

WINE & BEER

WINE

Cabernet Sauvignon	
CHASING LIONS – Napa, California – 2016	\$6.00 / \$24.00
LaLEJANIA – Central Valley, Chile – 2016	\$5.00 / \$20.00
Malbec	
JUAN BENEGAS – Mendoza, Argentina – 2016	\$5.00 / \$20.00
Grenache	
XILOCA – Calatayud, Spain – 2017	\$6.00 / \$24.00
Pinot Noir	
LECHTHALER – Rovere’ Della Luna, Italy – 2014	\$6.00 / \$24.00
Pinot Grigio	
Ca’LUNGHETTA – Fossalta Di Piave, Italy – 2016	\$5.00 / \$20.00
Chardonnay (unwooded)	
PROCHAINE – Herault, France – 2017	\$6.00 / \$24.00
Chardonnay	
ROCK & VINE – Central Coast, California – 2016	\$7.00 / \$28.00
Riesling	
HIGH DEF – Mosel, Germany – 2016	\$5.00 / \$20.00
Spatlese	
MONCHHOF – Mosel, Germany – 2016	\$32.00

BEER

CELEBRATOR DOPPELBOCH – Aying, Germany	\$6.00
<i>A rich, dark elixir with cascading layers of malt balanced by elegant hops. Notes of toffee & caramel.</i>	
SAMUEL SMITH – ORGANIC CHOCOLATE STOUT	\$5.00
North Yorkshire, England <i>Brewed with gently roasted organic malt and real organic cocoa - a perfect marriage of satisfying stout and luxurious chocolate.</i>	
OLD SPECKLED HEN – Bury St. Edmunds, England	\$4.00
<i>12 oz. bottle, this English amber ale has a fabulous creamy finish & a hint of sweetness.</i>	
FOUNDERS – BREAKFAST STOUT – Detroit, MI	\$4.00
<i>1 pint can - brewed with oats, bitter chocolates, and two types of coffee, this beer earns the name “breakfast stout!”</i>	
BIG TIMBER BREWING CO. – PORTER – Elkins, WV	\$4.00
<i>This local porter, also in 1 pint cans, is packed with coffee & dark chocolate flavors mixed with subtle hints of tobacco & dried fruit.</i>	
CIGAR CITY – MADURO BROWN ALE – Tampa, FL	\$3.50
<i>12 oz. can - brewed with flaked oats, chocolate and espresso notes are rounded out by toffee-like qualities and a light woody hop presence.</i>	
SOUTHERN TIER - 2x IPA – Lakewood, NY	\$3.00
<i>Brewed with 4 varieties of hops & 3 malts, this ale has a robust flavor with a tart finish</i>	
OSKAR BLUES – PINNER IPA – Boulder, CO	\$2.50
<i>12 oz. can - edgy-yet-easygoing, drinkable IPA</i>	
FOUNDERS - SOLID GOLD – Detroit, MI	\$2.50
<i>12 oz. can - an easy-drinking, premium lager.</i>	

DRINKS

COFFEE & HOT DRINKS

CAFÉ MOCHA <i>with Ghirardelli</i>	\$4.00
CAPPUCCINO	\$3.50
CAFÉ LATTE	\$3.50
<i>Add vanilla, coconut, hazelnut, pumpkin, or peanut butter syrup</i>	\$0.50
VANILLA STEAMER <i>with Organic Vanilla</i>	\$3.00
HOT CHOCOLATE <i>with Ghirardelli</i>	\$2.50
CAFÉ AMERICANO <i>Regular or Decaf</i>	\$2.50
ESPRESSO <i>Regular or Decaf</i>	\$2.50
FRENCH PRESS	\$2.50
DRAGONWELL GREEN TEA △	\$2.50
NILGIRI BLACK TEA △	\$2.50

JOHNNIE RYAN'S SODA

COLA	ROOT BEER	\$2.00
ORANGE	DIET COLA	
GINGER ALE	VANILLA CRÈME	

DESSERTS

OUR DESSERTS ARE HANDMADE AT ¾ CAFE!*

ZIPPY BLUEBERRY SORBET (v+) (g) △ STRAWBERRY SORBET	\$3.00
JAMES BROWN – <i>Spicy dark chocolate mousse</i> (v) (g) △ <i>“HEY -I FEEL GOOD!”</i>	\$6.00
CRÈME BRULEE – <i>Take a trip to Paris!</i> (v) △ <i>French tradition at its best!</i>	\$6.00
CHOCOLATE PEANUT BUTTER CHEESECAKE (v) △ <i>Go ahead, you deserve it!</i>	\$6.00
ORANGE ANGEL FOOD CAKE (v) △	\$5.00
DELICIEUX CANDY MACHINE <i>International treats from around the world!</i>	Token - \$2.00

