

CAFÉ CHEESERIE

2026 SUMMER MENU

OPENING

MEDITERRANEAN STILL LIFE 21

whipped feta, wildflower honey, grilled halloumi, olives, cucumber, pickled onion, cucumbers, summer squash ribbons, white bean hummus, grilled focaccia

THREE SISTERS SUCCOTASH 13

warm vegetable dip of roasted sweet corn, heirloom beans, summer squash, sweet peppers, local tomatoes, fresh herbs, sunflower seed crunch, and fried basil served with warm fry bread

HOUSE ZA'ATAR FRIES 8

handcut french fries tossed with sumac, lemon zest, garlic, and herbs, served with saffron aioli and house-made persian pickles

GARLICKY PARMESAN FRIES 8

handcut french fries tossed with parmesan cheese, garlic butter, and herbs served with basil parmesan aioli

BREAD & BUTTER 7

dozen bakery demi baguette served with seasonal compound butter made with peaches & bloomsbury farm herbs

GARDEN BY THE SEA

GRILLED SHRIMP & GREEK ORZO 19

seasonal greens, grilled shrimp, pickled onion, sun-cured tomato, cucumber, feta, orzo pasta with preserved lemon, olives & herbs

SUMMER GARDEN COBB 19

seasonal greens, grilled chicken breast, benton's bacon, avocado, heirloom tomatoes, sweet corn, marinated summer squash, hard-boiled egg, smoked blue cheese, served with basil parmesan ranch

FRESH MARKET GREENS 13

seasonal greens, cucumber, tomato, pickled red onion served with choice of dressing

- add grilled chicken breast +4
- add grilled shrimp +5

MAIN GALLERY

PERSIAN GARDEN CHICKEN BURGER 22

chicken smash burger, grilled onion, whipped feta, tomato, herbs, lettuce, & saffron aioli on a toasted sesame seed bun, served with za'atar fries and persian pickles

CLASSIC CAFÉ BURGER 20

local beef, american cheese, tomato, lettuce, grilled onion, house garlic dill pickles on a sesame seed bun, served with hand-cut fries

FOCACCIA BLT 19

local heirloom tomatoes, benton's bacon jam, microgreens, basil parmesan aioli, cracked black pepper served open-faced on house-baked roasted tomato & garlic focaccia, served with choice of side

SUMMER TOMATO & VEGGIE SANDWICH 18

white bean hummus, heirloom tomatoes, cucumbers, fried basil, fresh lettuce, pickled shallots on house-baked roasted tomato & garlic focaccia, served with choice of side

CLASSIC PARISIAN HAM & BRIE 18

rosemary ham, double crème brie, seasonal compound butter, rosé dijon mustard & cornichons on demi baguette, served with choice of side

STARRY NIGHT GRILLED CHEESE 17

double crème brie, gruyère & bordeaux cherry compote on Van Gogh-inspired sourdough bread served with parmesan fries & basil parmesan aioli

THE DEFINITIVE CLASSIC 16

new school american, ashe county white cheddar, gruyère, on garlic butter sourdough bread with a parmesan frico crust served with our scratch-made old-fashioned tomato soup

- add grilled chicken +4
- add benton's bacon +2
- add heirloom tomato +2

**gluten-free bread substitutions available*

SIDES

HANDCUT FRIES	4
GREEK ORZO PASTA SALAD	5
OLD FASHIONED TOMATO SOUP	4 6
HOUSE SALAD	4
KETTLE CHIPS	3.5

LITTLE ARTISTS

KIDS MEAL 12

served with juice or fresh squeezed lemonade

- grilled cheese, ham & cheese baguette, or grilled chicken strips
- side of fresh fruit, veggie chips, banana chips, or tomato soup

MINI CHARCUTERIE BOARD 12

ham roll-ups, cheese flowers, fresh fruit, banana chips, gluten-free crackers, and nutella

COLD BEVERAGES

organic iced black tea	3
fresh squeezed lemonade	3.5
hibiscus fruit tea	4
craft sodas	3.5
bottled water (still or sparkling)	3.5

SPECIALTY TEA

(hot or iced)

artisan tea pour over	5
chai latte	5.5
matcha latte	5.5

CHECK THE PASTRY CASE & COFFEE MENU FOR SEASONAL OFFERINGS

