

STARTERS

Sweet and Salty Chips
Housemade root vegetable chips
tossed in rosemary-lemon salt and
agave syrup 5-

Provoleta con Merguez
Baked provolone baked with a
Merguez pork meatball. served with
tortilla chips 10-

Salmon Rilletes
A poached and smoked salmon
spread with grilled bread 11-

Baked Oysters
Local oysters baked with leeks,
spinach, bacon, bread crumbs, and
cream. 16-

Garlic-Blue cheese Fries
House cut fries baked with fresh
garlic and blue cheese 9-

Carrot Hummus
Roasted carrot and chickpea
hummus, grilled bread, and pickled
vegetables 10-

SALADS

Poached Salmon
chilled poached salmon, mixed
greens, yukon gold potatoes, pickled
onion, dill-yogurt dressing 17-

Spinach Salad
organic spinach, dried cranberries,
toasted almonds, blue cheese, bacon,
cider-shallot vinaigrette 11/17
add a fried egg +2

Quinoa & Vegetable
mixed greens, toasted pecans,
quinoa, roasted carrots and beets,
chickpeas, ginger-sesame
vinaigrette 10/16

Caesar
Organic Romaine, Pecorino, toasted
bread crumbs, house Caesar
dressing, anchovy. 11-
extra anchovy, +2
add bacon, +5
add wild Gulf prawns (3), +6-

Mixed Greens
organic mixed greens with your
choice of our house dressings or
balsamic reduction and olive oil. 7

Soup
ever changing, always vegetarian.
served with bread. 8-

PLATES

Moules Frites
Local mussels simmered with hard cider, mirepoix, and Creme Fraiche.
Served with aioli and fries. 14-

Steamer Chowder
Local clams steamed with our creamy clam broth, mirepoix, Yukon Gold
potatoes, and smoked salmon. served with grilled foccacia. 16-

Swordfish Fettucine
Dill and garlic fettucine, Winter slaw, with pan seared Swordfish. 29-

Steak Frites
Grilled, 6oz Misty Isle Farm Flank, shallot-red wine butter, fries. 25-

Squash Risotto
Roasted banana squash puree, Pecorino spiced roasted walnuts, sage-brown
butter. 17-

Fish and Chips
House battered and panko-d WA Rockfish with fries and house made Tarter
sauce. 14-, sub sweet potato fries, +1-
1 piece, 9-, sub sweet potato fries, +.50

Oysters and Chips
Cornmeal battered oysters with fries and house made Tarter sauce. 15-

SANDWICHES

served with fries, or sweet potato fries +1-

Merguez Meatball Sandwich
Moroccan spiced pork meatballs, Harissa, yogurt, carrot slaw, on a baguette.
14-

Raclette Tartine
Raclette cheese melted on grilled Columbia bread, topped with arugula,
pickled onion, and balsamic reduction. 12-

Bacon & Egg Tartine
Sharp Cheddar melted on grilled Columbia bread, topped with bacon, an
organic over easy egg, and spicy tomato relish. 14-

Classic Reuben
St. Helena corned beef, swiss, sauerkraut, house Russian dressing, Essential
rye 16-

Kim's Portobello Reuben
Roasted portobello, swiss, sauerkraut, house russian dressing, essential rye
14-

Organic Chicken Salad Sandwich
Roasted chicken, curried-mango dressing, apples, almonds, scallions, celery
and currants, choice of essential bread (multigrain, sourdough, or rye).
half, 8.50-, whole 13-

BURGERS

Choose a 1/3# Misty Isles beef patty, house black bean burger, or roasted
portabello. Served on either brioche or foccacia for a vegan option.

Classic- lettuce, tomato, pickles, onion, mayo. 13-
(black bean or portabella, 12-)
add cheese, +2- add bacon, +3.50

PG- Roasted Pasilla pepper, lime-scallion mayo, provolone, tomato, onion. 15-
(black bean burger or portabella, 14-)

B3-Bacon-Onion jam, arugula, Gouda, dijonnaise, balsamic reduction. 16-
(black bean burger or portabella, 15-)

All Out Vegan- Roasted portabella on Focaccia with caramelized onion,
arugula, tomato, stoneground mustard, and balsamic reduction. 14-

House Specialties

Indian breakfast taco- fry bread topped with organic black beans, roasted squash and peppers, sharp white cheddar, red salsa, two organic eggs, Pecorino, and sour cream. Breakfast potatoes on the side. \$14.35

