

MEG'S CAFÉ

SMALL BITES

French Onion Dip with homemade kettle chips	8
Guacamole with homemade tortilla chips	10
Fromage & Fruit with figs, honey, almonds & grapes	15
Maryland Crabcakes with mustard aioli	16
Hummus with fresh crudite and pita	10

SALADS

Chicken	\$5	Steak	\$12
Salmon	\$10	Shrimp	\$8
Figgy Green mixed greens, figs, apples, bacon & bleu cheese	16		
Chopped romaine, red pepper, cucumber, green onion, tomato, avocado & goat cheese	14		
California Cobb romaine, nitrate-free bacon, hard boiled egg, tomato, grilled chicken, avocado & goat cheese	16		
Sesame Asian mixed green, carrots, tomato, cucumber, snap peas, sesame seeds & almonds	14		
Roasted Brussel Sprout arugula, parmesan cheese, bacon & almonds	15		
Cafe Salad mixed greens with seasonal vegetables Choice of: Tuna Salad, Curried Chicken Salad or Chicken Salad	13		
Caesar romaine, parmesan & garlic croutons	13		

EGGS 11:00-3:00

served with toast & salad
substitut eggwhite +1.50

Park Ave spinach, bacon, caramelized onion & goat cheese	14
Build Your Own Choice of 3: red pepper, spinach, mushroom, tomato, bacon, caramelized onion, green onion, goat, mozzarella or cheddar cheese	14
Steak & Eggs skirt steak with 2 eggs your way	20
Quiche *ask for our quiche of the day	14
American scrambled eggs, nitrate-free bacon & fruit	14

SANDWICHES

served with kettle chips or salad

Turkey Brie Panini granny smith apples & apricot preserve	14
BLTA nitrate-free bacon, tomato, lettuce, avocado & mayonnaise	14
Black Angus Burger lettuce, tomato, grilled onion & pickle bacon, avocado or cheese +1.50 ea	17
Atlantic Salmon Burger salmon, spinach-feta patty with lettuce, tomato & cucumber dill sauce	18
Skirt Steak arugula, horseradish cream, crispy onion strings on toasted ciabatta	21
Cafe Sandwich Choice of: Tuna Salad, Curried Chicken Salad or Chicken Salad	13
Turkey Club nitrate-free bacon, lettuce, tomato & mayonnaise avocado +1.50	14

ENTREE

Wild Caught Salmon asparagus, mushroom, tomatoes & white wine	24
Chicken Pot Pie	16
Ratatouille oven roasted vegetables with mozzarella cheese	16
Grilled Swordfish with romesco sauce & vegetables	29
Skirt Steak roasted potato & herb butter	32
Lemon Chicken Picatta	18
Angel Hair Verdura asparagus, cherry tomato, spinach & parmesan Add Chicken \$5 Add Shrimp \$8	17
Peruvian Chicken rum glaze & wild rice	19
Fish Tacos Blackened fish, guacamole, salsa & black beans corn or flour tortilla substitute steak +2	16



FAMILY MEALS

CARRY-OUT ONLY

Serve 2 \$30
Serve 4 \$60
with salad, rolls & dessert

Tuesday

Homemade Meatloaf
with mash potatoes

Wednesday

Lemon Chicken Picatta
with angel hair

Thursday

Pecan Crusted Salmon
with roasted potato

Friday

Sonoma Chicken
with wild rice

Saturday

Peruvian Chicken
with wild rice

KID'S MEAL

Sliders with kettle chips	9
Mac n Cheese	8
Kid's Pasta choice of butter & parmesan tomato basil sauce	8
Cheese Quesadilla with tortilla chips Add chicken \$2	8
Grilled Cheese with kettle chips	7
Chicken Tenders with kettle chips	8

SIDES

Soup Cup \$5 Bowl \$7	
Nitrate-Free Bacon	6
Mac n Cheese	8
Vegetable of the Day	6
Roasted Potatoes	5
Fruit Cup	6
Mixed Greens with tomato, cucumber, balsamic dressing	4
Caesar with parmesan & garlic croutons	4
Chips	3

DESSERT

Granny Smith Apple Pie	5.5
Raspberry Pie	5.5
Double Chocolate Brownie	3
Caramel Bread Pudding	6
Cookie	1.75

COCKTAILS

Mimosa prosecco, orange juice	11
Aperol Spritz aperol, prosecco	12
Cafe Cosmo vodka, rose sage, orange liqueur, cranberry & fresh lemon	13
New Moon Rising gin, blood orange & hibiscus	13
Spicy Basil Margarita	13
Bloody Mary Tito's Vodka	14
Pink Sand rum, aperol & pink peppercorn-thyme	14
Black Manhattan bourbon, amaro liqueur, bitters & orange	16
Southern Smoke mezcal, bitters & cocchi vermouth	16

WINES

REDS

Brooks Pinot Noir Willamette OR Bottle \$50
St Francis Claret Sonoma County CA Bottle \$50
Smith Hook Cabernet Central Coast CA Glass \$17 Bottle \$50
Murphy Goode Blend Santa Rosa CA Glass \$11 Bottle \$45
Foxglove Zinfandel Nappa Valley CA Bottle \$45
Hahn Pinot Noir Central Coast CA Glass \$11 Bottle \$45
Catena Vista Malbec Vistalba AR Glass \$10 Bottle \$35
House Red Glass \$8

WHITE

Varner Chardonnay Santa Barbara CA Glass \$17 Bottle \$50
Prophesy Sauvignon Blanc Marlborough NZ Glass \$14 Bottle \$45
Isle Saint Pierre Rose Rhone FR Glass \$11 Bottle \$45
Little Things Chardonnay Bottle \$40
Caposaldo Pinot Grigio Veneto IT Glass \$10 Bottle \$35
Left Foot Charley Riesling Michigan USA Bottle \$35
House White Glass \$8

SPARKLING

Rose Split	11
Prosecco	11

BEVERAGES

Hot Tea	3.50
Hot Chocolate	3.50
Chai Latte	3.75
Pellegrino	3.95
Lemonade	3
Iced Tea	3
Cans of Soda	2
Fountain Soda	3

COFFEE

Bottomless House Blend	3
Cappuccino	4
Latte	4
Redeye	4
Double Espresso	4
Cold Brew	4

BEER

Peroni	5
Amstel	5
Fat Tire	5
Heineken	5
Pilsner Urquell	6
Seasonal IPA	7

FOLLOW US FOR

EVENTS
DEALS
SPECIALS



Tuesday - Saturday 11:00 - 8:00

MUST HAVE
menus

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.