

breadbasket 1.95
house cornbread and scones, and a selection of sweet and savory breads.

farmhouse breakfast 9.95
two eggs 🌿 any style; chicken apple sausage 🌿, bacon 🌿, or smoked ham 🌿; roasted potatoes and sourdough toast with house jam

apple, sausage and potato hash 10.95
with melted cheddar 🌿, fried eggs 🌿, chives and toast

tunisian plate 10.95
lamb merguez sausage 🌿, fried eggs 🌿, apricot-carrot chutney, marble rye toast and mixed greens with chevre 🌿 and pomegranate-cumin vinaigrette

eggs florentine 9.95
fresh baby spinach and poached eggs 🌿 on rosemary focaccia, served with hollandaise and chives

eggs benedict 9.95
smoked ham 🌿 and poached eggs 🌿 on sourdough toast, served with hollandaise and chives

house maple nut granola 7.95
fresh fruit, organic yogurt 🌿 and honey 🌿

🌿 indicates local or regional product

morning glory sandwich 8.95
scrambled egg 🌿, bacon 🌿, tomato chutney, cheddar 🌿 and mayo on toasted multigrain; with roasted potatoes

omelettes 9.95
made with three organic free-range eggs 🌿 and served with roasted potatoes, unless otherwise noted.

substitute egg whites for \$1 extra

geneva
roasted potatoes, bacon 🌿 and gruyere. served with a small side salad and roasted garlic thyme vinaigrette

mimi
balsamic portobello mushrooms, oven roasted tomatoes, fresh oregano and asiago

acapulco
avocado and cheddar 🌿, topped with roasted garlic salsa, sour cream and fresh chives




santa croce
sherry glazed shiitake mushrooms, fresh spinach and pesto compound ricotta

athena
wilted spinach, lemon zest, fresh dill and feta 🌿

we feature more omelettes and other specials on our blackboards

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s i d e s

bacon  or smoked ham 	3.95
chicken apple sausage  with cranberry chutney	3.95
rosemary garlic roasted potatoes	2.95
fresh fruit cup	3.95
currant scone, oatmeal scone or croissant	2.95
toast sourdough, multigrain, marble rye or baguette	1.95
side salad	3.95

h o u s e m a d e c o n d i m e n t s

tomato chutney	1.25
cranberry chutney	1.25
apricot-carrot chutney	1.25
roasted garlic salsa	1.25
hollandaise	1.95


café dewitt is committed to using as many local, regional and organic products as possible. we reduce our waste by composting and our environmental impact by using biodegradable take out containers. we purchase seasonal local produce.

local/regional product sources:

ithaca bakery (all bread), lively run (chevre), autumn's harvest (eggs, bacon, smoked ham), westwind farm (eggs), chateau royal (sausage), trois petite cochon (sausage), genegantslet maple products (maple syrup), evan's farmhouse (yogurt), howland's farm (honey), buttercup (cheddar)

please note that we do not accept credit cards

20% gratuity may be added for parties of 6 or more
reservations accepted for parties of 6 or more

 indicates local or regional product

s u n d a y b r u n c h

10am – 2pm

h o t d r i n k s

belgian hot chocolate with chantilly cream	3.95
gimme! espresso (double shot)	2.95
americano	2.95
cappuccino, latte or café au lait	3.95
equal exchange organic coffee and decaf	1.95
choice organic teas	1.95
earl grey with lavender, celtic breakfast, dragonwell green, chai, rooibos, peppermint	
milk steamer (tea of choice)	2.95

c o l d d r i n k s

fresh orange and banana smoothie with yogurt and honey	3.95
energy drink: chard, mango, fig, orange juice and banana	3.95
fresh squeezed orange juice	3.95
tropicana orange juice	1.95
fizzy lizzy natural sodas	1.95
concord grape, grapefruit, cranberry or tangerine-passionfruit	
saratoga sparkling spring water (12oz)	1.95
saratoga sparkling spring water (28oz)	3.95
coca-cola, diet coke, ginger ale	1.95
iced tea	1.95