

F E A T U R E M E N U

Tempura Green Beans Tapa

Fresh and crispy. Served with chipotle aioli. 4.50
Recommended wine: Peachy Canyon, Zinfandel



Maple Spinach Salad

Tender spinach greens tossed with fresh strawberries, marinated red onions and maple vinaigrette and topped with crumbled goat cheese and candied almonds. 13.50
Recommended wine: Dr. Zen Zen Kabinett, Riesling

Mushroom Quiche

(served until 4:00 pm)

Portobello, crimini, oyster and button mushrooms blended with egg, Swiss and goat cheese and caramelized onion. Served with house-made Cafe Chips and Nice Little Salad. 12.50
Recommended wine: Flat Roof Manor, Pinot Grigio

Gouda Burger

Our 1/2 lb hamburger topped with grilled pancetta, dijon mustard, gouda cheese and fried onions. Served on a kaiser bun with fries and a salad. 14.50
Recommended wine: Santa Julia, Malbec

Asparagus Goat Cheese Bacon Pizza

Spring Asparagus, creamy goat cheese, smoky bacon and pesto sauce. 13.75
Recommended wine: Cupcake, Sauvignon Blanc

Steak Frites

8 oz Certified Angus Beef lightly seasoned then firegrilled. Topped with dusted onions and served with fries and garlic aioli. 18.50
Recommended wine: Cupcake, Red Velvet

Chicken Saltimbocca

Pan seared chicken breast seasoned with fresh sage and wrapped in pancetta. Served with mashed potatoes and seasonal vegetables. 20.00
Recommended wine: Folonari, Valpolicella

Pork Tenderloin

Grilled pork tenderloin topped with a warm tomato balsamic relish. Served with mashed potatoes and seasonal vegetable. 19.00
Recommended wine: Concannon, Pinot Noir



Strawberry Cheesecake Crepes

Two French crepes filled with lightly sweetened cream cheese, whip cream and vanilla then topped with our signature strawberry topping and a house-made maple and mint reduction. Served with a scoop of vanilla ice-cream. 7.75

T H E C H E E S E C A K E C A F E

