

# 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