

Café Intermezzo

Das Europäische KaffeehausSM

Seit 1979



SOUP (Available after 10:30am)

FRENCH ONION SOUP

Classic French Onion Soup with Gruyère Cheese 8.50

SOUP DU JOUR

Seasonal Soups made daily - Cup 6.00 Bowl 8.50

HORS D'OEUVRES (Available after 10:30am)

CROSTINI DE BRIE

Warm Brie with Toasted Baguette, Wild Flower Honey and Fresh Cracked Pepper 12.00

SEAFOOD DIP

Argentine Shrimp, Scallops and Crab with Cream Cheese and Spices. Served with Toasted Baguette 12.00

*NAAN AND LOX

Smoked Salmon, Capers, Tomatoes, Red Onions and Cream Cheese on Toasted Naan Bread 14.00

HUMMUS PLATTER

Choice of Classic Hummus or Spicy Feta Hummus served with Toasted Naan Bread, Tomatoes, Cucumbers and Mixed Olives 10.50

ITALIAN BRUSCHETTA

Fresh Tomatoes, Garlic, Basil, Olive Oil, Parmesan, and Balsamic Vinegar. Served with a Toasted Baguette 9.50

SANDWICHES (Available after 10:30am)

All sandwiches include your choice of Balsamic Tomatoes, Kettle Chips or Pasta Salad.

CHICKEN SALAD CROISSANT

House-made Chicken Salad with Apples, Celery and Almonds. Served on a Toasted Croissant with Lettuce and Tomato 13.00

GRILLED CHICKEN SANDWICH

Springer Mountain All Natural Chicken Grilled with Sautéed Mushrooms & Swiss Cheese with Creole Mayonnaise, Lettuce & Tomato 14.00

BACON AND TOMATO GRILLED CHEESE

Grilled Artisan Bread with Crispy Bacon, Tomato, Gruyère Cheese and Spicy Feta Aioli 12.50

MEDITERRANEAN WRAP

Toasted Flat Bread with Olives, Chopped Romaine, Tomatoes, Lemon Dijon Vinaigrette and your choice of Spicy Feta Hummus or Classic Hummus 14.00

MONTE CRISTO

Challa Bread Dipped in Egg Batter, Prosciutto, Gruyère Cheese. Pan fried and topped with Powdered Sugar 14.00

*BURGER AMERICANA

100% Angus Beef seasoned to perfection. Topped with Cheddar Cheese, sautéed Onions, Butterhead Lettuce and Tomato 14.00
Add Bacon 2.00

CHICKEN CHIPOTLE PANINI

Springer Mountain all natural chicken, red onions, tomatoes, provolone cheese, and chipotle mayo on ciabatta bread 14

GRILLED CHICKEN QUESADILLA

Cilantro and lime-marinated grilled Springer Mountain all natural chicken with Sautéed peppers, onions, authentic Mexican cheese, served with House-made chipotle salsa and avocado sour cream 16

BLACK BEAN BURGER

Vegetarian black bean patty grilled
With lettuce, tomato and a side of chipotle mayonnaise 12.50

TURKEY BURGER

Served with lettuce, tomato and a wasabi Mayonnaise on the side. 12.50

SALADS (Available after 10:30am)

CAESAR

Hearts of Romaine, Fresh Shaved Parmesan Cheese, Croutons and Caesar Dressing 10.50

Add Grilled Chicken 6.50, Add Salmon, Scallops, or Argentine Shrimp 9.00

GF BEET ROOT SALAD

Roasted Beets with Arugula, Toasted Walnuts, Parmesan Cheese and Balsamic Vinaigrette 14.00

Add Grilled Chicken 6.50, Add Salmon, Scallops, or Argentine Shrimp 9.00

GF SALADE AU PROSCIUTTO

Shaved Prosciutto with Mixed Greens, Fennel, Apples, Red Onions, Manchego Cheese and Lemon Dijon Vinaigrette 16.00

Add Grilled Chicken 6.50, Add Salmon, Scallops, or Argentine Shrimp 9.00

GF *SALADE NIÇOISE

Mixed Greens with Potatoes, Egg, Haricots Verts, Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp, Chicken or Scallops 18.00

KALE TRIO SALAD

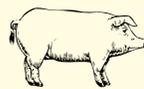
Three blend of Heart Healthy Kale, dried cranberries, candied walnuts and goat cheese 13

GF ALMOND AVOCADO SALAD

Avocados, mandarin oranges, diced cucumbers, red peppers and toasted almonds on mixed greens 11

Charcuterie Platters

(Available after 10:30am)



MEAT CHOICES:

- Coppa**
Dry Aged Mild Pork Salami
- *Smoked Salmon**
Cold Smoked Salmon Filet
- Prosciutto**
Italian dry-cured ham
- Smoked Pork Belly**
Smoked with Spices

CHEESE CHOICES:

- Manchego**
Semi-firm and mild, made from Sheep's Milk
- Brie**
Soft cheese made from Cow's Milk
- Parmesan Reggiano**
Hard, granular cheese made from Cow's Milk
- Gournay**
Garlic-infused Herbed Cream Cheese, spreadable

Choice of Three 14.00, Five 18.00 or Seven 23.00

All Charcuterie Platters are served with Flat Bread, Spiced Nuts, Olives, and Wild Flower Honey.

