

MEG'S CAFÉ

SMALL BITES

French Onion Dip with homemade kettle chips	8
Guacamole with homemade tortilla chips	10
Maryland Crabcakes with mustard aioli	18
Hummus with fresh crudite and pita	12

SALADS

Chicken Salmon	\$5 \$12	Steak Shrimp	\$15 \$10
Figgy Green	16		
mixed greens, figs, apples, bacon & bleu cheese			
Chopped	14		
romaine, red pepper, cucumber, green onion, tomato, avocado & goat cheese			
California Cobb	16		
romaine, nitrate-free bacon, hard boiled egg, tomato, grilled chicken, avocado & goat cheese			
Sesame Asian	14		
mixed green, carrots, tomato, cucumber, snap peas, sesame seeds & almonds			
A Plus Salad	16		
arugula, apples, avocado, apricot & almond			
Cafe Salad	14.5		
mixed greens with seasonal vegetables Choice of: Tuna Salad, Curried Chicken Salad or Chicken Salad			
Caesar	13		
romaine, parmesan & garlic croutons			

EGGS 11:00-3:00

served with toast & salad
substitutue eggwhite +1.50

Park Ave spinach, bacon, caramelized onion & goat cheese	15
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	22
American scrambled eggs, nitrate-free bacon & fruit	14

SANDWICHES

served with kettle chips or salad

Turkey Brie Panini granny smith apples & apricot preserve	15
BLTA nitrate-free bacon, tomato, lettuce, avocado & mayonnaise	14
Black Angus Burger lettuce, tomato, grilled onion & pickle ADD bacon, avocado or cheese +1.50 ea	18
Atlantic Salmon Burger salmon, spinach-feta patty with lettuce, tomato & cucumber dill sauce	19
Skirt Steak arugula, horseradish cream, crispy onion strings on toasted ciabatta	21
Cafe Sandwich Choice of: Tuna Salad, Curried Chicken Salad or Chicken Salad	14
Turkey Club nitrate-free bacon, lettuce, tomato & mayonnaise avocado +1.50	15

ENTREE

Wild Caught Salmon asparagus, mushroom, tomatoes & white wine	28
Chicken Pot Pie	18
Ratatouille oven roasted vegetables with mozzarella cheese	16
Skirt Steak roasted potato & herb butter	34
Lemon Chicken Picatta	22
Angel Hair Verdura asparagus, cherry tomato, spinach & parmesan Add Chicken \$5 Add Shrimp \$10	18
Peruvian Chicken rum glaze and orzo with peppers	22
Fish Tacos Blackened fish, guacamole, salsa & black beans corn or flour tortilla substitute steak +2	18
Grilled Swordfish with avocado-lime salsa	\$30

FAMILY MEALS

CARRY-OUT ONLY

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

Tuesday

Blackened Fish Tacos
with chips, salsa & guacamole

Wednesday

Lemon Chicken Picatta
with angel hair

Thursday

BBQ Salmon with roasted potato

Friday

Caprese Chicken
with orzo and peppers

Saturday

Peruvian Chicken
with orzo with peppers

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



MUST HAVE
menus

SIDES

Soup Cup \$5 Bowl \$8.5	
Nitrate-Free Bacon	6
Mac n Cheese	8
Vegetable of the Day	6
Roasted Potatoes	5
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	3.75
Caramel Bread Pudding	6
Cookie	2

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	3.5
Iced Tea	3.5
Cans of Soda	2
Fountain Soda	3.5

COFFEE

Bottomless House Blend	3.5
Cappuccino	4.5
Latte	4.5
Redeye	4.5
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



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.