

# Café Intermezzo

Das Europäische Kaffeehaus<sup>SM</sup>  
Seit 1979

## Lunch/Brunch

### SMALL PLATES

#### HUMMUS\*\*

Mushroom & Olive Tapenade | Burnt Chili Oil  
Green Onion | Naan Bread 13

Ⓜ Ⓥ Substitute Naan with Cucumbers  
and Tomatoes

#### NAAN & LOX (SMOKED SALMON)\* \*\*

Herb Cream Cheese | Tomato | Onion | Capers | Arugula  
with Lemon Ginger Vinaigrette 15.5

#### SPICY SEAFOOD DIP

Shrimp | Scallops | Garlic | Onion | Baguette 16

#### ITALIAN BRUSCHETTA

Tomatoes | Garlic | Basil | Balsamic | Onion | Crostini  
Parmesan Cheese 9.50

Ⓥ without Parmesan Cheese

#### SPINACH & ARTICHOKE DIP

Spinach | Feta Cheese | Artichoke | Baguette 13

#### BAKED BRIE

Honey | Pepper | Toasted Almond | Sliced Baguette 15

### SOUP

#### SOUP DU JOUR

BOWL 12.5



### SALADS

#### Ⓜ SPINACH SALAD

Strawberry | Almonds | Feta Cheese | Red Onions  
Lemon Ginger Poppy Seed Vinaigrette 13.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

#### Ⓜ MANGO ARUGULA SALAD

Dried Cranberries | Almonds | Toasted Coconut  
Spiced Orange Vinaigrette 13.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

#### CAESAR SALAD

Romaine | Parmesan Cheese | Sourdough Croutons 11.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

#### Ⓜ TUSCAN BEET ROOT SALAD

Tuscan Greens | Goat Cheese | Oranges | Pecans  
Spiced Orange Vinaigrette 13.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14  
Ⓥ without Goat Cheese

\*Our Salmon is Atlantic wild-caught\*

## PASTRIES, DESSERTS

Our Selections vary daily, according to  
the whims of our Pastry Chefs.

We invite you to visit our Pastry Display Case or scan our QR code for most popular selections.  
If we are out of your favorite choice we apologize.

**Cheesecake with Schlag 12.80**

**Torte with Schlag 11.80**

**Frutti di Bosco 13.60**

**Premium Vanilla Ice Cream 6**

**Nutella-Banana Crêpe 12.5**

**Nutella-Strawberry Crêpe 12.5**

**Mango Toasted Coconut Crêpe with Schlag 12.5**

**Mixed Berry Crêpe with Schlag 12.5**

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*\* Naan Bread contains dairy.

We remain cashless • Please ask for a manager if something is not to your satisfaction  
Please contact the owner at [polson@cafeintermezzo.com](mailto:polson@cafeintermezzo.com) to share feedback about your experience  
A 20% gratuity is added for parties of 8 or more. Please ask for a manager if you have any questions. Thank you.

## PASTRIES & DESSERTS

*Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).*

### **Cookies & Cream Cheesecake 12.8**

Our #1 selling cheesecake. Cookies crust topped with Epic's creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

### **Hazelnut Chocolate Cheesecake 12.8**

Cocoa crust topped with alternate layers of Epic's classic cheesecake and hazelnut chocolate cheesecake layers. It is decorated with chocolate hazelnut spread.

### **Tiramisù Cheesecake 12.8**

Cocoa crust filled with a coffee cheesecake layered with espresso-drenched lady fingers; dusted with a premium cocoa powder.

### **Traditional Cheesecake 12.8**

Graham cracker crust topped with our Epic creamy cheesecake.

### **White Chocolate Raspberry Cheesecake 12.8**

Graham crust topped with our Epic cheesecake filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

### **Frutti di Bosco 13.6**

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

### **Tiramisù 11.8**

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

### **Triple Chocolate Torte 11.8**

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

### **Tres Leches Torte 11.8**

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

### **Chocolate Peanut Butter Torte 11.8**

Three decadent layers of chocolate cake and delectable peanut butter mousse, finished with peanut butter cream cheese frosting, chocolate glaze, and a sprinkling of toasted peanuts.

