
SNACK

artisanal cheese 23

chef's selection, crackers, accompaniments

charcuterie 20

cured meats, grain mustard, artisan bread

roasted garlic 15

baked goat cheese, grilled bread

onion rings 13

haystack style

wood fire broccolini 10

lemon, espelette, garlic

bread plate 5

SALAD

pear 16

mixed greens, local honey, gorgonzola, hazelnuts, cider

caesar 12

romaine, croutons, garlic- anchovy dressing

chopped salad 15

romaine, radicchio, pecorino, chickpeas, cherry tomatoes, croutons, pickled peppers, oregano vinaigrette.

beet salad 15

arugula, red and golden beets, orange slices, grapefruit, pomegranate, pistachios, avocado, basil, feta cheese with orange vinaigrette.

Mains

wood fired salmon 29

new potatoes, haricots verts, con fit cherry tomatoes, olive gremolata

crispy fish tacos 19

cod, chipotle aioli, pico de gallo

natural burger 18

brioche bun, pickles, red onion, butter leaf

beyond burger 18

Pizza

meyer lemon 23

prosciutto, parmesan, arugula

roasted butternut squash 23

kale, caramelized onions, fontina cheese, garlic, olive oil

sausage 22

calabria chile, pickled shallot, parmesan

mushroom 23

thyme, shallot, mozzarella, truffle oil

classic pepperoni 18

classic cheese 16

Desserts & Baked Goods

fresh baked cookie 4

flourless chocolate cake 10

seasonal sorbet & gelato 5

assorted croissants 5

Drinks & Coffee

hot tea 4

house made lemonade 3.5

Harvey & sons iced tea 4.5

izze blackberry soda 4.5

MexicanCoca-Cola 4

Mountain Valley water still or sparkling 7

americano 4

single espresso 3

double espresso 4

cappuccino 5

latte 5.5

mocha 6

WATER AVAILABLE UPON REQUEST - CHANGES & MODIFICATIONS POLITELY DECLINED

WE SUPPORT LOCAL, SUSTAINABLE, & ORGANIC PRACTICES WHENEVER POSSIBLE

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS IN SOME INDIVIDUALS.

corkscrew cafe 