



French Onion Soup au Gratin
a classic topped with gruyère \$8

Soup du Jour
chef's daily creation \$6

HORS D' OEUVRES

Parmigiano-Reggiano Frites
fresh thyme, rosemary, savory,
truffle aioli \$8

LES SALADES

Michigan Beet Salad
braised beets, grapefruit suprême, chèvre
mascarpone, torn mint, spiced pecans, mixed greens,
macerated blueberries \$12

Caprese
fresh burrata, heirloom tomatoes, balsamic glaze,
basil pesto, garlic oil, focaccia crostini \$12

Ancient Grains Salad
medley of grains, asparagus, fennel, tomato,
dried fruit, walnuts, mixed greens, fresh herbs,
Sous Vide chicken, ice wine vinaigrette \$14

Summer Quiche
grilled zucchini, roasted peppers, melted leeks,
goat cheese \$12

Caesar 1924
romaine hearts, parmesan, garlic croutons,
classic creamy caesar dressing \$10
add grilled chicken \$16

Grilled Stone Fruit Salad
grilled fruit, radicchio, greens, burrata cheese, shaved
prosciutto, honey balsamic reduction \$14

Asian Quinoa Salmon Salad
heirloom tomato, edamame, mandarin
orange, cucumber, walnuts, peas, seaweed,
asian vinaigrette \$18

Chef's Chop Salad
romaine, chicken breast, avocado, bleu cheese,
virginia ham, applewood smoked bacon, tomato,
red onion, egg, chives, choice of dressing \$12

LES SANDWICHES

Shrimp and Chorizo Roll
pico de gallo, avocado, black beans, scallions, white cheddar cheese \$16

Cafe Reuben
corned beef, peppered slaw, house-made cider mustard, swiss cheese, marble rye bread \$12

Braised Beef Quesadilla
bell peppers, onion, pico de gallo, sriracha sour cream, white cheddar cheese \$14

Cafe Zinc Turkey Club
turkey, avocado, applewood smoked bacon, balsamic-onion marmalade, ciabatta bun \$14

*** Cafe Angus Burger**
sautéed mushrooms, swiss cheese, fried egg, herb aioli, butter bun \$18

Cafe Zinc Tuna Sandwich
albacore tuna, capers, red onion, lemon, cucumber, tomato, dill Havarti cheese,
house-made focaccia \$14

Strawberry Chicken Panini
spinach, tomato, lime-minted strawberry, toasted sesame cream cheese, house-made focaccia \$14

Pork Belly BLT
avocado, confit tomatoes, arugula, sous vide pork belly, sourdough \$14

ENTRÉES

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$13
with chicken \$19 with shrimp \$22

Moroccan Plate
zaalouk, chickpeas, broccoli, bell peppers,
pearl onion, seasoned with la kama spice,
tzatziki sauce, cous cous, pita bread \$14
with chicken \$20 with shrimp \$23

*A 20% gratuity will be added for parties of eight or more
*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness, especially if you have certain medical conditions