CAFÉ MENU

SNACKS
- BACON-WRAPPED DATES, black pepper
- POPCORN PARMAGIANO
- SPICY MARCONA ALMONDS
- WAGYU BEEF FRANKS IN A BLANKET
- RADISHES, butter, pink salt
- CHICKEN LIVER CROSTINI
- SPICED DEVILED EGGS

SALADS
- CHICORY, avocado, green goddess
- MESCLUN, balsamic, chevre, walnuts
- BEETS, grapefruit, pistachio, greek yogurt
- BLACK QUINOA, feta, persimmon, mint
- FRISSE CAESAR, anchovy, garlic crouton
- KABOCHA & COCONUT SOUP, cinnamon

SOUPS

STARTERS
- PEEKY TOE CRAB, celery, tarragon
- TUNA, milk poached veal, caper, cranberry
- HAMACHI CEVICHE, lime, horseradish
- BEEF CARPACCIO, arugula, sesame, kimchi
- BURRATA & PROSCIUTTO ROLL, mint pesto

AL FORNO
- VEAL SAUSAGE, rum raisin, tomato
- EGGPLANT & ZUCCHINI PARMAGIANO
- POLENTA SOUFFLE
- MACARONI & HUMBOLDT FOG CHEESE

LARGE PLATES
- LASAGNE, meat or vegetarian
- RICOTTA & SPINACH DUMPLINGS
- SHORT RIB IN APPLE CIDER, anchovy
- OLIVE OIL POACHED CHAR, dill & citrus
- LEMON CHICKEN, Italian herbs, olives

SIDES
- KABOCHA HASH, bacon
- POTATO & SWEET GORGONZOLA GRATIN
- BUTTERED SPINACH, lemon
- HONEYED CARROTS

DESSERTS
- TIRAMISU
- CREME BRULEE CANNOLI
- CHOCOLATE & BUTTERSCOTCH BUDINO
- APPLE GALETTE, pancetta, raisin, calvados ice cream
- RED WINE POACHED PEAR CRISP
- AFFOGATO – adult & under 21

BAKERY MENU

SWEET
- MASCARPONE & SEASONAL FRUIT
- CANDIED APPLE GALETTE, green apple, caramel
- GRAPEFRUIT CURD & ALMOND FRANGIPANE, vanilla sablée crust
- SALTED CARAMEL, fleur de sel
- DARK CHOCOLATE ESPRESSO

SAVORY
- FRENCH ONION SOUP TART, gruyere, caramelized onions, thyme, puff pastry
- SPICED PEAR & TRIPLE CRÈME BRIE
- CURRIED CHICKEN SAMOSA, grapes, pinenuts
- SHRIMP POT PIE, sherry cream, onions
- MUSHROOM & GOUDA QUICHE
- BACON & LEEK QUICHE, asparagus

TARTS
- FRENCH ONION SOUP TART, gruyere, caramelized onions, thyme, puff pastry
- SPICED PEAR & TRIPLE CRÈME BRIE
- CURRIED CHICKEN SAMOSA, grapes, pinenuts
- SHRIMP POT PIE, sherry cream, onions
- MUSHROOM & GOUDA QUICHE
- BACON & LEEK QUICHE, asparagus

PIZZETAS
- SPICY MARGHERITA
- ROASTED EGGPLANT & CHERRY TOMATOES, olive oil, oregano
- PEKING DUCK, hoisin sauce, scallion pancake crust
- PROSCIUTTO & FIG, walnuts

SALADS
- OBERON QUINOA, pecan, mint
- BEET WITH BLACK GARLIC, avocado, garlic chip

CAKES
- OLIVE OIL MADELEINES
- PISTACHIO YOGURT CAKE
- SEVILLE BITTER ORANGE FINANCIER
- RUM RAISIN CARROT CAKE, Brooklyn cream cheese frosting
- CHOCOLATE NUTELLA CAKE

PIZZETAS
- SPICY MARGHERITA
- ROASTED EGGPLANT & CHERRY TOMATOES, olive oil, oregano
- PEKING DUCK, hoisin sauce, scallion pancake crust
- PROSCIUTTO & FIG, walnuts

COOKIES
- VILLAGE ALFAJOR, dulce de leche, shortbread

SALADS
- OBERON QUINOA, pecan, mint
- BEET WITH BLACK GARLIC, avocado, garlic chip
YERBA MATE SHORTBREAD
TRIPLE CHOCOLATE “CHIP” COOKIES
BACI SANDWICH, chocolate, hazelnut
LEMON TART COOKIE

THAI TEA DARK CHOCOLATE
CORNFLAKE ROCHERS

VILLAGE TART BROWNIE, dark chocolate, espresso
MARGARITA BAR, fresh-squeezed lime, tequila, graham cracker crust
BOURBON CHOCOLATE PECAN, caramel, shortbread crust

GELATO: Vietnamese Coffee, Tristar Strawberry
FROZEN YOGURT: Natural, Mint
SORBET: Alfonso Mango and Chili, Green Apple Mojito

FLAVORED CROISSANTS: Lemon Zest, Sea Salt, Sesame, Nutella
MINI-MUFFINS: Banana Crumble, Blueberry Sorbet Cream, Jelly Donut
SCONES, homemade preserves, clotted cream
EVAN’S FARMHOUSE YOGURT
GRANOLA “TART”
SEASONAL FRUIT SALAD

SPICED CARAMEL POPCORN
POPCORN PARMAGIANO
SPICY MARCONA ALMONDS

ESPRESSO
MACCHIATO
CAPPUCCINO
AMERICANO

INTELLIGENTSIA - FLOR AZUL, NICARAGUA, caramel, nougat, baked apple, almond, milk chocolate flavors
TERROIR - KONGA COOPERATIVE, YIRGACHEFFE, ETHIOPIA, apricot, peach, tangerine cream, floral tones
DALLIS – WAHGI, PAPA NEW GUINEA – Lush, syrupy full body, notes of jasmine, baking spice and chocolate
RITUAL ROASTERS – LOS CHACONES, COSTA RICA, citrus zest, tropical mango, passion fruit, peach flavors

VILLAGE TART BLEND DRIP COFFEE, hot or iced
TEAS: Earl Grey, English Breakfast, Green Tea, Chamomile, Rooibos

MANGO, pistachio topping
CARAMEL, walnut topping
VANILLA
FRUIT OF THE DAY, granola topping

PINK GUAVA
LYCHEE
FRUIT OF THE DAY

Blend of organic nonfat yogurt, milk, and organic sugar
Fresh or frozen

Blend of fruit purée and water
Fresh or frozen