

farmhouse breakfast 9.95

two eggs any style; chicken apple sausage, bacon, or blackforest ham; roasted potatoes and sourdough toast with house jam

apple, sausage and potato hash 10.95

with melted cheddar, fried eggs, chives and toast

eggs florentine 9.95

fresh baby spinach and poached eggs on rosemary focaccia, served with hollandaise and chives

eggs benedict 9.95

blackforest ham and poached eggs on sourdough toast, served with hollandaise and chives

house maple nut granola 7.95

fresh fruit, organic local yogurt and local honey

morning glory sandwich 8.95

scrambled egg, bacon, tomato chutney, cheddar and mayo on toasted multigrain; with roasted potatoes

omelettes 9.95

up to three fillings, with sourdough toast and salad
gruyere, cheddar, asiago, brie, mozzarella, feta, chevre, bleu cheese, manchego, bacon, ham, roasted potatoes, roasted red peppers, red onion, artichoke hearts, tomato, avocado, portobello, salsa, tomato chutney, chives, basil, dill

substitute egg whites for \$1 extra

baguette french toast 9.95

made with vanilla rum batter; with two eggs, bacon or blackforest ham and local maple syrup

blueberry buttermilk pancakes 9.95

with two eggs, bacon or blackforest ham and local maple syrup

plates

with a salad of mixed greens and fresh herbs

tunisian lamb merguez sausage, two fried eggs, apricot- 9.95

carrot chutney, and sourdough toast. salad with lively run chevre and pomegranate-cumin vinaigrette

caesar open faced sandwich with blackforest ham, red leaf 9.95

lettuce, tomato, and mayo on sourdough toast; finished with asiago cheese, a fried egg and caesar vinaigrette

sandwiches 8.95

with danish pickles

café turkey roasted turkey breast, tomato, avocado, red onion, 9.95
bacon, mayo and red leaf lettuce on sourdough toast

caprese fresh mozzarella, tomato, basil, red leaf lettuce and sun 9.95
dried tomato vinaigrette on baguette toast

curried tuna with tomato, avocado, red onion, mayo and 9.95
red leaf lettuce on marble rye toast

blackforest ham, cucumber, dill, gruyere, dijon, mayo and red 9.95
leaf lettuce on sourdough toast

sides

smoked bacon or blackforest ham	2.95
chicken apple sausage	3.95
rosemary garlic roasted potatoes	2.95
seasonal fruit cup	3.95
currant scone, oatmeal scone or croissant	2.95
toast sourdough, multigrain, marble rye or baguette	1.95
side salad	3.95

house made condiments

tomato chutney	1.25
cranberry chutney	1.25
roasted garlic salsa	1.25
hollandaise	1.95

café dewitt is committed to using as many local, regional and organic products as possible. we reduce our waste by composting and our environmental impact by using biodegradable take out containers. we are members of westhaven farm csa and purchase seasonal local produce.

we make every effort to accommodate reasonable requests and substitutions, but it may not be possible in every circumstance

20% gratuity may be added for parties of 6 or more

Seating may be limited during our busiest times; reservations can be made for parties of 6 or more.

saturday brunch

8:30am – 2:30pm

hot drinks

belgian hot chocolate with chantilly cream	3.95
gimme! espresso (double shot)	2.95
americano	2.95
cappuccino, latte or café au lait	3.95
equal exchange organic coffee and decaf	1.95
teas	1.95
earl grey, earl grey decaf, english high grown,	
rooibos orange, fine lung ching(green),	
peppermint, chamomile, rosehip	

cold drinks

fresh orange and banana smoothie with yogurt and honey	3.95
fresh squeezed orange juice	3.95
tropicana orange juice	1.95
fizzy lizzy natural sodas	1.95
fuji apple, concord grape, grapefruit or cranberry	
saratoga sparkling spring water (12oz)	1.95
saratoga sparkling spring water (28oz)	3.95
coca-cola, diet coke, ginger ale	1.95
iced tea	1.95