

## Soups, Starters & Sides

**House-Made Soups** (cup 5, bowl 7, market pint 9, market quart 18)

-  **Hummus Plate** assorted raw veggies and house crackers 10
-  **Pimento Cheese, House Crackers & Potato Chips 10**
-   **House-Made Potato Chips & Goddess Dip 7**
-    **Sweet Potato Fries** with honey-mustard aioli 6.5
-    **House Fries** with smoky harissa aioli 6
-  **House-Made Meatballs** with tomato sauce 6
-   **Marinated Olives 7**

## Caffè Salads

-  **Classic Cobb 16**  
rotisserie chicken, romaine and bibb lettuce, crispy bacon, avocado, tomato, hard-boiled egg and Gorgonzola cheese, served with green goddess dressing or tart sherry vinaigrette
-  **Goldwater 12/15**  
fresh kale, quinoa, seasonal sliced pear, shaved fennel, grapes, sunflower seeds and Manchego cheese, served with tart sherry vinaigrette or champagne honey vinaigrette
-  **Aphrodite Salad 9/12**  
wild field greens, bibb lettuce, tomato, cucumber, feta cheese and Castelvetrano olives, served with citrus herb vinaigrette
-  **Rocket Salad 12/15**  
arugula, shredded cabbage, avocado, dates, goat cheese, tortilla strips, sweet corn, hickory-smoked almonds and scallions served with champagne honey vinaigrette
-  **Caffè House Salad 9/10**  
romaine, baby kale, croutons and grated Parmesan served with lemon-tahini dressing
-  **Garden Chop 10/13**  
romaine, arugula, red cabbage, raw Brussels sprouts, raw asparagus, sweet corn, cauliflower, carrots, radishes, hemp seeds and fresh basil, served with a lemon-tahini vinaigrette
-  **Southwest Crunch 10/13**  
wild field greens, romaine, avocado, black beans, jicama, fresh red bell pepper, carrots, cilantro, pepitas, crunchy hominy and Cotija cheese, served with charred chipotle vinaigrette or green goddess dressing
-  **Adam and Eve 9/10**  
granny smith apples, candied pecans, Gorgonzola and field greens served with champagne honey vinaigrette
-  **Thai Chicken Salad 16**  
rotisserie chicken, cabbage blend, fresh greens, rice noodles, sweet red bell peppers, scallions, cilantro, basil, chopped peanuts and black sesame seeds served with Thai chili lemongrass vinaigrette, hoison and Thai peanut sauce

### House Made Dressings








|                  |                       |                       |
|------------------|-----------------------|-----------------------|
| tart sherry      | lemon-tahini          | champagne honey       |
| Thai peanut      | citrus herb           | <i>contains dairy</i> |
| charred chipotle | Thai chili lemongrass | green goddess         |

### Add a Cup of Soup 4

#### Add Protein

|                                 |                                     |                             |                                   |                                     |
|---------------------------------|-------------------------------------|-----------------------------|-----------------------------------|-------------------------------------|
| <b>All-Natural Chicken</b><br>5 | <b>Sliced, Grilled Steak*</b><br>MP | <b>Grilled Salmon</b><br>MP | <b>House Roasted Turkey</b><br>MP | <b>Organic, Non-GMO Tofu</b><br>4.5 |
|---------------------------------|-------------------------------------|-----------------------------|-----------------------------------|-------------------------------------|

## Bowls

-  **Forager Paleo Bowl 16**  
 grilled sliced steak\*, cauliflower rice, garlic-roasted broccoli & kale, chilled wild mushrooms and sunflower seeds, served with chimichurri sauce
-  **Crispy Brussels Sprouts & Egg Poutine 11**  
 a bed of French fries topped with crispy Brussels sprouts, sunny-side-up egg, drizzled with ponzu tahini vinaigrette and topped with fresh basil, hemp and sesame seeds
-  **Nomad Bowl 12**  
 Basmati rice, broccoli, kale, cabbage blend, carrots, wild mushrooms and almonds tossed in “secret” ponzu sauce, topped with scallions and sesame seeds, and served with a side of hoison
-  **The Hollywood Bowl 13**  
 organic, non-GMO tofu, quinoa, Asian sautéed eggplant, roasted sweet potatoes, avocado, charred red bell peppers, served with Thai ginger coconut curry sauce
-  **Sunny-Side-Up Bowl 13**  
 farm-fresh egg\*, avocado, marinated cabbage, arugula, roasted Brussels sprouts, quinoa and feta cheese, served with umami sauce and a lemon wedge
-  **Polynesian Poke Bowl 17**  
 yellowfin tuna\* atop fresh greens, chilled rice noodles, sliced avocado, marinated seaweed, julienned carrots, pickled ginger and cucumbers, topped with black sesame seeds, served with “secret” ponzu sauce and Thai peanut sauce
-  **Auntie’s Salmon Poke Bowl 17**  
 seared salmon\* served over quinoa with marinated cabbage, radish, avocado, scallions, house-made pickles, edamame and carrots, served with harissa aioli and “secret” ponzu sauce
-  **Chicken Larb Bowl 15**  
 minced chicken and mushrooms with lemongrass, cilantro, mint, chilis, lime and tamari, tossed with “secret” ponzu sauce and served with romaine lettuce, cucumber, carrots, fresh herbs and Basmati rice

# Artisanal Plates

## Chef Plates

### Farmstead MP

half rotisserie chicken, Brussels sprouts, mashed potatoes and gravy

### Stockyard MP

grilled sliced steak\*, curry cauliflower, Basmati rice and chili-lime butter

### Riptide MP

grilled salmon\*, quinoa, broccoli & kale, avocado, lemon wedge and pesto

## Build Your Own Plate

Pick one protein and one sauce.

