

## SNACKS + SHAREABLES

**hummus + olives 10**  
*garlic, roasted peppers, tahini, grilled bread*

**fritto misto 17**  
*shrimp, squid, scallops, lemon aioli*

**crispy brussels sprouts 10**  
*maple, pepitas, parsley, lime, garlic*

**french fries 10**  
*parmesan, fried herbs, black garlic aioli*

**jalapeño-bacon croquettes 12**  
*charred avocado crema*

## PASTAS

**rigatoni bolognese 26**  
*pork bolognese, rosemary, parmesan*

**mafaldine 28**  
*braised lamb, garlic scapes, kale, ricotta salata*

**ricotta gnocchi 27**  
*roasted mushrooms, basil, pine nuts, parmesan*

**Ask us about today's desserts!**

*Before placing your order, please inform our staff if anyone in your party has a food allergy. Consuming raw or undercooked meat, shellfish, or poultry may result in foodborne illness.*

## SALADS

*add-on:*  
*grilled chicken 5, miso broccoli 5, half avocado 5, shrimp +7*

**thai noodle bowl 14**  
*rice noodles, cabbage, toasted peanuts + sesame, carrots, cucumbers, sweet peppers, ginger-lemongrass dressing*

**antipasti salad 16**  
*cheese, soppressata, olives, greens, crispy chickpeas*

**chopped salad 16**  
*chicories, apples, squash, dried cranberries, shaved carrots, toasted seeds, maple + tahini dressing*

## SANDWICHES, ETC.

*add a side 6*

**cuban 15**  
*mortadella, braised pork, swiss, pickles, dijonnaise, sub roll*

**miso-roasted broccoli melt 12**  
*cheddar, american, black garlic aioli*

**pumpkin grilled cheese 12**  
*caramelized onions, cheddar, spiced pumpkin*

**prime burger 18**  
*cheddar, special sauce, LTOP*

**fried chicken sandwich 17**  
*pimento cheese, pickles, iceberg, buttermilk ranch*

*State and Federal regulations prohibit restaurant servers from sharing tips with the hard-working team in the kitchen. In an effort to offer equitable pay to all our dedicated staff, we have placed a 5% fee to your check that will directly benefit our kitchen team.*

## CAFE B COCKTAILS

- espresso martini** 14  
*la colombe espresso, vodka, galliano ristretto, demerara*
- fiero spritz** 12  
*martini fiero, prosecco, fever-tree club soda*
- bolnuevo** 12  
*bombay 1er cru gin, st-germain, fever-tree ginger beer*
- dublin to porto** 13  
*teeling irish whiskey, white port, tonic*
- giovanni de la casa** 14  
*patrón reposado, martini fiero, lime*
- summer recess (non-alcoholic)** 12  
*martini floreale aperitivo, fever-tree elderflower tonic*

## BEER & READY-TO-DRINK

- athletic brewing "run wild" n/a** 12 oz. | < .5% | 6
- von trapp bohemian pilsner** 12 oz. | 5.4% | 6
- zero gravity "conehead" ipa** 12 oz. | 5.7% | 7
- field recordings "morro gru" spritz** 12 oz. | 7.1% | 14

## WINE

- dancing crow vineyards sauvignon blanc**  
north coast, california | 12
- domaine de la guilloterie "elegance" chenin blanc**  
loire valley, france | 15
- VRAC vin de pays de mediterranee rosé**  
provence, france | 12
- domaine dupeuble gamay beaujolais**  
beaujolais, france | 14
- milenrama tempranillo rioja reserva**  
rioja, spain | 14

updated 07/29//23

cafe  
**Beatrice**  
**AT NIGHT**