

Café 1505 Menu (PDF)

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.

Broccoli Fontina

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)

Wild Mushroom Wild Rice (v)

Brunch Specials August 19-20

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

Sweet Potato Ginger Pancake 8.00

Chef Aubrey made her own candied ginger and reserved the ginger syrup. Chef Ken combined the syrup with roasted sweet potatoes, our ridiculously delicious buttermilk pancake batter, dotted it with candied ginger, grilled it to fluffy perfection, and topped the pancake with our house made orange vanilla whipped cream.

Local Frittata 10.00

*Three **JR Acres** farm eggs with roasted **Mueller** yukon gold potatoes, roasted **Shared Seasons** tomatoes, **Struass** chorizo, flame roasted poblano peppers, and **Laack Bros.** pepper jack served frittata style with a side of sour cream and fresh fruit.*

Turkey Brie & Chutney Panini 10.00

*Oven roasted turkey, creamy brie, and **SA Braai** chutney, a delicious slightly spicy, sweet, and tangy creation, is served*

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on *Troubadour* sour dough grilled to crispy perfection. Served with chips.

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.