### **Heavenly Lemon Torte 11.8**

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd.

Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

### **Strawberry Crème Torte 11.8**

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

### **Raspberry Chocolate Mousse (Vegan) 11.8**

One vegan chocolate layer with dark chocolate chips. Topped with a thin layer of raspberry preserve filled with dark chocolate mousse. Topped with creamy chocolate ganache.

### **Old Fashioned Chocolate (Gluten Free) 11.8**

Two gluten free chocolate layers made with a mix of rice flour, potato starch and tapioca flour. Frosted with a chocolate frosting that is fused with a hint of espresso

### **Hazelnut Chocolate-Banana Crêpe 12.5**

Housemade and hand-spun crêpe, bananas, pecans, Hazelnut Chocolate and powdered sugar

### **Hazelnut Chocolate-Strawberry Crêpe 12.5**

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

### **Premium Vanilla Ice Cream 6**

### **Celebratory whole cakes served in house \$95**

*Please be Advised*

*Our pastries are baked in environments in which common baking allergens are present and used in our pastries. This includes ingredients, such as milk, eggs, peanuts, tree nuts, soy, wheat, and gluten. For specific ingredients in a particular pastry please ask your server or a manager for this information.*

# Café Intermezzo

Das Europäische Kaffeehaus<sup>SM</sup>  
Seit 1979

## Dinner



### SMALL PLATES

#### HUMMUS\*\*

Mushroom & Olive Tapenade | Burnt Chili Oil  
Green Onion | Naan Bread 13

Ⓜ Ⓥ Substitute Naan with Cucumbers and Tomatoes

#### NAAN & LOX (SMOKED SALMON)\* \*\*

Herb Cream Cheese | Tomato | Onion | Capers | Arugula  
with Lemon Ginger Vinaigrette 15.5

#### SPICY SEAFOOD DIP

Shrimp | Scallops | Garlic | Baguette 16

#### MUSSELS

Tomato Basil Sauce | Garlic | Sherry Wine | Baguette 18

#### ITALIAN BRUSCHETTA

Tomatoes | Garlic | Basil | Balsamic | Onion | Crostini  
Parmesan Cheese 9.5

Ⓥ without Parmesan Cheese

#### SPINACH & ARTICHOKE DIP

Spinach | Feta | Artichoke | Baguette 13

#### BAKED BRIE

Honey | Pepper | Toasted Almond | Sliced Baguette 15

### SOUP

#### SOUP DU JOUR

Bowl 12.5

### MAIN

#### BRAISED SALMON PORTOFINO\*

Asparagus | Mussels | Fennel Sage Butter  
Feta Cheese | Baguette 29

#### SMOKED SALMON PASTA\*

Dill | Onion | Alfredo Sauce | White Wine  
Bowtie Pasta 22.5

#### TOMATO BASIL PASTA

Tomato Basil Sauce | Mushrooms | Onion | Garlic  
Red Wine | Linguine Pasta | Parmesan Cheese 18  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

Ⓥ without Parmesan Cheese

#### SPICY TRI-COLOR TORTELLINI

Cheese-Stuffed | Alfredo Sauce | Red Pepper Flakes  
Garlic | Onion 17  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

#### CHICKEN FLORENTINE CRÊPE

Feta Cheese | Creamy Spinach | Artichoke | Tomato 18

## PASTRIES, DESSERTS

Our Selections vary daily, according to  
the whims of our Pastry Chefs.

We invite you to visit our Pastry Display Case or scan our QR code for most popular selections.  
If we are out of your favorite choice we apologize.

