

# Café 1505 Menu (PDF)

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## Daily Specials

### Quiche of the Day for August 19

Homemade, deep dish, unique ingredients, local eggs and cream. Served with toast from local bakeries, fresh fruit, or lemon dijon dressed greens.

#### **Spinach & Swiss**

### Daily Soups for August 19

Our soups are always homemade from scratch using the finest ingredients from our own unique recipes. We serve our famous cold soups and chilis seasonally. **(v)--vegetarian (gf)--gluten free**

#### **Gazpacho (v) (gf)**

#### **Caribbean Vegetable (gf)**

### Brunch Specials August 18-19

Our brunch specials have become a hit! We try to offer new and exciting brunch specials each weekend.

#### **Strauss Grassfed Burger w Arugula & Boursin** 15.00

*Strauss Family grassfed beef burger (half-pound) topped with homemade herb boursin, fresh arugula, oven toasted roma tomatoes, and a drizzle of balsamic glaze served on a gently grilled **Troubadour** sesame seed bun. Served with choice of potato chips, lemon dijon dressed greens, or red cabbage slaw.*

#### **Belgian Waffle w Berry Compote** 12.00

*Delicious Belgian waffle is topped with a mixed berry compote (blackberry, blueberry, raspberry, strawberry), brown sugar cinnamon pecan crumble, and homemade orange vanilla whipped cream.*

#### **Swiss Chard Frittata** 10.00

*Three large **JR Acres** farm eggs are filled with **Shared Seasons** swiss chard, roasted roma tomatoes & basil, and **Star Dairy** aged cheddar served fluffy frittata style with your choice of lemon dijon*

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*dressed greens or **Local Bakeries** toast. **sub fruit 1***

Consuming raw or undercooked meats or eggs with yolks less than well done may pose an increased risk of foodborne illness. Some items may contain nuts or nut oils. We gladly offer ingredient information upon request. Please ask.