

BREADBASKETS include house cornbread and scones,
and a selection of sweet and savory breads.
Additional replenishment 3.95

Other pastries are available; please refer to the
blackboard near the coffee machine.

EGGS FLORENTINE 9.50
Baby spinach and poached eggs on rosemary focaccia,
topped with hollandaise and fresh chives

EGGS BENEDICT 9.50
Blackforest ham and poached eggs on sourdough
toast, topped with hollandaise and scallions

FARMHOUSE BREAKFAST 9.50
Two eggs any style, chicken apple Calvados sausage,
rosemary garlic roasted potatoes and sourdough toast
with house jam

ORGANIC MAPLE ALMOND GRANOLA 7.50
Served with yogurt, fresh seasonal fruit and
local Tupelo honey

WAFFLES
Our waffles change weekly, please see our specials or ask
your server

PANCAKES
Our pancakes change weekly, please see specials or ask
your server

SUNDAY OMELETTES 9.50
All of our omelettes are made with three local free-range eggs
and served with rosemary garlic roasted potatoes, unless
otherwise noted.

In addition to our favorites listed below, we have special
omelettes each week.

OMELETTE GENEVA
Rosemary garlic roasted potatoes, smoked bacon and
gruyere cheese. Served with a small side salad and our garlic
confit vinaigrette.

OMELETTE MIMI
Marinated portobello mushrooms, oven roasted tomatoes,
fresh oregano and asiago cheese

OMELETTE ACAPULCO
Avocado and cheddar, topped with roasted garlic-cilantro
salsa and sour cream

OMELETTE SANTA CROCE
Local shiitake mushrooms, fresh spinach, basil pesto and
ricotta cheese

OMELETTE ATHENA
Wilted spinach, lemon zest, fresh dill, scallions and
Lively Run feta cheese

OMELETTE LUNA
Thinly sliced red onions, croutons, fresh parsley and
gruyere cheese

SIDE DISHES

Smoked Bacon	2.95
Blackforest Ham	2.95
Chicken apple Calvados sausage w. apple-pear chutney	3.95
Rosemary garlic roasted potatoes	2.95
Sourdough toast w. butter and house jam	1.95
Seasonal fruit cup	3.95
Side salad	3.95

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 AND SUPPORT CHALLENGE INDUSTRIES' HYDROPONIC PRODUCE FACILITY.

FOR YOUR HEALTH, WE AVOID COOKING WITH TRANS-FAT WHENEVER POSSIBLE. ALL EGGS ARE COOKED IN SMART BALANCE.

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.

CAFÉ DEWITT

SUNDAY BRUNCH
10 AM – 2PM

WHILE YOU RELAX, A DRINK TO START...

HOT DRINKS

Belgian hot chocolate with Chantilly cream	3.50
Gimme! Espresso (double shot)	2.50
Americano	2.50
Cappuccino	2.95
Latte	2.95
Café au Lait	2.95
Italian syrup shot	.75
Equal Exchange Organic Coffee and Decaf	1.55
Specialty teas available, please see insert	

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	1.55