

Café Midi Lunch

Salads

Organic Greens with Endive, Golden Beet, Feta Cheese, String Beans, Cajun Chicken & Goji Berries	\$15.95
Smoked Salmon with Organic Mixed Baby Greens, Tomato, Asparagus & Vinaigrette	\$14.95
Spinach with Asparagus, Fennel, Tomato, Caramelized Walnuts, Goat Cheese & Fresh Pear	\$14.50
Arugula with Imported Prosciutto, Roasted Pine Nuts & Shredded Parmesan	\$14.50
Casablanca with Organic Greens, Avocado, Cucumber, Tomato, Turkish Figs, Goat Cheese & Cumin	\$14.50
Fava Bean Salad with Organic Mixed Baby Greens, Smoked Chicken, Feta Cheese & Vinaigrette	\$14.95
Thai Spicy Chicken Sausage with Grilled Asparagus & Butter Lettuce	\$14.95
Café Midi Chinese Chicken Salad with Orange, Roasted Sliced Almonds & Sesame Dressing	\$14.95
Caesar Salad with Shaved Parmesan Cheese & Toasted Croutons	\$13.50
Chef with Romaine, String Beans, Tomato, Asparagus, Red Beet, Fennel & Goat Cheese	\$14.50
Chopped Broccoli Salad with Fresh Apple, Tomato, Cucumber, Avocado, Fresh Basil & Vinaigrette	\$14.95
Two Avocado Halves Stuffed Separately with Tuna & Curried Mango Egg Chutney	\$15.95
Organic Tofu, Organic Baby Greens, Grilled Fennel, Tomato, Egg, String Beans & Mango	\$14.50
Blackened Chicken Salad with Golden Beet, Tomato & Organic Mixed Baby Greens	\$14.95
Belgium Endive with Arugula, Walnuts, Orange, Gorgonzola or Goat Cheese on Toast	\$14.50
Niçoise Salad with Tuna, Egg, String Beans, Potato, Olives, Cucumber & Tomato	\$15.95
Buffalo Mozzarella with Vine-Ripened Tomatoes, Basil & Pesto Vinaigrette	\$14.50
Buffalo Mozzarella with Vine-Ripened Tomatoes, Basil, Cajun Chicken & Organic Baby Greens	\$15.95
Gourmet Salad with Tofu, Grilled Chicken, Zucchini, Salsa, Avocado & Organic Mixed Greens	\$15.95
Greek Salad with Romaine, Tomato, Cucumbers, Olives, Egg & Feta Cheese	\$14.50
Panachée with Arugula, Romaine, Belgian Endive, Avocado, Brie, Prosciutto & Grapes	\$14.95
Grilled Steak Salad with Organic Baby Mixed Greens, Grilled Onions & Asparagus	\$15.95
Two Maryland Crab Cakes with Organic Mixed Baby Greens & Tomato	\$15.95
Cold Fettuccini with Spinach, Tomato, Basil, Garlic, Goat Cheese & Cajun Chicken	\$15.50
Shrimp Salad with Arugula, Grilled Asparagus, Tomato & Fresh Mango	\$15.95
Grilled Veggie with Asparagus, Eggplant, Zucchini, Fennel, Tomato, Fresh Mozzarella & Chicken	\$15.95
Caesar Salad with Dover Sole, Shredded Parmesan, Tomato & Cajun Crouton	\$15.95
Asparagus Salad with Arugula, Golden Beet, Tomato, Fresh Mango & Avocado	\$14.50
Edouard's Chopped Salad with Romaine, Cabbage, Tomato, Scallions & Gruyere Cheese	\$13.95
Golden & Red Beet with Arugula, Roasted Pecans, Tomato, Goat Cheese & Blackened Chicken	\$15.95
Spinach & Belgium Endive with a Scoop of Curried Egg, Mango Chutney & Fresh Grapefruit	\$14.50
Organic Greens with Radish, Apple, Tomato, Avocado, Roasted Pecans, Dill & a Scoop of Tuna	\$14.50
Potatoes Provençale, Romaine Heart, Bacon, Boiled Egg, Tomato, String Beans & Goat Cheese	\$14.50
Caprese Salad with Cold Fettuccini in a Pesto Sauce with Roasted Pine Nuts	\$14.50
Blackened Steak with Arugula, Romaine Heart, Avocado, Dried Cranberries, Tomato & Zucchini	\$15.95
Grilled Steak with Shrimp, Asparagus, Avocado, Tomato, Organic Greens & Imported Gorgonzola	\$16.95
Organic Mixed Greens with Roasted Turkey, Avocado & Mexican Salsa	\$13.95
Shredded Celery Root mixed with a Scoop of Tuna, Tomato, Avocado, Fresh Basil & Diced Lemon	\$14.50
Brussels Sprouts with Frisée, Arugula, Tomato, String Beans, Mango, Shredded Celery Root & Ginger	\$14.50
Frisée with Bacon, Tomato & Croutons Topped with a Poached Egg	\$14.50
Watercress, Organic Greens, Turnip, Red Beet, Feta Cheese, Cajun Chicken & Caramelized Walnuts	\$15.95
Crudités with Shredded Carrot, Turnip, Celery Root, Ginger, String Beans, Red & Golden Beet	\$14.50
Arugula with Mango, Tomato, Sliced Cucumber, Fresh Ginger & Blackened Mahi-Mahi	\$15.95
Watercress with Frisée, Tomato, Avocado, Boiled Egg, Turnip & Sesame-Glazed Salmon	\$15.95
The Caroline with Buffalo Mozzarella, Vine-Ripened Tomatoes, Basil, Cajun Chicken & Avocado	\$15.95

