

THE NEIGHBORHOOD CAFÉ

Evening Appetizers

Charcuterie Board A selection of gouda, sharp cheddar, havarti, prosciutto, salami, olives and grapes 15.00

Hummus Platter House-made hummus served with toasted pita wedges 12.00

Spinach Artichoke Dip Served with toasted pita wedges 12.00

Crab Dip Served with tortilla chips 15.00

Evening Handhelds All items served with one evening side

Salmon BLT Grilled salmon, bacon, avocado, lettuce, tomato, and pesto mayo on multigrain 19.00

Chicken Pesto Panini Grilled chicken with pesto, provolone, onion and tomato on white bread 15.00

Buffalo Chicken Panini Grilled chicken, buffalo sauce, blue cheese crumbles, spinach and bacon 15.00

Cranberry Chicken Salad House-made with lettuce and tomato on multi grain bread 15.00

Evening Handcrafted Burgers All items served with one evening side 17.00

Bacon & Cheddar

Mushroom & Swiss

House-made Pimento Cheese

Black & Blue with Bacon

Evening Soups and Salads Dinner portion salads

Café Salad Field greens, carrots, cucumbers, grape tomatoes, red onion and asiago 15.00

Cobb Field greens, grilled chicken, bacon, avocado, egg, tomatoes and blue cheese 18.00

Chicken Caesar Romaine lettuce, grilled chicken, parmesan, croutons and Caesar dressing 16.00

Blackened Shrimp & Spinach Salad With strawberries, pecans, almonds and goat cheese 19.00

Caprese Salad Fresh mozzarella cheese, tomatoes and basil with a balsamic reduction glaze 15.00

Soup Of The Day Cup 6.00 / Bowl 8.00

Evening Entrees

Fillet Mignon 30.00

A grilled 8oz filet mignon with chipotle butter served with roasted red potatoes and asparagus

Ahi Tuna 25.00

An 8oz Ahi tuna fillet topped with Ponzu Sauce over a bed of wasabi mashed potatoes and broccoli

Honey Dijon Salmon 25.00

Pan seared salmon topped with a Dijon honey glaze. Served with roasted red pepper rice and grilled asparagus

Crab Cake Dinner 25.00

Two pan seared crab cakes with Cajun remoulade sauce, served with mashed potatoes and sauteed spinach with garlic

Mediterranean Chicken 19.00

Grilled chicken topped with balsamic reduction and feta cheese, served with mashed potatoes broccoli

Lobster Mac & Cheese 24.00

Chef's special house-made Mac & Cheese with Lobster chunks and a creamy three cheese blend sauce

Quinoa Dinner with Grilled Chicken 18.00

Quinoa with avocados, broccoli, asparagus and carrots

Lasagna (with meat) or Chicken Parmigiana 22.00

House-made Italian comfort food served with one House Side, a side salad and garlic bread

Meatloaf & Potatoes 20.00

House-made, thick sliced Meatloaf with your choice of mashed potatoes or roasted potatoes topped with a brown gravy and accompanied with a vegetable medley

Evening Kids Menu all items served with a drink and one side

Mac & Cheese - Hot Dog - Grilled Cheese - Quesadilla (with chicken add 2.00) – **Hamburger** 9.00

Evening House Sides

Pesto Pasta Salad - Mashed Potatoes - Vegetable Medley - Mac & Cheese - Sauteed Spinach 8.00

Roasted Red Pepper Rice 6.00

Evening Desserts 9.00

Our desserts are sourced locally and change regularly, your server can discuss your nightly options

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THE NEIGHBORHOOD CAFÉ

Eggs & Omelets includes your choice of toast and a classic side. Upgrade to egg whites for \$2.00

Egg White Scramble with turkey, spinach, grape tomatoes and pepper jack cheese 12.75

Runners Omelet egg whites, turkey, roasted vegetables, brie with avocado 13.50

Western Omelet ham, peppers, onions, and pepper jack cheese 12.75

Greek Omelet or Frittata, your choice feta cheese, onion, tomato, spinach and Kalamata olives 12.75

