

# Café

## Tomato Basil Soup 11

garnished with brioche croutons  
*gluten free and vegan options available*

## Beef Chili 12

with chocolate mole and cotija cheese

## Pommes Frites 12

french fries served with sweet chipotle aioli  
*gluten free, vegan*

## Café Salad 14

apple, beet, fennel, and arugula; served with champagne vinaigrette and whipped goat cheese, topped with spiced pepitas  
add chicken +6 add salmon +9 add tofu +4  
*gluten free; vegan available*

## Grilled Cheese 15

sliced brioche, cheddar and gruyere cheese blend, caramelized onions, rosemary  
add cup of tomato soup +6  
*vegetarian; gluten free available*

## Antipasto Sandwich 18

mini baguette, pesto aioli, prosciutto, salami, mozzarella, artichokes, sundried tomatoes, red onion, roasted red pepper, arugula  
*gluten free and vegan options available*

## Maple Roasted Salmon 25

maple soy glaze, roasted brussels sprouts and butternut squash, white bean purée, spiced pepitas, pomegranate seeds  
*gluten free available*

# Desserts

## Blood Orange Sorbet 8

*gluten free, vegan*

## Seasonal Pie 15

choice of apple or pecan pie  
add a scoop of vanilla bean gelato +2

*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

**Apple Cider** 4.50  
hot or cold

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

## Wine

**Pinot Noir**  
Camarey, France 12

**Sauvignon Blanc**  
Camarey, France 12

**Prosecco**  
LaMarca, Italy 10

## Beer

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

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

# Patio

## **Vegetable Wild Rice Soup 11**

wild rice, mushrooms, butternut squash, and kale  
*gluten free, vegan*

## **Beef Chili 12**

with chocolate mole and cotija cheese

## **Broccoli Cheddar Quiche 16**

individual quiche with onion, broccoli, and cheddar

# Assorted Pastries

## **Muffin 4**

morning glory or lemon poppyseed

## **Palmier 4**

## **Apple Turnovers 7**

# Desserts

## **Triple Chocolate Chip Cookie 5**

## **Alfajores Cookie 6**

## **Chocolate Almond Tart 10**

## **Mini Pie Trio 14**

apple cranberry, pumpkin, and pear frangipane

*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

Pumpkin Spice 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 Pumpkin Spice 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

Apple Cider 4.50  
hot or cold

Bottled Water  
sparkling, still, 500ml 4

## Wine

Pinot Noir  
Camarey, France 12

Sauvignon Blanc  
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