

STARTERS

Market Fresh Fruit Bowl **V** 4.

Yogurt Parfait / *assorted berries* / *granola* 5.

Steel Cut Oatmeal / *brown sugar* / *golden raisins* **V** 4.

Roasted Medjool Dates / *roquefort* / *apple wood smoked bacon* / *12-year aged balsamic* 4.

OMELETTES

served with warm, buttery baguette and organic greens

egg white only add: 1.

Grilled Asparagus / *goat cheese* / *shallots* **V** 9.

Brie / *tomato* / *basil* **V** 9.

Black Forest Ham / *emmental cheese* / *leek* 9.

Apple Wood Smoked Bacon / *roquefort* / *spinach* 9.

CREPES **V**

Hazelnut-Chocolate Sauce / *chantilly cream* 8.

Bananas / *myers's rum* / *almond* / *vanilla ice cream* 8.

Spinach / *goat cheese* / *mornay sauce* 9.

Mushrooms / *rosemary* / *red wine sauce* 9.

CAFÉ WA S SIGNATURE PLATES

CONTINENTAL: *assorted mini croissant* / *danish* / *honey* / *preserves* / *fresh fruit* / *juice* / *coffee* **V** 11.

AMERICAN: 2 farm fresh eggs *any style* / *smoked bacon* / *country potatoes* / *baguette* / *organic greens* / *juice* / *coffee* 12.

EUROPEAN: *chef's selection of charcuterie* / *artisan cheese* / *crostini* / *juice* / *coffee* 14.

HANGOVER: 3 eggs *any style* / *boudin blanc sausage* / *roasted tomato* / *country potatoes* / *baguette* / *bloody mary* / *coffee* 15.



All You Can Drink

bottomless champagne, mimosas, screwdrivers or bloody marys add: 15.

CLASSIC BRUNCH

FRENCH ONION SOUP / *blended french cheeses* / *baguette crouton* 8.

QUICHE DU JOUR **V** 9.

EGGS BENEDICT / *toasted brioche / poached eggs / farm-smoked ham / hollandaise / country potatoes / organic greens* 12.

CROQUE MONSIEUR SANDWICH / *warm black forest ham / gruyere gratinée / chips* 11.

Make it a MADAME / add an egg 1.

ORIGINAL H& H NEW YORK BAGEL AND LOX PLATE / *smoked scottish salmon / whipped cream cheese / tomato / capers* 12.

FRENCH TOAST / *brioche / maple syrup / powdered sugar / sweet cream* **V** 8.

ORGANIC POT ROAST / *fried eggs / julienne potatoes / organic greens* 14.

STEAK AND EGGS / *10 oz. flat-iron steak / 2 eggs any style / country potatoes / organic greens* 19.

BISTRO BURGER / *9 ounce house-ground tenderloin / maple-smoked bacon / burrata / quail egg / pequillo aioli / Café Was fries* 15.

SALADS

Asparagus / *egg sunny side up / bordeaux wine vinaigrette* **V** 10.

Roasted Beets / *arugula / goat cheese / lemon oil* **V** 9.

Hydroponic Bib Lettuce / *roquefort blue cheese / apple wood smoked bacon* 8.

FROM THE SEA

OYSTERS ON THE HALF SHELL / *cucumber mignotte / fresh lemon* ½ doz 15. / doz 25.

JUMBO SHRIMP / *signature cocktail sauce / lemon* 11.

CRAB NAPOLEON / *jumbo lump crab / heirloom tomatoes / avocado / champagne vinaigrette* 12.

SIDES

Small Side Salad **V** 4.

Mac 'n' Cheese **V** 5.

Apple Wood Smoked Bacon 3.

Boudin Blanc Sausage 5.

Country Potatoes **V** 3.

Herb French Fries **V** 3.

Café Was House-Made Kennebec Potato Chips **V** 3.

V = vegetarian

~ OPEN 7 DAYS A WEEK FOR LUNCH AND DINNER ~ GIFT CERTIFICATES AVAILABLE ~