

WINE & BEER

WINE

Cabernet Sauvignon

CHASING LIONS – Napa, California – 2016 \$6.00 / \$24.00

LaLEJANIA – Central Valley, Chile – 2016 \$5.00 / \$20.00

Malbec

JUAN BENEGAS – Mendoza, Argentina – 2016 \$5.00 / \$20.00

Grenache

XILOCA – Calatayud, Spain – 2017 \$6.00 / \$24.00

Pinot Noir

LECHTHALER – Rovere' Della Luna, Italy – 2014 \$6.00 / \$24.00

Pinot Grigio

Ca'LUNGHETTA – Fossalta Di Piave, Italy – 2016 \$5.00 / \$20.00

Chardonnay (unwooded)

PROCHaine – Herault, France – 2017 \$6.00 / \$24.00

Chardonnay

ROCK & VINE – Central Coast, California – 2016 \$7.00 / \$28.00

Riesling

HIGH DEF – Mosel, Germany – 2016 \$5.00 / \$20.00

Spatlese

MONCHHOF – Mosel, Germany – 2016 \$32.00

BEER

CELEBRATOR DOPPELBOCH – Aying, Germany \$6.00

A rich, dark elixir with cascading layers of malt balanced by elegant hops. Notes of toffee & caramel.

SAMUEL SMITH – ORGANIC CHOCOLATE STOUT \$5.00

North Yorkshire, England

Brewed with gently roasted organic malt and real organic cocoa - a perfect marriage of satisfying stout and luxurious chocolate.

OLD SPECKLED HEN – Bury St. Edmunds, England \$4.00

12 oz. bottle, this English amber ale has a fabulous creamy finish & a hint of sweetness.

FOUNDERS - BREAKFAST STOUT – Detroit, MI \$4.00

1 pint can - brewed with oats, bitter chocolates, and two types of coffee, this beer earns the name "breakfast stout!"

BIG TIMBER BREWING CO. – PORTER – Elkins, WV \$4.00

This local porter, also in 1 pint cans, is packed with coffee & dark chocolate flavors mixed with subtle hints of tobacco & dried fruit.

BIG TIMBER BREWING CO. – FOREST FEST – Elkins, WV \$4.00

1 pint can - a seasonal amber ale with a smooth caramel finish.

SOUTHERN TIER - 2x IPA – Lakewood, NY \$3.00

Brewed with 4 varieties of hops & 3 malts, this ale has a robust flavor with a tart finish

OSKAR BLUES – PINNER IPA – Boulder, CO \$2.50

12 oz. can - edgy-yet-easygoing, drinkable IPA

FOUNDERS - SOLID GOLD – Detroit, MI \$2.50

12 oz. can - an easy-drinking, premium lager.

DRINKS

COFFEE & HOT DRINKS

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|--|--------|
| VANILLA LATTE | \$4.00 |
| CAFÉ MOCHA <i>with Ghirardelli</i> | \$4.00 |
| CAPPUCCINO | \$3.50 |
| CAFÉ LATTE | \$3.50 |
| VANILLA STEAMER <i>with Organic Vanilla</i> | \$3.00 |
| HOT CHOCOLATE <i>with Ghirardelli</i> | \$2.50 |
| CAFÉ AMERICANO | \$2.50 |
| ESPRESSO <i>Regular or Decaf</i> | \$2.50 |
| FRENCH PRESS | \$2.50 |
| DRAGONWELL GREEN TEA △ | \$2.50 |
| NILGIRI BLACK TEA △ | \$2.50 |

JOHNNIE RYAN'S SODA

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|-------------------|-----------------------|--------|
| COLA | ROOT BEER | \$2.00 |
| ORANGE | DIET ROOT BEER | |
| GINGER ALE | VANILLA CRÈME | |

DESSERTS

OUR DESSERTS ARE HANDMADE AT ¾ CAFE!*

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|--|----------------|
| ZIPPY BLUEBERRY SORBET (v+) (g) △ STRAWBERRY SORBET | \$3.00 |
| JAMES BROWN – <i>Spicy dark chocolate mousse</i> (v) (g) △ “HEY -I FEEL GOOD!” | \$6.00 |
| CRÈME BRULÉE – <i>Take a trip to Paris!</i> (v) (g) △ <i>French tradition at its best!</i> | \$6.00 |
| CHOCOLATE PEANUT BUTTER CHEESECAKE (v) △ <i>Go ahead, you deserve it!</i> | \$6.00 |
| CARAMEL POT DE CRÈME – <i>Luxuriously smooth</i> <i>caramel custard</i> (v) (g) △ | \$5.00 |
| ORANGE ANGEL FOOD CAKE (v) △ | \$5.00 |
| DELICIEUX CANDY MACHINE <i>International treats from around the world!</i> | Token - \$2.00 |

△ = In House

(v) = Vegetarian

(v+) = Strictly Vegan

(g) = gluten free friendly*

? = Optionally Vegan/ Vegetarian/ gluten free friendly

EATS

BASICS

| | |
|--|---------|
| ARTISAN PLATE (v) △ | \$6.00 |
| <i>Artisan bread slices with olives and sweet habanero cream cheese</i> | |
| STRAWBERRY TOAST (v) △ | \$8.00 |
| <i>Focaccia with cream cheese and sliced strawberries</i> | |
| BRUSCHETTA (v+?) (g?) △ | \$8.00 |
| <i>Fresh tomatoes, garlic, basil & parsley marinated in olive oil on our artisan bread, dressed with balsamic reduction. Served with fresh mozzarella pearls</i> | |
| CHEESE PLATE (v) | \$12.00 |
| <i>An international selection of three cheeses paired with dried fruits, WV honey, and artisan bread minis</i> | |

