

## Baby Plates

### CRISPY GOAT CHEESE ROUNDS

*Warm, drizzled with honey, & served on toasted ciabatta rounds with baby greens* \$9

### PANCETTA WRAPPED SHRIMP

*Served with avocado & a red pepper chili sauce* <sup>GF</sup> \$9

### EDAMAME FALAFEL

*Flavored with fresh parsley & cumin and drizzled with tahini-ginger and balsamic sauces* \$7

### GREEK SLIDERS

*Ground lamb patties with sautéed onions, garlic, and rosemary topped with tzatziki, feta cheese & spinach and served on baby brioche rolls* \$7

### MAC'N CHEESE FRITTER

*Battered macaroni & cheese served with a jalapeño-blackberry sauce* \$6

### SCALLOP CEVICHE

*Sea scallops tossed with lime & orange juices, shallots and parsley over creamy avocado with pea shoots* \$10

### ROASTED ARTICHOKE BRUSCHETTA

*With pickled red onions, arugula pesto & red peppers* \$8

### ASIAN MEATBALLS

*Crisp & juicy chicken drizzled with a sesame-Riesling wine reduction* \$6

### LOCAL FARM CHEESE PLATE

*A variety of locally produced cheeses, Kalamata olives, roasted peppers, plum compote, and toasted house-made bread— great for sharing!* \$13

### PANKO CRUSTED CHICKEN TENDERS

*Honey Mustard* \$7

## Salads

*Add grilled chicken or shrimp to any salad for \$3. Add goat or bleu cheese for \$2.*

### QUINOA SALAD

*Quinoa with marinated zucchini, parsley, caramelized onions, grated Sprout Creek Farm's Barat cheese & a lemon vinaigrette* <sup>GF</sup> \$8

### HOUSE SALAD

*Baby greens, seasonal vegetables, & toasted walnuts with balsamic vinaigrette* <sup>GF</sup>  
Appetizer \$5 Entrée \$9

### BC COBB

*House salad topped with bacon, bleu cheese, turkey breast & avocado, with balsamic vinaigrette* \$12

### LEMON CHICKEN SPINACH SALAD

*Baby spinach, grilled chicken breast, feta cheese, red onions, & cucumbers with a lemon vinaigrette* <sup>GF</sup> \$12

### CAFÉ CAESAR

*Crisp romaine lettuce, focaccia croutons, & parmesan cheese* <sup>GF (w/o croutons)</sup>  
Appetizer \$6 Entree \$10

### HEIRLOOM TOMATO SALAD

*Juicy heirloom tomatoes tossed with feta and a mint vinaigrette* \$10

### CRAB & ASPARAGUS SALAD

*Lump crab meat and tender asparagus with ginger mustard, cantaloupe & lemongrass broth and chili oil* \$11

## DAILY SOUP SELECTION

Cup \$4.50 Bowl \$6

*House-made from the best ingredients!*

## B.C. Burgers

*Add Avocado \$2 Add Brie, Bleu, Soy, or Goat Cheese for \$1.00 more*

*Our hamburgers are made with freshly ground, grass fed, local beef from Woodland Farms. Burgers served with lettuce, tomato, red onion, and house-made French fries on a crisp focaccia bun.*

### HAMBURGER \$10

*With Cheddar or Swiss \$11*

*With Bacon & Cheese \$12*

### VEGAN BURGER

*A high protein burger made in-house with quinoa, soy, potato, peppers, & herbs, served on focaccia with a side salad \$10*

## Signature Sandwiches

*All sandwiches created with Babycakes' house-made breads & served with a side salad.*

*Substitute house-cut fries for \$1.00*

### AVOCADO CHEDDAR

*Sliced avocado, cheddar cheese, lemon vinaigrette, lettuce, tomato on ciabatta \$9*

### QUESADILLA

*Choice of chicken or shrimp, with avocado, pickled tomatillo, provolone, & sour cream \$11*

### CHIPOTLE CHICKEN

*Grilled chicken breast, melted cheddar, lettuce, tomato, & chipotle mayo on ciabatta \$10*

### MOZZARELLA PESTO MELT

*House-made mozzarella & pesto layered with tomatoes & served open-face \$12*

### GRILLED CHICKEN TERIYAKI

*Glazed chicken breast, seared pineapple, red onion & romaine lettuce on ciabatta \$11*

### CRISPY FLOUNDER

*Fresh crispy flounder, served on ciabatta with a lemon-dill aioli, lettuce, & tomato \$10*

### GRILLED TENDERLOIN

*Grilled beef tenderloin, cheddar cheese, caramelized onions & horseradish sauce on ciabatta \$11*

### PULLED PORK

*Slow-cooked, tossed in our sweet & tangy barbecue sauce and served on a brioche bun with jicama-celery root slaw \$11*

*Add Bacon or Avocado to any sandwich for \$2 more*

*18% gratuity added to parties of 6 or more*

# Entrées

## TEA SMOKED TROUT

*Wild rice, watercress & plum salad with a cardamom vinaigrette* <sup>GF</sup>

**\$16**

\* Chardonnay, Round Hill, Finger Lakes of New York

## GRILLED SALMON FILET

*Served over a crispy feta & orzo cake with marinated heirloom sweet peppers and avocado* **\$16**

\* Riesling, Clean Slate, Germany

## STRIP STEAK

*Pan-roasted and served with sautéed rainbow Swiss chard, zucchini-mashed Potatoes and a tomato confit* **\$19**

• Syrah, Cosentino, California

## PAN-SEARED TILEFISH

*Toasted couscous & arugula, marinated cherry tomatoes and shallots with a sherry vinaigrette* **\$17**

\* Pinto Grigio, Umbria, Italy

## HOUSE-MADE DUCK CONFIT TORTELLONI

*Served with sautéed yellow squash & scallions in a saffron-chardonnay broth* **\$18**

\* Pinot Noir, Umbria, Italy

## GRILLED PORK CHOP

*Sauteed local corn with a charred poblano & honey sauce and a Blue Velvet apricot & mint salad* **\$17**

\* Pinot Noir, Casa Venezia, Italy

## RICE NOODLES

*Snow peas, carrots & marinated shiitake mushrooms tossed in a sweet soy glaze* <sup>GF</sup>

**\$16 Half order \$11**

*Add chicken or smoked tofu* \$3

\*Fat Bastard Rosé, Fat Bastard Wines, France

## RIGATONI ALLA SARAH

*Tossed with tomatoes, leeks, white wine & herbs and topped with crispy capicola*

**\$16 Half order \$11**

*Add chicken or shrimp* \$3

\* Sangiovese, Franco Todoni, Italy

## SCALLOP RISOTTO

*Creamy risotto with pan seared scallops, pancetta & peas, topped with a carrot vinaigrette* <sup>GF</sup>

**\$18 Half order \$13**

\*Fat Bastard Rosé, Fat Bastard Wines, France

\*Suggested Wine Pairings <sup>GF</sup> Denotes Gluten Free Options

18% gratuity added to parties of 6 or more