



Rotating oyster selection with mignonette, horseradish and lemon
∞½ dozen 12 ∞dozen 22

Starters

- French onion soup with beef broth, caramelized onions and alpine style cheese 9
Field greens with fines herbes, root vegetables and shallot vinaigrette 8
Roasted beets with pear, farmer's cheese, pistachio, frisée and champagne vinaigrette 12
Seared scallops with grits, sautéed wild mushrooms, pea tendrils and red wine jus 13
Prince Edward Island mussels steamed in white wine with garlic, herbs and hand-cut frites 10/14
Sautéed chickpea cake with green beans, mushrooms, buerre blanc and preserved tomatoes 10

Menu du Chef

Poached shrimp with crème fraîche, orange
supremes, endive, garlic toast and citrus vinaigrette
Moulin de Gassac "Guilhem", Pays d'Hérault, France

Duck confit with spring pea purée, asparagus, pea
tendrils, new potatoes and brown butter vinaigrette
Domaine du Tauch, Grenache/Syrah blend, Fitou, France

Your choice of a dessert from our dessert menu
Domaine de Durban, Muscat de Beaumes-de-Venise, France

Three course Prix Fixe menu 39
add wine pairings 16

Mains

- Steak Diane with sautéed mushrooms, tarragon, shallots, cream and potato purée 32
Josper fired coulotte sirloin with hand-cut frites, red wine jus and watercress salad 26
Pan seared center cut filet mignon with brandy peppercorn sauce, rôti potatoes and sautéed mushrooms 37
Herb and citrus marinated chicken with mushroom cream, rôti potatoes and curried cauliflower 21
Mediterranean sea bass with flageolet bean ragoût, spinach, tomato vinaigrette and beurre blanc 27
Pan-seared skate with lemon brown butter, green beans, olive oil potatoes and caper vinaigrette 24
Sautéed chickpea cake with green beans, spinach, mushrooms and preserved tomatoes 19

Sides

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| Sautéed kale and spinach 4 | Haricots verts with roasted tomatoes 5 | Rotisserie Potatoes 4 |
| Curried cauliflower 5 | Flageolet bean ragoût 5 | Frites and aioli 4 |

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Executive Chef, Klayton Mutchler
Executive Sous Chef, Jeff Powell
Sous Chef, Benjamin Smalley