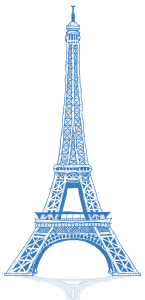


Consuming undercooked eggs, meat, may increase your risk of food borne illness, especially if you have a certain medical conditions

Parties of 6 or more 20% service charge added to gratuity



Cafe Menu

Served 8-2

BLEU DOOR BISCUITS & GRAVY Our famous bacon cheddar biscuits smothered with double-sausage gravy and 2 eggs 16.

FRESH VEGGIE HASH (V) Yukon gold potatoes, seasonal vegetables, and sweet onions. Topped with 2 eggs, served with field greens & a mini butter croissant 16.

3-EGG SCRAMBLE Roasted mushrooms, leeks & goat cheese. Served with house potatoes and a mini-butter croissant. 16.

CLASSIC BREAKFAST 2 Eggs any style, house potatoes, choice of bacon, chicken sausage or pork sausage links & a mini croissant 15.

QUICHE House made seasonal quiche served with fresh fruit or field greens, white balsamic vinaigrette, toasted almonds, dried cranberries, mini butter croissant 14.
GF Quiche available 14.

BREAKFAST SANDWICH Flaky butter croissant filled with scrambled eggs and cheddar cheese with your choice of ham, bacon, sausage or chicken sausage. Served with fresh seasonal fruit or house potatoes 15. Or try our sourdough English muffin.

BAKED OATMEAL (GF,V) Blueberries & banana with walnuts and oats baked to perfection. Served with fresh seasonal fruit. 12

BREAKFAST BOWL (V) Crispy Yukon potatoes topped with tofu scramble, soyriso, cheese sauce, black bean Pico & smashed avocado. 16

SOURDOUGH PANCAKES 3 fluffy sourdough pancakes served with butter & syrup. 13. Add 2 strips of Bacon 17.

MEDITERRANEAN CHICKEN SALAD Romaine, Arugula & field greens, English cucumber, grape tomato, red onion, avocado, kalamata olives and feta in a lemon herb dressing. 19. (vegan option)

SOUP DU JOUR Made from scratch daily. Served with our house made baguette. Cup 6. Bowl 8.

SANDWICHES

Sandwiches served with pomme frites or field green salad, substitute cup of soup or fresh fruit 3.

HOT VEGGIE (V) Sliced portabella, caramelized sweet onions, roasted carrot, sweet potato, arugula pesto grilled on ciabatta. 14.

CHICKEN CURRY Shredded Chicken breast, red grapes, green apples & toasted almonds tossed in a light curry mayo served with lettuce on a butter croissant. 16.

TUNA AVOCADO Albacore tuna mixed with red onion, celery, lemon zest & mayo with lettuce, tomato & mashed avocado served on marbled wheat white bread. 16.

BLTA Double thick bacon, tomato, lettuce, smashed avocado & mayo on our grilled marble wheat white bread. 14. Add Turkey 4. Add eggs 3.

ROAST BEEF & HORSERADISH Horseradish white cheddar cheese, medium rare roast beef, lettuce, tomato, cucumber, horseradish mayo on potato garlic bread. 16.

MONTE CRISTO Brioche bread filled with turkey, ham, & Swiss dipped in French toast batter and grilled. Dusted with powdered sugar & served w/ jam & sweet potato fries 16.

GRILLED REUBEN (Now Daily!!!)

Lean Corned Beef, Swiss cheese, fresh sauerkraut, and house made 1000 Island dressing on our fresh baked and fabulous pumpernickel bread, grilled to perfection. 18.

ON THE SIDE

Fresh Fruit	5.	Vegan Sausage (2)	6.	Double Cut Bacon (3)	6.5
Chicken Sausage (1)	4.	Sausage Links (2)	4.5	Tofu Scramble	5.
Eggs (2)	5.	House Potatoes	4.	Single Pancake	4.