



Artfully Composed Cafe Fare - Curated with Creativity
Open Wednesday- Sunday from 11:00am-3:00pm
everson.org/louise

SALADS

Classic Caesar \$14

Romaine, grilled rosemary chicken, shaved Parmigiano Reggiano, house Caesar dressing, Italian ciabatta croutons *Contains: dairy, egg, gluten, fish - (GF upon request)*

Purple Reign \$17

Corn flake-crust ed crispy chicken, crumbly bleu cheese, pickled beet eggs, baby beets, Black Forest bacon, spicy pepitas, avocado, balsamic reduction, olive oil, salt & pepper

Salmon available as a subsitute for any salad for +\$6

SANDWICHES

All sandwiches served a la carte - Add chickpea pasta salad or house side salad +\$3

The Amalfi \$16

Whipped lemon ricotta, dressed field greens, tomatoes, red onion, mozzarella, prosciutto, balsamic drizzle, toasted Italian bread *Contains: dairy, gluten - (Vegetarian option available without prosciutto)*

Challah Back \$15

Tuna salad with dill, onion, mandarins, and dressed field greens on toasted challah with garlic butter *Contains: fish, egg, gluten, dairy - (Nut-Free)*

PLATES

Golden Hour Pepper \$18

Stuffed tri-colored pepper with basmati rice, pine nuts, golden raisins, caramelized onions, lemon, ground turkey, melted mozzarella, goat cheese, and tomato beurre blanc *Contains: dairy, nuts -(GF)*

Salmon & Fire-Roasted Peaches \$22

Seared salmon over burrata and dressed arugula, topped with fire-roasted peaches, peach honey chili oil, and balsamic glaze *Contains: dairy, fish - (GF)*

Art Deco Philly \$19

Seared shaved steak with caramelized onions, roasted peppers, melted cheese blend, and house aioli *Contains: dairy - (Not vegetarian)*

SIDES

Chickpea Pasta Salad \$7

Cucumber, onion, chickpeas, crumbled feta, lemon-herb vinaigrette *Contains: dairy - (VG upon request)*

House Side Salad \$6

Mixed greens, tomato, cucumber, red onion, choice of dressing *(GF, VG)*

DESSERTS

Affogato \$8

Everson-inspired ice cream paired with a hot shot of espresso *Contains: dairy - (GF)*

Strawberry Rose & Lemon Cinnamon Bun (by Tara) \$8

Floral and zesty - a curated swirl of artful indulgence *Contains: gluten, dairy, egg*

Guided Apple Puff \$7

Roasted Fuji apple and caramel crumb wrapped in golden puff pastry (add a scoop of ice cream +\$2) *Contains: gluten, dairy*

BEVERAGES

Sodas \$2.50 | Coffee \$2.00 | Bottled Water \$2.00 | Sparkling Water \$3.00 |
Spot of Tea \$2.00 | Pot of Tea Service \$7.00

Lattes & Cappuccinos \$4.99

Available hot or iced. Flavor shots: vanilla, cookie butter, hazelnut, or caramel

