

lunch

plates

maryland crabcakes with cucumber, avocado, mixed greens and mango citrus sauce	10.95
oslo salmon spice rubbed, with pickled beets, red onion, capers and mixed greens with swedish espresso-dijon sauce	10.95
tunisian lamb merguez sausage, two fried eggs, apricot-carrot chutney, marble rye toast and mixed greens with lively run chevre and pomegranate-cumin vinaigrette	9.95
caesar open faced sandwich with blackforest ham, red leaf lettuce, tomato, and mayo on sourdough toast; finished with asiago cheese, a fried egg and caesar vinaigrette; with a side salad	9.95

salads

on mixed greens unless specified

dewitt ham, turkey, tomato, cucumber, carrot, artichoke heart, hard boiled egg, gruyere and croutons with garlic confit vinaigrette	9.95
without meat	7.95
terra avocado, hard boiled egg, pickled beet, red onion, capers, carrots and croutons with buttermilk dressing	8.95
alice dried apricots, dried sour cherries, pumpkin seeds and lively run chevre with creamy balsamic dressing	8.95
zoë apple, maple spiced pecans, dried currants and danish bleu cheese on baby spinach with balsamic vinaigrette	8.95
house side manchego, apple, carrot, pumpkin seeds and croutons with garlic confit vinaigrette	6.95
add a cup of soup to the house side	8.95
small side tomato, cucumber, carrot and croutons with garlic confit vinaigrette	3.95

sandwiches

8.95

with danish pickles

café turkey roasted turkey breast, tomato, avocado, red onion, bacon, mayo and red leaf lettuce on sourdough toast	
blackforest ham, cucumber, dill, gruyere, dijon, mayo and red leaf lettuce on sourdough toast	
caprese fresh mozzarella, tomato, basil, red leaf lettuce and sun dried tomato vinaigrette on baguette toast	
michel bacon, brie, herbed aioli, cranberry chutney and baby spinach on baguette toast	
curried tuna with tomato, avocado, red onion, mayo and red leaf lettuce on marble rye toast	
garden cucumber, cheddar, tomato chutney, mayo and red leaf lettuce on multigrain toast	
half sandwich and bowl of soup	8.95
choose one of the above sandwiches	

grilled sandwiches

8.95

with danish pickles

lucretia lively run chevre, artichoke hearts, roasted red peppers and balsamic vinaigrette on foccacia
bella balsamic roasted portobello, basil, baby spinach, tomato, mozzarella, red onion and mayo on foccacia
charlotte roasted turkey breast, avocado, gouda, baby spinach, red onion and herbed aioli on multigrain
henri saucission a l'ail, gruyere, caramelized onion, cornichon relish and dijon on sourdough

soup

cup or bowl with crostini

please see blackboards for our daily soups and prices

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
choice organic and pompadour teas	1.95
earl grey, early grey decaf, english breakfast, green, rooibos, lavender-mint, chamomile, rosehip	

cold drinks

fresh orange and banana smoothie with yogurt and honey	3.95
energy drink: chard, mango, fig, orange juice and banana	3.95
fresh squeezed orange juice	3.95
tropicana orange juice	1.95
fizzy lizzy natural sodas	1.95
concord grape, grapefruit, cranberry or tangerine-passionfruit	
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

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 purchase seasonal local produce.

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

please note that we do not accept credit cards

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

breakfast

griddle served until 11:30am
with local maple syrup

baguette french toast made with vanilla rum batter	6.95
buttermilk pancakes with bananas	6.95
or with two eggs, and ham or bacon	8.95

eggs local, cage free

farmhouse two eggs, roasted potatoes, toast and house jam	6.95
with cheese or substitute egg whites	7.95
with bacon or blackforest ham	8.95
with chicken apple sausage	9.95
chef's plate roasted potatoes sautéed with red onion on fresh spinach with cheddar and two eggs; with toast	7.95
tex mex two scrambled eggs, cheddar, avocado, roasted garlic salsa, sourdough toast	7.95
fried egg sandwich on sourdough toast, chives and mayo	3.95
deluxe with ham and cheddar	5.95
morning glory sandwich scrambled egg, bacon, tomato chutney, cheddar and mayo on toasted multigrain	6.95
european two soft boiled eggs, croissant and café au lait	7.95
omelette up to three fillings, with toasted baguette	7.95
substitute egg whites	8.95
gruyere, cheddar, asiago, brie, mozzarella, feta, chevre, manchego, bacon, ham, saucission a l'ail, roasted potatoes, roasted red peppers, red onion, caramelized onion, artichoke hearts, tomato, avocado, portobello, salsa, tomato chutney, chives, basil, dill	

cereal and sides

house maple nut granola with fresh fruit, organic local yogurt and local honey	6.95
oatmeal with raisins, walnuts, cinnamon sugar and milk	5.95
currant scone, oatmeal scone or croissant	2.95
smoked bacon or blackforest ham	2.95
chicken apple sausage with cranberry chutney	3.95
roasemary garlic roasted potatoes	2.95
fresh fruit cup	3.95
toast sourdough, multigrain, marble rye or baguette	1.95
cinnamon toast baguette	2.95