# Beverages

**Coffee** 4.50

**Decaf Coffee** 4.50

**Tea** 4.50  
green, earl gray, mint

## Soft Drinks

**Iced Tea** 4.50

**Lemonade** 4.50

**Hibiscus Lemonade** 4.50

**Bottled Water**  
sparkling, still, 500 ml 4

## Wine

**Rosé**  
Camarey Rose, France 12

**Sauvignon Blanc**  
Camarey Sauvignon Blanc, France 12

**Prosecco**  
LaMarca Prosecco, Italy 10

## Beer

**Haystack IPA**  
Lone Oak Farm Brewing Co., Olney MD 7

**EP Pilsner**  
Elder Pine Brewery, Gaithersburg MD 7

**Cloud Nine Hefeweizen**  
Silver Branch Brewery, Silver Spring MD 7

# Patio

## **Hummus Plate 9.5**

With seasonal vegetable crudité and pita chips

*vegan, gluten free available*

## **Patio Salad 12**

Quinoa, black beans, roasted corn, carrots, corn shoots, cilantro lime vinaigrette  
add chicken +6

*vegan, gluten free*

## **Shrimp Ceviche 15**

Shrimp marinated with peppers, vegetables, and zesty citrus, with corn chips

*gluten free*

## **Smoked Salmon Toasts 18**

Brioche toasts, herb mousseline, radish, cucumbers, capers, lemon

## **Charcuterie Slate 28**

Merry goat round cheese from FireFly Farms, campo smoked cow's milk cheese from Boxcarr Farms, soppressata cured salami, prosciutto dry cured ham, red grapes, dried apricots, and flatbread crackers

*gluten free available*

# Desserts

**Triple Chocolate Chip Cookie 5**

**Sugar Cookie 5**

**Lemon Bar 4**

*Made with local and organic foods.*

*All checks will include an 18% service fee; tips are not accepted.*

# Beverages

## Coffee and Tea

Coffee 4.50

Decaf Coffee 4.50

Tea 4.50  
green, earl gray, mint

Espresso 4

Macchiato 4.50

Cappuccino 5.50

Americano 5.50

Latte 5.50

Chai Latte 5.50

Lavender Latte 6

Café Au Lait 5.50

Café Au Lait Decaf 5.50

Flat White 5.50

Cortado 5.50

Mocha 6

Iced Coffee 4.50

Iced Decaf Coffee 4.50

Iced Espresso 4

Iced Cappuccino 5.50

Iced Americano 5.50

Iced Latte 5.50

Iced Chai Latte 5.50

Iced Lavender Latte 6

Iced Café Au Lait 5.50

Iced Café Au Lait Decaf 5.50

add vanilla syrup to any coffee drink .50

## Soft Drinks

Iced Tea 4.50

Lemonade 4.50

Hibiscus Lemonade 4.50

Bottled Water  
sparkling, still, 500ml 4

## Wine

Rosé  
Camarey Rose, France 12

Sauvignon Blanc  
Camarey Sauvignon Blanc, France 12

Prosecco  
LaMarca Prosecco, Italy 10

## Beer

Haystack IPA  
Lone Oak Farm Brewing Co., Olney MD 7

EP Pilsner  
Elder Pine Brewery, Gaithersburg MD 7

Cloud Nine Hefeweizen  
Silver Branch Brewery, Silver Spring MD 7