Soups

Soup du Jour	\$5.50
French Onion Soup	\$7.50

Sandwiches

Come with mustard and mayonnaise, choice of French fries or organic salad.

Brie with Sun-dried Tomatoes, Cornichons & Mustard on Ciabatta Bread	\$13.50
Italian Prosciutto with Buffalo Mozzarella & Tomato on Ciabatta Bread	\$13.95
Curried Egg Salad with Mango Chutney on Olive Ciabatta Bread	\$13.95
Roasted Turkey with Melted Swiss & Avocado on Whole Wheat Bread	\$13.95
Albacore Tuna with Celery, Apple, & Tomato on Toasted Sourdough Bread	\$13.95
Roxanna BLT with Brie Cheese on Sourdough Bread	\$13.95
Edouard's Club with Black Forest Ham, Gruyere, Onion & Tomato on Olive Bread	\$13.95
Smoked Chicken with Roasted Fennel, Onion Confit on Focaccia Bread	\$13.95
Marinated Grilled Chicken Breast with Tomato & Onion on Focaccia Bread	\$13.95
Grilled Thai Chicken Sausage with Tomato & Grilled Onion on Focaccia Bread	\$13.95
Pan Bagnat with Tuna, Tomato, Lettuce, Onion, Cucumber & Egg on Olive Ciabatta	\$13.95
Moroccan Sandwich with Merguez Sausage, Tomato, Onion, Lettuce & Cucumber on Ciabatta	\$13.95
Blackened Chicken Sandwich with Mild Mexican Salsa on Ciabatta Bread	\$13.95
Grilled Eggplant, Zucchini, Fennel, Bell Pepper & Tomato with Pesto Dressing on Ciabatta	\$13.95
Café Midi Gourmand with Prosciutto, Black Forest Ham, Brie, Cucumber & Tomato on Ciabatta	\$13.95
Chef Sandwich with Cajun Chicken, Buffalo Mozzarella, Grilled Eggplant & Zucchini on Ciabatta	\$13.95
Grilled Steak Sandwich with Caramelized Onion, Tomato & Lettuce on Ciabatta	\$14.50
Blackened Turkey Meatloaf with Caramelized Onion on Whole Wheat Bread	\$13.95
Havarti Cheese with Arugula, Tomato, Basil & Avocado on Toasted Olive Bread	\$13.95
Smoked Salmon with Boiled Egg, Tomato, Lettuce & Goat Cheese on Olive Bread	\$13.95
Blackened Smoked Chicken with Tomato, Cucumber, Havarti Cheese & Lettuce on Ciabatta	\$13.95
Caprese Sandwich with Tomato, Buffalo Mozzarella, Basil & Pesto on Ciabatta	\$13.95
100% Lean Turkey Meatloaf Sandwich on Ciabatta Bread	\$13.95
Dover Sole Sandwich with Arugula & Tomato on Focaccia Bread	\$14.95
Grilled Chicken with Eggplant, Zucchini, Red Pepper, Avocado & Tomato on Whole Wheat	\$13.95
Cajun Chicken with Bacon, Tomato Provençale, Avocado & Caramelized Onion on Olive Ciabatta	\$13.95
Roasted Turkey with Melted Gruyere, Tomato Provençale, Avocado & Caramelized Onion on Whole Wheat	\$13.95
Seared Ahi Tuna with Sliced Cucumber, Tomato Provençale & Harissa on Toasted Olive Bread	\$14.50
Sesame-Glazed Salmon with Tarragon Sauce, Tomato, Avocado & Grilled Zucchini on Ciabatta	\$14.50
Blackened Mahi-Mahi with Mango, Tomato Provençale & Pico de Gallo on Whole Wheat Bread	\$14.50

Café Midi Burgers

Come with mustard and mayonnaise, choice of French fries or organic salad on focaccia bread.

