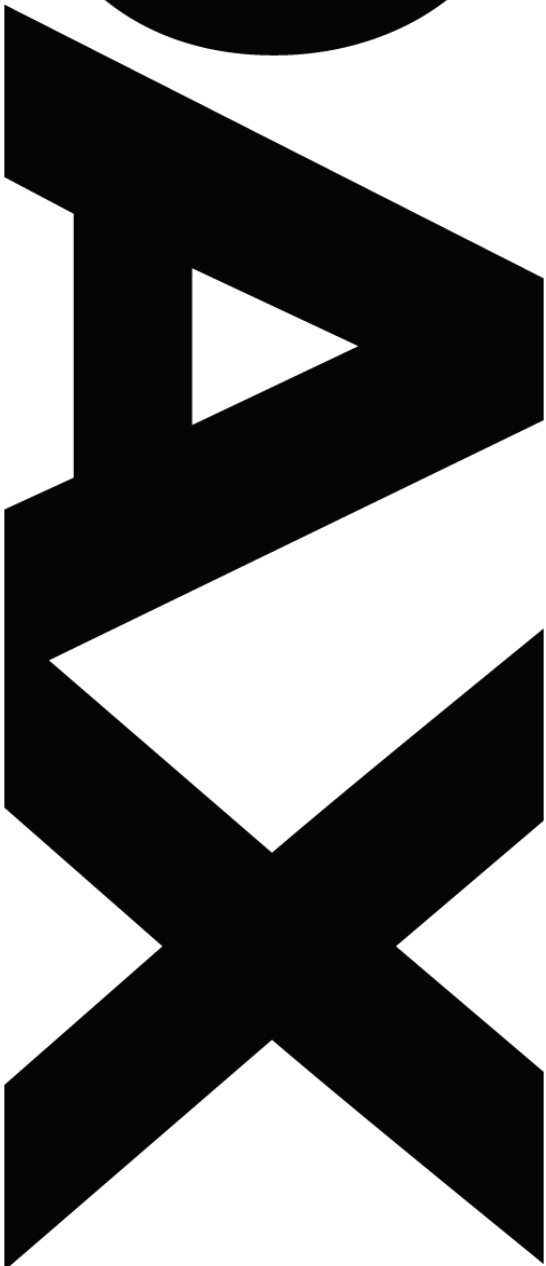


CAFÉ



LUNCH 11am-2:30pm

LITE BITES AND SALADS

COLOSSAL SHRIMP COCKTAIL (2 pc) 10
marie rose sauce

ALASKAN KING CRAB CAKE 21
preserved lemon remoulade, celery root slaw

AVOCADO TOAST 14
cherry basil radish, baby tomatoes, pickled onions, sunflower salad, pistachio crumble

LITTLE GEM CAESAR SALAD 14
pistachio seeded crumble, classic caesar dressing

GREEK SALAD 14
gem hearts, cucumber, heirloom tomato, olives, red onion, feta, vinaigrette

MAURICE SALAD 21
turkey, ham, swiss cheese, sweet pickles, hard boiled egg, creamy vinaigrette

BURRATA DI BUFFALA 18
fall squash agrodolce, pomegranate, pistachio

MAIN COURSE

ORA KING SALMON 29
fall harvest panzanella, warm bagna cauda

SPICY CHICKEN SANDWICH 21
hot honey mustard, bread & butter pickles, creamy slaw, served with herb fries

NEW ENGLAND LOBSTER ROLL 28
split top bun, old bay aioli, kettle chips

MADAM BURGER 22
thousand island, american cheese, house-made pickles, red onion, shredded lettuce, served with herb fries

PRIME STEAK FRITES 35
niman ranch new york strip, bravas fries

GRILLED BLACK TIGER PRAWNS 26
avocado, winter citrus, bitter greens

KOREAN FRIED CHICKEN 23
kimchi slaw, gochujang aioli

SEARED TUNA "POKE BOWL" 32
soba noodles, edamame, yuzu ponzu

ADD PROTEINS

chicken 10 / salmon 16
shrimp 18 / steak 21

DRINK MENU

HOT DRINKS

available in 12oz & 16oz

COFFEE 4 / 6

geode blend

AMERICANO 5

espresso, hot water

ESPRESSO single 4 / doppio 6

MACCHIATO 5.50

espresso, milk

CORTADO 5.50

half espresso, half steamed milk, no foam

CAPPUCCINO 6 / 8

espresso, foamed milk

LATTE 6 / 8

espresso, milk, foamed milk

CHAI LATTE 6 / 8

chai, fresh steamed oat
or almond milk

MATCHA LATTE 6 / 8

steamed milk, sweetened matcha

MILITARY LATTE 6.50 / 8.50

freshly ground & brewed espresso,
steamed milk, sweetened matcha

HOT TEA 5

eli tea selections

COLD DRINKS

available in 16oz & 20oz

ICED MATCHA LATTE 6 / 8

ICED TEA 5

LA COLOMBE COLD BREW CANS 5

oat milk vanilla, vanilla, caramel latte, mocha latte

A 20% gratuity will be added for parties six or larger.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