Veggie Frittata onions, tomatoes, spinach, black olives and feta 12.00, add meat 1.50

Jalapeno Omelet turkey, jalapenos, tomato and pepper jack cheese 12.75

California Omelet fresh avocado mash, bacon, tomato, red onion and asiago cheese 12.75

Napa Valley Omelet baby spinach, mushrooms, tomato, fresh basil and goat cheese 12.75

Ranchero Scrambler chorizo, roasted corn, tomatoes, jalapenos, tortilla strips and cheddar cheese 13.50

Grill Combo with two eggs, one pancake, one meat side and one classic side 12.75

Two Egg Plate 7.95 **Three Egg Plates** 8.75

Egg Burrito and Sandwiches add a classic side for 3.50 or a meat side for 4.25

Build Your Own Burrito choose one from each of the following 11.00 extras are .75 each

Meats: Sausage, ham, chorizo or bacon

Veggies: onions, spinach, mushrooms, tomatoes, peppers or jalapenos

Cheese: American, cheddar, Monterey jack, pepper jack, feta, Swiss, goat cheese, mozzarella, provolone, brie or blue cheese crumbles

Runners Sandwich egg whites, avocado, roasted turkey, tomato and pesto on nine-grain toast 9.95

Egg and Cheese Bagel your choice of cheese 6.50 Add one meat for 1.50

House Specialties

Quiche of the Moment fresh fruit and a petite house salad or your choice of sides 12.00

Lox Platter a toasted bagel, cream cheese, capers, red onion, tomato, chopped hard-boiled egg 13.50

Breakfast Enchiladas two eggs your way in two corn tortillas, topped with sour cream, cheddar cheese and red chile sauce with a side of black beans 11.50

Lox Bagel with cream cheese, capers, tomato, bacon and avocado with a classic side 13.00

Breakfast Burrito with eggs, chorizo, bacon, home fries, black beans, red chile sauce, cheddar cheese, sour cream 11.50

Benedicts all Egg Benedict dishes come with hollandaise sauce

Crab Cake poached eggs over two lump crab cakes on an English muffin 14.50

Classic poached eggs over Canadian bacon on an English muffin 12.50

Florentine poached eggs over spinach, sliced tomato, red onion on an English muffin 12.50

California poached eggs over sliced avocado, bacon, grilled tomato slices, on an English muffin 14.50

Caprese poached eggs over sliced tomato, mozzarella, pesto with fresh basil 12.50

Pancakes served with your choice of a classic side or a meat side

Buttermilk: Two 9.50, Three 10.50 **Infused with:** Raspberries, Blueberries or Chocolate Chips add 1.50

French Toast

Classic dusted with powdered sugar 10.50

Pecan Crusted French Toast with candied pecans topped with mixed berries and powdered sugar 11.50

Nate's Fantastic French Toast stuffed with peanut butter or Nutella and banana with your choice of strawberry or blueberry preserves and topped with powdered sugar 11.50

Kids Menu includes drink and side 8.00

French Toast, Pancakes, Two Eggs & Toast, Grilled Cheese, Mac & Cheese, PB&J, Hot Dog, Yogurt & Granola

Classic Sides 3.75

Home Fries, Oatmeal, Fruit, Black beans, Yogurt and Granola, Biscuit and Gravy, Grits, Sliced Tomato and Avocado. Add one egg 2.00, Two eggs 3.00

Breakfast Meats 4.50

Ham, Bacon, Turkey Bacon, Sausage Patty, Turkey Sausage Link

THE NEIGHBORHOOD CAFÉ

Appetizers

Charcuterie Board a selection of gouda, sharp cheddar, havarti, prosciutto, salami, olives, grapes and assorted artisan crackers 14.00

Hummus Plate Homemade Hummus served with pita wedges 9.00

Specialty Crafted Burgers served with lettuce, tomato, onion, pickle spear and your choice of a classic side

