

## EGGS AND GRIDDLE

BLUEBERRY PANCAKES 8.95

Served with two eggs, maple syrup and bacon or ham

FRENCH TOAST 8.95

Made with vanilla rum butter. Served with two eggs, maple syrup and bacon or ham

SATURDAY TEX MEX 9.50

Scrambled eggs with cheddar, avocado, roasted garlic-cilantro salsa, rosemary garlic roasted potatoes and sourdough toast

FARMHOUSE BREAKFAST 5.95

Two eggs any style, rosemary garlic roasted potatoes, and toast with housemade jam

Add blackforest ham or bacon 8.50

Add duck confit sausage with apple-pear chutney 9.50

THREE EGG OMELETTE 9.50

Served with baguette toast and a side salad.

Choice of three fillings: Roasted potatoes, green peppers, artichoke hearts, tomato, red onion, roasted red peppers, avocado, salsa, gruyere, cheddar, feta, brie, chevre, asiago, ham, bacon, fine herbs, scallions, fresh herbs

ORGANIC MAPLE ALMOND GRANOLA 7.50

With raspberry swirled organic yogurt & fresh fruit

## SEAFOOD

MARYLAND CRABCAKES 9.50

Two crabcakes served on field greens, cucumber and avocado with citrus mango sauce

CAFÉ SALMON 9.50

Spice-rubbed Norwegian Salmon served on field greens, melon and cucumber with yogurt-honey-horseradish sauce

## SANDWICHES

8.95

W. DANISH-STYLE PICKLED CUCUMBERS AND A SMALL SIDE SALAD

CAPRESE

Fresh mozzarella, tomatoes, fresh basil, field greens and sun-dried tomato vinaigrette on baguette

CAESAR

Blackforest ham, tomatoes, field greens and a fried egg on boule served open-faced with asiago cheese and caesar vinaigrette

CURRIED TUNA

Curry spiced tuna salad, avocados, shaved red onions, tomatoes, field greens and mayonnaise on marble rye

CAFÉ TURKEY

Roasted turkey breast, shaved red onions, tomato, avocado, smoked bacon, mayonnaise, and field greens on sourdough

BLACK FOREST

Blackforest ham, fresh dill, cucumbers, gruyere, field greens, dijon mustard and mayonnaise on sourdough

## SALADS

DEWITT SALAD 8.95

Blackforest ham, roasted turkey, prosciutto, salame, artichoke hearts, hard boiled egg, mixed fresh vegetables, gruyere cheese and croutons on field greens with garlic confit vinaigrette

without meat 7.95

ALICE 8.95

Dried sour cherries, dried apricots, pepitas, Lively Run chevre and radicchio on field greens with creamy balsamic dressing

## SOUP OF THE DAY

4.95

W. TOASTED BAGUETTE

# CAFÉ DEWITT

SATURDAY

8:30AM – 2:30PM

SIDE DISHES	
Smoked Bacon	2.95
Blackforest Ham	2.95
Duck confit sausage w. apple-pear chutney	3.95
Rosemary garlic roasted potatoes	2.95
Toast w. butter and housemade jam	1.95
Seasonal fruit cup	3.95
Cinnamon baguette	2.50
English currant or Scottish oatmeal scone	2.95
Croissant	2.95
Cornbread	1.95

CONDIMENTS	
Tomato-sultana chutney	1.25
Apple-pear chutney	1.25
Roasted garlic-cilantro salsa	1.25
Hollandaise	1.95

CAFÉ DEWITT MAKES EVERY EFFORT TO USE LOCAL, OR REGIONAL, PRODUCTS IN OUR DISHES. WE ARE MEMBERS OF WESTHAVEN FARMS CSA.

ALL EGGS ARE COOKED IN SMART BALANCE AND ARE FROM FREE-RANGE CHICKENS.

PLEASE NOTE THAT WE DO NOT ACCEPT CREDIT CARDS.

SEATING MAY BE LIMITED DURING OUR BUSIEST TIMES; RESERVATIONS CAN BE MADE FOR PARTIES OF 6 OR MORE.

AN 18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE.

HOT DRINKS	
Belgian hot chocolate with Chantilly cream	3.95
Gimme! Espresso (double shot)	2.50
Americano	2.50
Cappuccino, latte or café au lait	3.50
Italian syrup shot	.75
Equal Exchange Organic Coffee and Decaf	1.75
Teas	1.75
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
Cape Cod cranberry juice	2.50
Fizzy Lizzy natural sodas	
Pomegranate, fuji apple, concord grape, grapefruit, or tangerine	1.95
Saratoga sparkling spring water (12oz)	1.95
Saratoga sparkling spring water (28oz)	3.95
Saratoga spring water (12oz)	1.95
Coca-cola, Diet Coke, Ginger Ale	1.75

PLEASE BE SURE TO CHECK THE BLACKBOARDS FOR OUR SATURDAY SPECIALS.