

breadbasket

house cornbread and scones, and a selection of sweet and savory breads.

additional replenishment**3.95****farmhouse breakfast**

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

9.95**apple, sausage and potato hash**

with melted cheddar, fried eggs, chives and toast

10.95**tunisian plate**

lamb merguez sausage, two fried eggs, apricot-carrot chutney, sourdough toast and a salad with lively run chevre and pomegranate-cumin vinaigrette

9.95**eggs florentine**

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

9.95**eggs benedict**

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

9.95**house maple nut granola**

fresh fruit, organic local yogurt and local honey

7.95**morning glory sandwich**

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

8.95**omelettes****9.95**

made with three local free-range eggs and served with roasted potatoes, unless otherwise noted

substitute egg whites for \$1 extra

geneva

roasted potatoes, bacon and gruyere. served with a small side salad and garlic confit vinaigrette

mimi

balsamic portobello mushrooms, oven roasted tomatoes, fresh oregano and asiago

acapulco

avocado and cheddar, topped with roasted garlic salsa, sour cream and fresh chives

santa croce

sherry glazed shiitake mushrooms, fresh spinach and pesto compound ricotta

athena

wilted spinach, lemon zest, fresh dill and lively run feta

luna

thinly sliced red onions, croutons, fresh parsley and gruyere

we feature more omelettes and other specials on our blackboards

sides

smoked bacon or blackforest ham	2.95
chicken apple sausage	3.95
roasemary garlic roasted potatoes	2.95
seasonal fruit cup	3.95
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.

sunday brunch

10am – 2pm

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