Fry Bread & Gravy; Native American fry bread, house made savory sausage gravy, two organic eggs. Breakfast potatoes on the side. \$13.25

Almond French Toast; Thick sliced, organic Country bread soaked in almond custard, and crusted with sliced, sugared almonds. Served with orange butter, and organic maple syrup or house made berry sauce. \$14.35

Breakfast sandwich; Black Forest ham, one egg, swiss cheese, tomato, house dijonnaise, on toasted Rye bread. Breakfast potatoes on the side. \$12.15

Tofu Scramble- Marinated tofu scrambled with nutritional yeast, green onion and fresh herbs; served with breakfast potatoes and toast. \$12.15

Veggie Hash; Potatoes, roasted Romas, local greens, mushrooms, and topped with sharp white cheddar, pico de gallo, and sour cream. Served with toast. \$12.15

Sauteed organic tofu, or two organic eggs, + \$3.50

* Corned Beef Hash; Idaho gold potatoes, caramelized onion, and slow braised corned beef, two organic over-easy eggs. Served with toast. \$15.45

Lemon-Ricotta Pancakes, seasonal fruit compote, whipped Creme Fraiche. \$12.15

* Benedicts; Toasted English muffin topped with grilled tomato, poached organic eggs, house made lemon-dill hollandaise. choice of: smoked salmon, Black Forest ham, or organic sauteed greens, \$15.45 Dungeness crab cake, \$22. GF English muffin, + \$1.50

Omelets

Made with 3 organic eggs, and served with breakfast potatoes, and toast: Essential bakery's sourdough, multigrain, rye, house made fry bread, English muffin, (GF English muffin +\$1.50). Egg white omelet, + \$2.25

seasonal: shitake mushrooms, roasted garlic, sauteed leeks, Gruyere. \$14.70

Northwest; Organic apple, bacon, caramelized onion, sharp white cheddar. \$14.35

Delilah; Roasted Roma tomatoes, caramelized onion, garlic sauteed local greens, Chevre. \$14.35

Smoked salmon; smoked salmon, capers, sauteed red onions, fresh herbs, sour cream. \$14.35

*** Undercooked eggs, meats, and seafood may be harmful to your health**

Cafe Hours

Monday & Tuesday- closed labor day thru memorial day, Wednesday & Thursday- 11-7, Friday & Saturday- 8-9, Sunday- 8-7

Store Hours

Monday-Thursday, 9am-4pm. Friday-Sunday, 8am-5pm.

Policies & General ingredient awareness

*** Undercooked eggs, meats, and seafood may be harmful to your health**

Regarding gluten and food allergies- We are NOT an allergy free or gluten free kitchen, but we will do our best to accomodate your allergy

We purchase naturally raised meats, organic whole chicken, and wild seafood. We use rice bran oil in our deep fryers and use separate fryers for fish/meat and fries. Many of our ingredients are organic and locally sourced seasonally.

No checks please. We accept cash, Visa, Mastercard, and Discover.

Gratuity of 20% will be added to parties of 6 or more, or if the cafe copy of the credit card receipt is not left with your server.

\$15 automatic fee for bringing in outside desserts.

Corkage fees: \$5 for retail wine selections, and \$20 for BYOB

Breakfast Basics

Oatmeal; organic, thick cut rolled oats cooked to order, your choice of milk, brown sugar, raisins, pecans. \$7.70

"Very Good" Granola; Locally made granola full of seeds, nuts, and dried fruits, your choice of milk or yogurt. Sweetened or Unsweetened. Peanut free. \$8.80

Cornmeal-buttermilk pancakes with whipped butter and your choice of maple syrup or marionberry sauce. Short stack(2), \$10.50. Full stack(3), \$13.65

*The Standard; two organic eggs cooked your way + breakfast potatoes + bacon, chicken-apple sausage, pork sausage, or fruit + toast (GF English muffin, + \$1.50). \$14.35

Sides & Extras

1 organic egg: \$2

2 organic eggs: \$3.15

Fruit cup: \$5

Fruit bowl: \$7.50

Essential Bakery toast, frybread, or English muffin: \$3.50

Gluten Free English muffin: \$4.35

Bacon, Chicken-apple sausage, or Pork links: \$5

Breakfast potatoes: \$4

Sausage Gravy: \$3.50

pico de gallo or salsa: \$2

Organic maple syrup or Berry sauce: \$2

Sour cream: .75

CB's organic peanut butter: \$2

Cinnamon rolls \$4