### Pick a Protein

Half All-Natural Rotisserie Chicken 10  
Sliced Grilled Steak\* MP  
Seared Yellowfin Tuna\* 10

Grilled Salmon\* MP  
House-Roasted Turkey MP  
Organic, Non-GMO Tofu 6



### Add a Sauce



includes one sauce | additional Sauces 1.5 each

Chimichurri  
Caffè Hot Sauce  
Umami Sauce  
Zesty Barbeque  
Thai Ginger Coconut Curry

Salsa Verde  
Thai Peanut  
Citrus Herb Vinaigrette  
Lemon-Tahini Vinaigrette  
"Secret" Ponzu Sauce

contains dairy:  
Basil Walnut Pesto  
Shawarma Sauce  
Tahini Tzatziki  
Herb Chili Lime Garlic Butter



### Add Caffè Sauce



One Side 6 | Two Sides 9 | Three Sides 12

Garlic-Roasted Broccoli & Kale  
Asian Sautéed Eggplant  
Curry-Roasted Cauliflower  
Avocado, Sesame Seeds & Olive Oil  
Cauliflower Rice  
Basmati Rice  
Quinoa

Hummus  
Roasted Sweet Potatoes  
Charred Corn on the Cob (seasonal)  
Roasted Brussels Sprouts  
contains dairy:  
Garlic Mashed Potatoes & Gravy

## Family Dinner 34

includes one whole, all-natural rotisserie chicken, two family-size sides and two sauces. Serves 3-4.

Additional Family-Size Side 6  
Family-Size Caffè House Salad 12

## Oven-Fired Pizzas

**Mangia! 15**  
famous meatballs, mozzarella, ricotta cheese, tomato sauce and fresh basil

**Le Parisien 14**  
cured ham, Castelvetrano olives, charred tomatoes, fontina, Manchego cheese and roasted garlic, topped with fresh herbs

**Fungi 15**  
roasted mushrooms, shaved fennel, fontina, mozzarella, Parmesan cheese, topped with truffle oil and arugula

**KC Que 16**  
rotisserie chicken, house-made barbeque sauce, mozzarella, cheddar cheese, charred sweet corn and red onion, topped with fresh scallions and cilantro

**Quattro Formaggi 13**  
mozzarella, fontina, Parmesan, Manchego cheese, oregano and tomato sauce with basil walnut pesto drizzle

**Genovese 15**  
artichoke, pesto, fennel, roasted garlic, rosemary, fontina, Parmesan and arugula

**Breakfast 14**  
farm-fresh eggs\*, bacon, scallions, mozzarella, fontina, Parmesan and tomato sauce

**King of Siam 15**  
rotisserie chicken, julienned carrots, mozzarella cheese, Thai peanut sauce, scallions, cilantro, basil and chopped peanuts, drizzled with hoison sauce

**Bon Vivant 13**  
sliced pears, Gorgonzola, fontina cheese, roasted garlic, fresh rosemary and olive oil, topped with toasted pine nuts

**Virtuous Veggie 14**  
tomato, asparagus, red onion, sweet bell peppers, baby kale, broccoli, roasted garlic and fontina cheese, topped with fresh artisan cheese

sub vegan cheese 4 | sub gluten-free crust 3 | add pepperoni 2

## Sandwiches

Add house made chips, house fries, sweet potato fries or mashed potatoes 3

**Steak Sandwich MP**  
sliced grilled steak\*, oven-roasted tomatoes, charred red onion, arugula, house-made mayo and chimichurri served on a baguette

**Village Club 14**  
herb-roasted chicken, cured ham, tomato, bacon, cheddar, monterey jack, bibb lettuce and mayo served with honey-mustard aioli on toasted wheat bread

**Original Chicken Salad Sandwich 12**  
house-roasted chicken, granny smith apples, cranberries and house-made aioli, topped with arugula served on seeded grain bread

**The Gardener 11**  
house-made hummus layered with roasted bell peppers, charred grilled onions, julienned carrots, marinated cabbage and arugula on artisanal flatbread and served with a side of citrus herb vinaigrette

**Tacos Con Pollo 14**  
pulled chicken, arugula, Cotija, onion, cilantro, corn tortillas, jalapeño-lime crema and salsa verde served with black beans

**Tuna Melt 15**  
house-made tuna salad over sliced tomatoes, monterey jack, parmesan and fontina cheeses, pickles and scallions served on English muffin

**The Monterey Turkey 13**  
house-roasted turkey, monterey jack, avocado, tomato and arugula served on a croissant

**Chicken Shawarma 12**  
house-roasted chicken, shawarma sauce, arugula, house-made pickles, cucumber, tomato and charred red onion rolled up in an artisanal flatbread, served with tahini tzatziki

sub gluten-free bread 2

Additions or substitutions may incur a small upcharge.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding allergies - we make everything from scratch in a kitchen that uses tree nuts, peanuts, shellfish, soy, dairy and wheat products. Please let us know if you have allergy concerns, and we'll do our best to accommodate you.