△ = In House

(v) = Vegetarian

(v+) = Strictly Vegan

(g) = gluten free friendly*

? = Optionally Vegan/ Vegetarian/ gluten free friendly

EATS

BASICS

ARTISAN PLATE (v) △	\$6.00
<i>Artisan bread slices with olives and sweet habanero cream cheese</i>	
STRAWBERRY TOAST (v) △	\$8.00
<i>Focaccia with cream cheese and sliced strawberries</i>	
BRUSCHETTA (v+?) (g?) △	\$8.00
<i>Fresh tomatoes, garlic, basil & parsley on our artisan bread, served with fresh mozzarella pearls</i>	
CHEESE PLATE (v)	\$12.00
<i>An international selection of three cheeses paired with dried fruits, WV honey, and artisan bread minis (Add rustico salami + \$2.00)</i>	

SOUP

CHICKEN POSOLE (g) △	\$4.50	\$7.00
POTATO (v) △	\$3.50	\$6.00

SALADS

WHIPPERSNAPPER SALAD (v+?) (g) △	\$6.00
<i>Market greens with tomato, seasonal fruit, sunflower seeds, & feta tossed in your choice of dressing</i>	
GARDEN GREENS SALAD (v+?) (g) △	\$3.00
<i>Simplicity at its finest! Today's market greens tossed with your choice of dressing</i>	

◦ ADD TO ANY SALAD:

Crumbled Feta (v) (g)	\$1.00
Fresh Bacon Crumbles (g) △	\$1.50
Grilled Chicken (g) △	\$3.00
Smoked Trout (g)	\$5.00

◦ DRESSING OFFERINGS:

Creamy Honey Garlic (v) (g) △
Blueberry Vinaigrette (v) (g)△
Strawberry Vinaigrette (v)(g)△
Red Pepper Ranch (v) (g) △

DAILY DELIGHTS & SMALL PLATES

SMOKED TROUT FILLET (v?) (g) △	\$14.00
<i>A 4oz. smoked trout fillet paired with a garden greens salad and dressed with apples, capers & a horseradish dill sauce</i>	
SIRLOIN ROLLS (g) △	\$12.00
<i>Tender sirloin strips, wrapped around sautéed garden vegetables & pan-seared with a balsamic glaze. Served with a garden greens salad</i>	
STREET TACOS (v?) (g) △	Smoked Trout \$12.00 Chicken \$9.00
CHICKEN BACON & PESTO PANINI (g?) △	\$9.00
<i>Grilled chicken, bacon, fresh basil pesto & Muenster cheese. Served with a garden greens side salad</i>	
ROASTED VEGGIE PANINI (v) (g?) △	\$8.00
<i>Grilled vegetables, fresh basil pesto & Muenster cheese. Served with a garden greens side salad</i>	
BACON PEACH & CHEVRE PANINI (g?) △	\$8.00
<i>Choice of bacon with fresh peach, basil & goat cheese on artisan bread. Served with a garden greens side salad</i>	
PULLED PORK PANINI △	\$8.00
<i>Pork with apple ginger reduction. Served with a garden greens side salad</i>	
ROASTED VEGGIE CHEESY OMELET (v) (g) △	\$8.00
<i>Served with a garden greens side salad</i>	

BREAKFAST

COFFEE & HOT DRINKS

CAFÉ MOCHA <i>with Ghirardelli</i>	\$4.00
CAPPUCCINO	\$3.50
CAFÉ LATTE	\$3.50
<i>Add vanilla, coconut, hazelnut, pumpkin, or peanut butter syrup</i>	\$0.50
VANILLA STEAMER <i>with Organic Vanilla</i>	\$3.00
HOT CHOCOLATE <i>with Ghirardelli</i>	\$2.50
CAFÉ AMERICANO <i>Regular or Decaf</i>	\$2.50
ESPRESSO <i>Regular or Decaf</i>	\$2.50
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NILGIRI BLACK TEA △	\$2.50

FRESH JUICE

LEMON GINGER TWIST (v+) △ <i>Fresh squeezed lemon, ginger & apple</i>	\$4.00
MOUNTAIN SUNRISE (v+) △ <i>Blend of apple, lime, carrot, spinach & blueberries</i>	\$4.00
ORANGE JUICE (v+) △ <i>Fresh squeezed oranges with a blend of citrus fruits</i>	\$4.00

EATS

1 EGG – <i>any way you want it!</i>	\$2.00
BACON - 3 Strips	\$2.50
OMELET & TOAST (v?) △ <i>2 egg cheese omelet</i>	\$5.00
<i>Add bacon, onions, spinach, mushrooms, peppers, tomatoes</i>	\$2.00
EGG SANDWICH (v?) (g) △ <i>on Artisan or focaccia bread</i>	\$5.00
<i>Add cheese</i>	\$1.00
<i>Add chicken</i>	\$2.00
STRAWBERRY TOAST (v) (g) △ <i>with cream cheese</i>	\$8.00
PANCAKES (v) (g) △ w/ syrup	One \$4.00 Two \$5.50 Three \$7.00
CREPES (v) △ <i>with banana-chocolate/Nutella, blueberry, strawberry, raspberry, or pomegranate cream cheese filling</i>	One \$4.00 Two \$5.50 Three \$7.00
FRENCH TOAST (v) (g) △ w/ syrup and/or powdered sugar	\$7.00
<i>Add strawberry, blueberry, or raspberry cream cheese filling</i>	\$2.00

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