

café dewitt  
memorial day brunch 2011  
8:30a-1:00p

**omelettes** with roasted potatoes and sourdough toast 10  
acapulco: avocado, cheddar, house salsa, sour cream and chives  
florian: fresh herbs (dill & tarragon), fresh cracked black pepper,  
gouda, dill havarti  
selma: saucission a l'ail, parsley-walnut pesto, sautéed leeks, gruyere  
cecilia: chorizo, pears, marinated red onion, manchego  
santa croce: sherry glazed shiitake mushrooms, pesto compound ricotta,  
fresh spinach

**sweet** 10  
stuffed brioche french toast: filled with a mixture of ricotta and cream  
cheese, with sour cherry-raspberry sauce; made with vanilla-rum  
batter  
lemon soufflé pancakes with fresh strawberries and local maple syrup  
belgian sour cream waffles with red currant sauce and chantilly cream

**poached eggs and hollandaise**  
benedict: blackforest ham on toasted sourdough 10  
florentine: fresh spinach on foccacia 9

**staff favorites**  
morning glory: scrambled egg, bacon, cheddar, house tomato chutney 9  
and mayo on toasted multigrain, with roasted potatoes  
huevos rancheros: braised angus beef, chipotle white beans, tomatoes, 10  
and onions, served on tortillas with fried eggs and lime crema  
tunisian plate: lamb merguez sausage, fried eggs, carrot-apricot chutney, 10  
salad with lively run chevre and pomegranate-cumin vinaigrette, rye toast  
farmhouse breakfast: two eggs any style, roasted potatoes, chicken 10  
apple sausage, ham or bacon, toasted sourdough, rye or multigrain  
apple, potato, sausage hash: with fried eggs and sourdough toast 10  
house maple nut granola with local organic yogurt, fresh fruit and 8  
local tupelo honey

**sides**  
currant scone, oatmeal scone or croissant with house jam 3  
roasted potatoes 3  
chicken apple sausage, blackforest ham or smoked bacon 4  
fresh fruit cup 3