Black and Bleu Burger with bacon and bleu cheese 12.50

Bacon and Cheddar 12.50

Carolina Burger topped with chili and slaw 12.50

Pimento Cheeseburger 12.50

Hangover Burger topped with a fried egg and chili 12.50

Sandwiches

Salmon BLT grilled salmon, bacon, avocado, lettuce, tomato and pesto mayo on multigrain bread 17.00

Classic BLT bacon, lettuce, tomato with mayo on classic white bread 11.00

Cafe Chicken Sandwich grilled chicken, bacon, fresh avocado, pickled red onion, lettuce, tomato, Monterey jack and pesto mayo on a brioche bun 13.50

Crab Cake Sandwich lettuce, tomato, red onion, creamy Cajun remoulade on a brioche bun 12.50

Cranberry Chicken Salad Sandwich housemade with lettuce and tomato on multigrain bread 12.50

The Club turkey, ham, bacon, lettuce, tomato with mayo on sourdough bread 12.50

Paninis

Buffalo Chicken with bacon, buffalo sauce, blue cheese crumbles, tomato and spinach 11.50

Grilled Chicken Pesto with provolone, tomato, white onion on white bread 11.50

Cordon Bleu with grilled chicken, ham, Swiss cheese, honey mustard on sourdough bread 11.50

The Cali cheddar, bacon, avocado, tomato on sourdough bread 11.50

Mediterranean Chicken with balsamic, hummus, kalamata olives, cucumbers, feta, tomato 11.50

Wraps

Buffalo Chicken with Bacon with buffalo sauce, bleu cheese crumbles, lettuce and tomato 11.50

Spinach Turkey with tomato, red onion, goat cheese, avocado and sweet chili sauce 12.50

Mexi Chicken with field greens, roasted corn, tomatoes, jalapenos, black beans, cheddar and ranch dressing 11.50

Chicken Bacon with honey mustard, Monterey jack, lettuce, red onion and tomato 11.50

Asian Chicken with a soy sesame vinaigrette, Mandarin oranges, carrots, cucumber, crispy wontons and spring greens mix 11.50

Chicken Caesar with romaine lettuce, parmesan, croutons and caesar dressing 11.50

Mediterranean Chicken with balsamic, hummus, kalamata olives, cucumbers, feta, tomatoes, pepperoncini's and field greens 11.50

Salads add Chicken 6.00, Chicken Salad 6.00, Crab Cake 8.00 or Salmon 8.00

Cobb with field greens, chicken, bacon, avocado, egg, tomatoes, red onion and bleu cheese crumbles 14.00

Asian with field greens, chicken, cucumbers, carrots, Mandarin oranges, crispy wontons with a soy sesame dressing 14.00

Greek with field greens, onion, tomatoes, Kalamata olives, red onion, cucumbers, pepperoncini and feta 12.00

Quinoa Salad with roasted vegetables, grape tomatoes and sliced avocado topped with drizzled balsamic reduction 11.50

Field Green with Blackened Shrimp or Chicken with dried cranberries, goat cheese, chickpeas and candied pecans
Chicken 12.00 **Shrimp** 15.00

Caesar with romaine hearts, croutons and parmesan 10.50

Café Salad with field greens, carrots, red onion, cucumbers, grape tomato and asiago 10.50

Housemade Dressings: Zesty Italian, Garden Ranch, Creamy Bleu Cheese, Honey Mustard, Thousand Island

Housemade Vinaigrettes: Balsamic, Dijon, Pomegranate, Strawberry, Soy Sesame, Citrus Herb

Soup of The Day Cup 3.50, Bowl 5.50

Cup of Soup and Half Sandwich 11.00 Choice of: Chicken Salad, Grilled Cheese, BLT or Small Café Salad

Classic Sides

Roasted Veggies, Tuscan Quinoa, Chips, Fruit, Potato Salad, Pesto Pasta Salad or Cole Slaw 3.75

Desserts

Cheesecake 6.00

Seasonal Cobbler 5.00

Cake from "The Bakery" 6.00

www.theNCafe.com