

WELGOME TO CAFÉ 7

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SANDWICHES

Roast Beef

Shaved roast beef, caramelized Vidalia onions, cornichons, horseradish cheddar cheese, honey whole-grain mustard, pretzel bun

Gluten free upon request

\$11

Grilled Portobello **V**

Grilled portobello and red bell peppers, mushroom, arugula pesto, feta crème, focaccia

Gluten free upon request

\$10

Ham and Cheese

Piffire smoked ham, provolone, Dijon aioli, croissant

Gluten free upon request

\$10

Sunflower Butter and Jelly **V V**

SunButter and strawberry jelly on wheatberry bread

\$5

SALADS

Caesar

Crisp romaine, shaved Grana Padano cheese, petite focaccia croutons, creamy Caesar dressing

Gluten free upon request

\$7

Arugula **G V**

Candied walnuts, Maplebrook Farm feta, cranberries, maple cider vinaigrette

Vegan upon request

\$10

Chopped Salad with Grilled Chicken **G**

Heirloom baby carrots, Persian cucumber, grilled corn, garbanzo beans, radicchio, romaine, sunflower seeds, cranberries, lemon vinaigrette

\$12

Roasted Beet Grain Bowl **G V**

Salt-roasted beets, wild rice, roasted sweet potato, dried cherries, pistachios, goat cheese, Tuscan kale, maple cider vinaigrette

\$11

SOUPS

Hearty Beef and Bean Chili **G**

Kidney beans, poblano peppers, onions, garlic, vine-ripened tomatoes, garnished with cheddar cheese and sour cream

\$8

Roasted Butternut Maple Soup **V V**

Butternut squash and roasted shallot puree, topped with toasted pumpkin seeds and petite focaccia croutons

Gluten free upon request

\$7

G gluten free

D dairy free

V vegetarian

V vegan

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