SOUP

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| CHICKEN POSOLE (g) △ | \$4.50 | \$7.00 |
| POTATO (v) △ | \$3.50 | \$6.00 |

SALADS

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|---|--------|
| WHIPPERSNAPPER SALAD (v+?) (g) △ | \$6.00 |
| <i>Market greens with tomato, seasonal fruit, sunflower seeds, & feta tossed in your choice of dressing</i> | |
| GARDEN GREENS SALAD (v+?) (g) △ | \$3.00 |
| <i>Simplicity at its finest! Today's market greens tossed with your choice of dressing</i> | |

◦ ADD TO ANY SALAD:

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|----------------------------|--------|
| Crumbled Feta (v) (g) | \$1.00 |
| Fresh Bacon Crumbles (g) △ | \$1.50 |
| Grilled Chicken (g) △ | \$3.00 |
| Smoked Trout (g) | \$5.00 |

◦ DRESSING OFFERINGS:

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|--------------------------------|
| Creamy Honey Garlic (v) (g) △ |
| Blueberry Vinaigrette (v) (g)△ |
| Strawberry Vinaigrette (v)(g)△ |
| Red Pepper Ranch (v) (g) △ |

DAILY DELIGHTS & SMALL PLATES

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| SMOKED TROUT FILLET (v?) (g) △ | \$14.00 |
| <i>A 4oz. smoked trout fillet paired with a garden greens salad and dressed with apples, capers & a horseradish dill sauce</i> | |
| SIRLOIN ROLLS (g) △ | \$12.00 |
| <i>Tender sirloin strips, wrapped around sautéed garden vegetables & pan-seared with a balsamic glaze. Served with a garden greens salad</i> | |
| SMOKED TROUT TACOS (v?) (g) △ | \$12.00 |
| <i>Two soft tacos on toasted corn tortillas served with 2 oz. of smoked trout and seasonal toppings</i> | |
| STREET TACOS (v?) (g) △ | \$9.00 |
| <i>Two chicken soft tacos on toasted corn tortillas served with seasonal toppings</i> | |
| CHICKEN BACON & PESTO PANINI (v?) (g?) △ | \$9.00 |
| <i>Grilled chicken, bacon, fresh basil pesto & Muenster cheese. Served with a garden greens side salad</i> | |
| BACON PEACH & CHEVRE PANINI (v?) (g?) △ | \$8.00 |
| <i>Choice of bacon with fresh peach, basil & goat cheese on artisan bread. Served with a garden greens side salad</i> | |
| PULLED PORK PANINI △ | \$8.00 |
| <i>Pork with apple ginger reduction. Served with a garden greens side salad</i> | |

BREAKFAST

COFFEE & HOT DRINKS

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|--|--------|
| VANILLA LATTE | \$4.00 |
| CAFÉ MOCHA <i>with Ghirardelli</i> | \$4.00 |
| CAPPUCCINO | \$3.50 |
| CAFÉ LATTE | \$3.50 |
| VANILLA STEAMER <i>with Organic Vanilla</i> | \$3.00 |
| HOT CHOCOLATE <i>with Ghirardelli</i> | \$2.50 |
| DRAGONWELL GREEN TEA △ | \$2.50 |
| NILGIRI BLACK TEA △ | \$2.50 |
| CAFÉ AMERICANO | \$2.50 |
| ESPRESSO <i>Regular or Decaf</i> | \$2.50 |
| FRENCH PRESS | \$2.50 |

FRESH JUICE

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|--|--------|
| LEMON GINGER TWIST (v+) △ <i>Fresh squeezed lemon, ginger & apple</i> | \$4.00 |
| MOUNTAIN SUNRISE (v+) △ <i>Blend of apple, lime, carrot, spinach & blueberries</i> | \$4.00 |
| ORANGE JUICE (v+) △ <i>Fresh squeezed Oranges with a blend of citrus fruits</i> | \$4.00 |

EATS

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|--|--------|
| 1 EGG – <i>any way you want it!</i> | \$2.00 |
| BACON - 3 Strips | \$2.50 |
| OMELET WITH TOAST (v?) △ 2 egg cheese omelet | \$5.00 |
| LOADED OMELET WITH TOAST (v?) △ 2 egg cheese <i>Omelet with choice of 3 of the following: bacon, onions, Spinach, mushrooms, peppers, tomatoes.</i> | \$7.00 |
| EGG & CHICKEN SANDWICH (v?) △ <i>Thinly sliced chicken with egg & cheese on a pressed panini on your choice of Artisan or Focaccia bread</i> | \$7.00 |
| 2 PANCAKES (v) △ w/ syrup | \$5.00 |
| 3 PANCAKES (v) △ w/ syrup | \$7.00 |
| CREPES (v) △ <i>Banana-Chocolate, Blueberry, or Raspberry</i> | \$7.00 |
| FRENCH TOAST (v) △ w/ syrup or powdered sugar | \$7.00 |
| STUFFED FRENCH TOAST (v) △ <i>Choice of Strawberry, Blueberry, or Raspberry cream cheese filling</i> | \$9.00 |

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