Edouard's Ground Sirloin Burger Topped with Bacon, Caramelized Onion & Brie Cheese	\$13.95
Ground Sirloin Topped with Caramelized Onion & Swiss Cheese	\$13.50
Blackened Turkey Burger with Avocado, Tomato, Onion & Fresh Mozzarella	\$13.95
Special Burger—Sirloin with Gorgonzola, Caramelized Onion, Zucchini & Eggplant	\$13.95
Atomic Burger with Avocado, Swiss Cheese & Hot Mexican Salsa	\$13.95
Double Café Midi Burger (16 oz.) with Havarti Cheese & Caramelized Onion	\$15.95
Chef's Burger with Buffalo Mozzarella, Avocado, Mushrooms & Grilled Onion	\$13.95
Turkey Burger with Havarti Cheese, Tomato, Basil & Grilled Asparagus	\$13.95
Veggie Burger with Tomato, Avocado, Lettuce & Mango Chutney	\$13.50
Maryland Crab Burger on Toasted Sourdough	\$15.50
Open-Face Sirloin with Caramelized Onion, Prosciutto, Avocado, Tomato & Egg Sunny-Side Up	\$13.95
Ground Sirloin with Tomato Provençale, Horseradish, Grapefruit & Caramelized Onion	\$13.95
148 Burger with Ground Sirloin, Prosciutto, Gorgonzola, Caramelized Onion, Fried Egg & Salsa	\$13.95

Quiches

Quiche of the Day Served with Organic Mixed Green Salad	\$13.95
Low-Carb Vegetable Quiche with Organic Baby Mixed Green Salad	\$13.95

Croque-Monsieur

Come with mustard and mayonnaise, choice of French fries or organic salad.

Two Slices of Toasted Sourdough Bread with Gruyere Cheese, Ham & Tomato	\$13.95
Croque-Madame—Same as above but with an Egg Sunny-Side Up	\$13.95
Café Midi Croque-Monsieur with Brie Cheese, Tomato & Avocado	\$13.95
Chef's Croque with Cajun Chicken & Avocado Stuffed with Scrambled Egg	\$13.95
Édouard's Croque-Monsieur with Imported Gorgonzola, Prosciutto & Fresh Basil	\$13.95
Tuna Melt Croque with Melted Gruyere, Avocado, Tomato & Fresh Basil	\$13.95
Open-Face Ciabatta with Roasted Turkey, Ham, Melted Gruyere & Two Eggs Sunny-Side Up	\$13.95

Pasta

Angel Hair Alla Checca with Tomato in a Garlic, Basil & Olive Oil Sauce	\$13.50
Chicken Ravioli with Basil-Tomato-Garlic Sauce	\$15.95
Salmon Ravioli in a Light Garlic Cream Sauce	\$15.95
Chicken Marsala with Toasted Almonds in a Cream Sauce on Fettuccine	\$15.95
Penne Pasta with Shredded Parmesan Cheese & Pesto Sauce	\$14.00
Smoked Salmon Fettuccini with Asparagus & Tomato in a Garlic Cream Sauce	\$15.95
Spinach & Cheese Tortelloni with Pesto & Tomato Basil Sauce	\$14.50
Penne Pasta with Chicken Apple Sausage, Kalamata Olives, Tomato, Basil & Garlic	\$14.95
Potato Gnocchi with Fresh Spinach, Tomato & Basil in a Gorgonzola & Garlic Cream Sauce	\$14.95
Angel Hair Four Cheese Pasta with Goat, Swiss, Parmesan & Gorgonzola Cheeses	\$14.95
Vegetarian with Eggplant, Zucchini, Mushrooms & Broccoli in a Tomato Basil Sauce	\$14.50
Fettuccini with Shrimp in a Light Lemon Garlic Cream Sauce	\$15.95
Penne Alla Bolognese with Ground Beef & Homemade Marinara Sauce	\$14.95
Café Midi Carbonara with Bacon & Spicy Tomato Cream Sauce on Fettuccini	\$14.95

Entrées

Dover Sole with Potatoes Provençale or Salad with Beurre Noisette & Toasted Almonds	\$15.95
100% Lean Turkey Meatloaf with Fettuccini & Tomato-Basil-Garlic Sauce	\$15.95
Hanger Steak with Black Peppercorn Sauce & French Fries	\$15.95

Side Dishes

French Fries	\$5.50
Potatoes Provençale	\$5.50
Bacon	\$3.75
Chicken Apple or Thai Sausage	\$3.75
Grilled or Cajun Chicken	\$5.00
Scoop of Tuna	\$6.00
Scoop of Curried Egg	\$5.00
Grilled Veggie Plate	\$8.00
Steamed Broccoli	\$4.50
Steamed Spinach	\$5.00
Steamed Asparagus	\$6.00
Half Avocado	\$2.75
Italian Prosciutto	\$5.00
Crab Cake (1 piece)	\$6.50
Grilled Shrimp (4 pieces)	\$6.00
Bowl of Penne with Butter & Parmesan Cheese (kid's only)	\$8.00
Cheeses—choice of one: Imported Brie, Havarti, Gorgonzola, Manchego or Goat Cheese	\$3.50

Desserts

All of our deserts are made freshly on premises

Ask your server about today's selection.