**Cheesecake with Schlag 12.80**

**Torte with Schlag 11.80**

**Frutti di Bosco 13.60**

**Premium Vanilla Ice Cream 6**

**Nutella-Banana Crêpe 12.5**

**Nutella-Strawberry Crêpe 12.5**

**Mango Toasted Coconut Crêpe with Schlag 12.5**

**Mixed Berry Crêpe with Schlag 12.5**

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*\* Naan Bread contains dairy.

We remain cashless • Please ask for a manager if something is not to your satisfaction

Please contact the owner at [polson@cafeintermezzo.com](mailto:polson@cafeintermezzo.com) to share feedback about your experience

A 20% gratuity is added for parties of 8 or more. Please ask for a manager if you have any questions. Thank you.

# Café Intermezzo

Das Europäische Kaffeehaus<sup>SM</sup>  
Seit 1979

## BREAKFAST

(Served until close)



### BREAKFAST AMERICANA\*

Two Eggs | Bacon  
Rosemary Potatoes | Sprouted Grain Toast 14  
Substitute Toast with a Croissant 3.5  
Substitute Bacon with Chicken Sausage 1



### BELGIAN WAFFLES 12

Add Strawberries 3.5  
Add Mixed Berry Compote 4  
Add Banana & Pecans 4.5  
Add Mango Toasted Coconut 4



### CLASSIC FRENCH TOAST 13.5

Add Strawberries 3.5  
Add Mixed Berry Compote 4  
Add Banana & Pecans 4.5  
Add Mango Toasted Coconut 4

## A LA CARTE

2 eggs * 5	Challa Bread 2.5
Strawberries 3.5	Balsamic Tomato 3.5
Bacon (3 pcs) 4	Asparagus 4
Chicken Sausage 4.5	Spinach 4
Rosemary Potatoes 4	Baguette 5
Belgian Waffle (1 pc) 6.5	Organic Sprouted
French Toast (2△'s) 4.5	Grain Toast 1.5
Croissant 5	GF Bread 5 (2 pcs)

## SALADS

### GF SPINACH SALAD

Strawberry | Toasted Almonds | Feta Cheese  
Red Onions

Lemon Ginger Poppy Seed Vinaigrette 13.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

### GF MANGO ARUGULA SALAD

Dried Cranberries | Almonds | Toasted Coconut  
Spiced Orange Vinaigrette 13.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

### CAESAR SALAD

Romaine | Parmesan Cheese  
Sourdough Croutons 11.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

### GF TUSCAN BEET ROOT SALAD

Tuscan Greens | Goat Cheese | Oranges | Pecans  
Spiced Orange Vinaigrette 13.5  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Full Salmon\* 14

V without Goat Cheese

## SANDWICHES

All sandwiches are served with your choice of  
Fruit Cup, Kettle Chips, Balsamic Tomato or Side Salad

### HAM & SWISS CIABATTA

Tomato | Dijon Horseradish Aioli 16.5

### FRENCH DIP CIABATTA

Roast Beef | Aus Jus | Provolone Cheese | Tomato  
Caramelized Onion | Dijon Horseradish Aioli 18

### BURGER AMERICANA\*

1/2 lb Angus Beef | Cheddar, Provolone or Swiss Cheese  
Lettuce | Tomato | Onion 18  
Add Bacon 4

### CHICKEN SALAD CROISSANT

Apple | Cranberry | Celery | Toasted Almonds  
Tomato | Organic Tuscan Lettuce 15

### GRILLED CHICKEN BRIOCHE

Mushroom | Onion | Provolone Cheese  
Lemon Dill Herb Spread 17.5

### MEDITERRANEAN VEGGIE WRAP

Naan Bread | Hummus | Mushroom Tapenade | Tomato  
Spinach Leaves | Goat Cheese | Artichoke 15.5  
Add Grilled Chicken 7

\*Our Salmon is Atlantic wild-caught\*

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*\* Naan Bread contains dairy

GF Gluten-Free

V Vegan

X Requires Flatware