

# GREENS & THINGS

## FRENCH ONION GRATINÉE

Served in a Whole Onion 12

## KALE SALAD

Shaved Brussels, Feta, Crispy Sumac Chickpeas, Charred Lemon Vinaigrette 14

## CAFÉ CHOPPED SALAD

Chopped Local Greens, Mortadella, Soppresata, Spicy Capicola, Provolone, Artichoke, Red Peppers, Green Olives, Red Onion, Red Wine Vinaigrette 16

## SEARED TUNA NIÇOISE\*

Bibb Lettuce, Oven-Cured Tomatoes, Niçoise Olives, Haricots Vert, Soft-Boiled Cage-Free Egg, Tri-Color Potatoes, Dijon Vinaigrette 18

## QUICHE LORRAINE

Served Warm with Local Greens 15

# MAINS

## STEAK FRITES

8oz. USDA Prime Hanger Steak Served Medium-Rare, Garlic Butter, Lemon-Garlic Aioli. Served with Pommes Frites 28

## SHRIMP & LINGUINE

White Wine Lemon Butter Sauce 23

## THE ITALIAN JOB

Mortadella, Soppresata, Spicy Capicola, Provolone, Olive Tapenade 16

## CROQUE MONSIEUR

*Best Damned Ham & Cheese in Sarasota*

Jambon de Paris, Gruyère, Béchamel, Dijon Mustard. Served with Local Greens 16. Try the Croque Madame with a Cage-Free Egg 2

## L'EUROPE SMASHBURGER\*

Local Grass-fed Beef Stuffed with Smoked Cheddar and Smashed, Onion Jam, House Pickles, Dijonnaise on a Sesame Bun. Served with House Chips 18

## CRISPY CHICKEN SANDWICH

Pickled Veggies, House Hot Honey Glaze, Aioli.  
Served with House Chips 16



OUR CHEFS WILL ACCOMMODATE ANY SPECIAL DIETARY NEEDS, RESTRICTIONS AND FOOD ALLERGIES. PLEASE LET YOUR SERVER KNOW. GLUTEN-FREE OPTIONS AVAILABLE.

*\*\*Consumption of raw or undercooked foods may increase the risk of food borne illnesses.  
A 20% gratuity will be added to parties of 6 or more. A \$8 charge will be applied to split menu items.*