Edouard's Flavor of Mexico

Tacos

Come with three tacos, three sauces (spicy mango, tomatillo, harissa) and organic salad.

Steak with Cilantro, Roasted Potatoes & Pico de Gallo	\$13.50
Blackened Chicken with Caramelized Onions, Tomato & Avocado	\$13.50
Smoked Chicken with Fava Beans, Roasted Fennel & Feta Cheese	\$13.50
Shrimp with Arugula, Tomato, Mango & Fresh Basil	\$13.50
Sesame-Glazed Salmon with Sliced Cucumber, Tomato & Goat Cheese	\$13.50
Cajun Mahi-Mahi with Tomato, Pineapple & Chopped Cabbage	\$13.50
Seared Ahi Tuna with Moroccan Harissa Sauce, Roasted Tomato & Avocado	\$13.50
Maryland Crab with Arugula, Tomato, Dill Sauce & Fresh Ginger	\$13.50
Roasted Potato with Bacon, Cilantro, Tomato & Caramelized Onions	\$13.50
Grilled Eggplant with Arugula, Zucchini, Roasted Tomato, Avocado & Asparagus	\$13.50
Spicy Moroccan Vegetable Tagine	\$13.50
The Edouard with Gorgonzola, Prosciutto, Tomato & Fresh Basil	\$13.50

Quesadillas

Come with three sauces (spicy mango, tomatillo, harissa) and organic salad.

Blackened Chicken with Caramelized Onions, Tomato, Avocado, Cilantro & Havarti Cheese	\$13.50
Grilled Chicken with Eggplant, Zucchini, Red Bell Pepper, Mushroom & Tomato	\$13.50
Smoked Chicken with Fava Beans, Avocado, Tomato, Fresh Ginger & Havarti Cheese	\$13.50
Ham & Havarti Cheese with Tomato Provençale	\$13.50
Four-Cheese with Havarti, Gruyere, Gorgonzola & Goat Cheeses	\$13.50
Tuna Melt with Tomato, Avocado, Fresh Basil & Havarti Cheese	\$13.50
Shrimp with Mango, Asparagus, Avocado, Pico de Gallo & Havarti Cheese	\$13.50
Mahi-Mahi with Pineapple, Caramelized Onion, Chopped Cabbage, Tomato & Havarti Cheese	\$13.50
Salmon with Moroccan Harissa Sauce, Tomato, Avocado, Cilantro, Roasted Fennel & Havarti Cheese	\$13.50
Maryland Crab with Tomato, Mango, Fresh Basil & Havarti Cheese	\$13.50

Breakfast Burritos

Scrambled Egg with Bacon & Goat Cheese	\$13.50
Scrambled Egg with Smoked Salmon, Caramelized Onions & Fresh Mozzarella	\$13.50
Fried Egg with Cajun Chicken, Avocado & Pico de Gallo	\$13.50
Roasted Eggplant with Zucchini, Tomato Provençale, Avocado, Spinach & Asparagus	\$13.50

Salads

Brussels Sprouts with Frisée, Arugula, Tomato, String Beans, Mango, Shredded Celery Root & Ginger	\$14.50
Frisée with Bacon, Tomato & Croutons Topped with a Poached Egg	\$14.50
Watercress, Organic Greens, Turnip, Red Beet, Feta Cheese, Cajun Chicken & Caramelized Walnuts	\$15.95
Crudités with Shredded Carrot, Turnip, Celery Root, Ginger, String Beans, Red & Golden Beet	\$14.50
Arugula with Mango, Tomato, Sliced Cucumber, Fresh Ginger & Blackened Mahi-Mahi	\$15.95
Watercress with Frisée, Tomato, Avocado, Boiled Egg, Turnip & Sesame-Glazed Salmon	\$15.95
The Caroline with Buffalo Mozzarella, Vine-Ripened Tomatoes, Basil, Cajun Chicken & Avocado	\$15.95

Sandwiches

Seared Ahi Tuna with Sliced Cucumber, Tomato Provençale & Harissa on Toasted Olive Bread	\$14.50
Sesame-Glazed Salmon with Tarragon Sauce, Tomato, Avocado & Grilled Zucchini on Ciabatta	\$14.50
Blackened Mahi-Mahi with Mango, Tomato Provençale & Pico de Gallo on Whole Wheat Bread	\$14.50