



French Onion Soup au Gratin
a classic topped with gruyère \$10

Soup du Jour
chef's daily creation \$6

HORS D'OEUVRES
Parmigiano-Reggiano Frites
fresh thyme, rosemary,
truffle aioli \$9

Beef Crostini
red onion jam, moutarde au raifort,
ciboulette \$12

Samosas Patties
asparagus, mushroom medley, peas, fried kale,
chipotle lime aioli \$16

LES SALADES

Keto Bowl
spinach, boiled egg, heirloom tomato,
avocado, bacon, riced cauliflower,
fresh herb vinaigrette \$16

Chef's Chop Salad
romaine, chicken, avocado, bleu cheese,
virginia ham, applewood smoked bacon, tomato,
red onions, egg, chives, choice of dressing \$12

Caesar 1924
romaine hearts, parmesan, garlic croutons,
classic creamy caesar dressing \$10
with grilled chicken \$16

Duck Salad
confit duck leg, acorn squash, artisan frisée,
toasted pepitas, dried cranberries, grilled lemon,
maple bacon vinaigrette \$16

Dukkha Chicken Tabbouleh
almonds, sesame seeds, chili powder, coriander,
cilantro, lemon, parsley \$14

Beet & Burrata Salad
arugula, pomegranate vinaigrette dressing \$12

LES SANDWICHES

Grilled Shrimp BLT
bibb lettuce, tomato, pork belly, tomato bacon jam, truffle aioli, ciabatta bread \$16

Brisket Panini
slow roasted brisket, sautéed onions, swiss cheese, moutarde au raifort \$16

Cafe Turkey & Avocado
bibb lettuce, tomato, bacon, havarti dill cheese, cracked black pepper mayo, ciabatta bread \$16

*** Cafe Prime Burger**
pork belly, sharp cheddar, fried egg, bacon tomato jam, house bun \$18

Horiatiki Wrap
cucumber, olive, pepperoncini, roasted peppers, sun-dried tomato cheese, crisp greens,
creamy herb dressing \$14

Croque Monsieur
ham, gruyère cheese, brioche, mornay sauce \$14

***Cafe Olive Burger**
olives, pearl onion, peppers, sun-dried tomato cheese, lettuce, tomato, pepperoncini aioli,
house bun \$16

Vegetable Parmesan Crusted Grilled Cheese
spinach, spicy broccoli, shallots, garlic, cheddar, swiss, parmesan crust \$14

ENTRÉES

Salmon de Limon
pea and truffle pilaf, almonds,
morel mushroom sauce \$16

Acorn Power Bowl
roasted squash cup, kale,
sweet potato, farro, chickpeas,
cranberries, pumpkin seeds,
maple dressing \$20

Cafe Quiche
asparagus, peas, leeks, brie,
béarnaise sauce \$14

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$13
with grilled chicken \$19
with shrimp \$22

Braised Beef Cavatelli Pasta
pearl onion, carrot, peas,
parmesan cheese \$15

*A 20% gratuity will be added for parties of six or more
*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness, especially if you have certain medical conditions