SIDES

- Sliced Balsamic Tomatoes 3
- Sauteed Spinach 3
- Fruit Cup 3
- Side Pasta Salad 4

* 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.

CRÊPES

(Savory Crêpes available after 10:30am)

CHICKEN DUXELLE

Grilled Chicken with Sautéed Onions and Mushrooms. Topped with Herbed Cream Sauce 15.00

SPINACH & ARTICHOKE

Marinated Artichoke Hearts, Fresh Chopped Spinach, Tomato, Gruyère Cheese 13.00

SEAFOOD

Herbed Cream Sauce with Shrimp, Crab Meat, Scallops, Mushrooms, and Green Onions 18.00

(Sweet Crêpes available all day)

NUTELLA-BANANA

Italian Hazelnut Chocolate Spread with Banana and Walnuts 10.00

CRÊPE SUZETTE

Caramelized Tangerines with Sugar and Butter. Topped with Schlag 10.00

NUTELLA-STRAWBERRY

Italian Hazelnut Chocolate Spread with Strawberries 10.00

Café Intermezzo

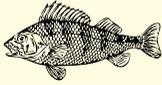
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MAIN

(Available after 10:30am)

SEAFOOD

(Available after 10:30am)



*VIENNESE SALMON

Grilled Salmon with Brown Butter on a bed of Lemon Risotto.
Accompanied with sautéed Spinach 26.00

GF GARLIC ARGENTINE RED SHRIMP

Wild Caught Argentine Red Shrimp sautéed in Garlic Tomato Sauce.
erved over Polenta Cake and Topped with fresh Pesto 25.00

RISOTTO DI SCALLOPS

Wild Caught Scallops seared in Brown Butter and served over
Lemon Risotto. Accompanied with sautéed Spinach 25.00

POULTRY

(Available after 10:30am)



CHICKEN FLORENTINE

Marinated and Grilled Chicken on a Bed of Creamy Bowtie Pasta.
Topped with Creamed Spinach and Artichoke Hearts 19.00

CHICKEN MILANESE

Thin and Crispy Chicken Breast served over
Lemon Dijon Arugula and Risotto 19.50

PASTA

(Available after 10:30am)

TOMATO BASIL LINGUINI

Fresh Roasted and Crushed Tomatoes, Basil, Zucchini,
Chopped Onions, Garlic and Herbs 16.00

Add Grilled Chicken 6.50, Add Salmon, Scallops, or Argentine Shrimp 9.00

*SMOKED SALMON PASTA

Smoked Salmon, Tomatoes, Onions and Basil in a Vodka Cream Sauce.
Served over Bowtie Pasta 21.00

SPICY TORTELLINI

Cheese-Stuffed Tortellini in Creamy Alfredo
with a spicy kick 16.50

Add Grilled Chicken 6.50, Add Salmon, Scallops, or Argentine Shrimp 9.00

PASTRIES, DESSERTS

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

We invite you to visit our Pastry Display Case.
A Tour Guide will describe each to you.

Pastry with Schlag 9.00

Fresh Berries with Schlag 5.00

Premium Vanilla Ice Cream 4.00

Crêpe Suzette 10.00

Nutella-Banana Crêpe 10.00

Nutella-Strawberry Crêpe 10.00

BREAKFAST

(Available until 10:30am)

EGGS

(Available until 10:30am)



*AMERICAN BREAKFAST

Two Farm Eggs, Seasoned Skillet Potatoes, choice of Chicken
Sausage or Bacon, choice of White or Wheat Toast 14.00

GF INTERMEZZO OMELETTE

Whipped Eggs, Seared Onions, Mushrooms, Pepper Medley
in White Wine, Gruyère, Brie and Fresh Oregano.
Garnished with Fresh Fruit 14.25

GF AMERICAN OMELETTE

Whipped Eggs, Onions, Tomatoes and Cheddar Cheese with
your choice of Bacon or Chicken Sausage 14.25

CROISSANT WITH SCRAMBLED EGGS

Toasted Croissant served open-face, topped with Scrambled Eggs,
Cheddar Cheese, Tomatoes and Fresh Cracked Pepper.
Garnished with Fresh Fruit 12.00

BREAKFAST SANDWICHES

(available until 12:00pm)

*CROQUE-MADAME

Toasted French Ham, Gruyère Cheese, Basted Egg with Mornay
and Dijon on Toasted Artisan Bread 13.00

*CROQUE-MONSIEUR

Toasted French Ham, Cured Prosciutto, Gruyère Cheese with
Mornay and Dijon on Toasted Artisan Bread 13.00

EGG AND BACON PANINI

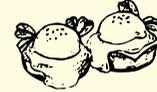
Scrambled eggs with bacon and American cheese on Ciabatta bread. 14
(available until 12:00pm)

EGG AND SAUSAGE PANINI

Scrambled eggs with chicken sausage and cheddar
cheese on ciabatta bread. 14
(available until 12:00pm)

BÉNÉDICTE

(Available until 10:30am)



TRADITIONAL EGGS BÉNÉDICT

Poached Eggs and Black Forest Ham on a Toasted English Muffin with
Hollandaise Sauce and Skillet Potatoes 15.00

SMOKED SALMON BÉNÉDICT

Poached Eggs and Smoked Salmon on a Toasted English Muffin
with Hollandaise Sauce and Skillet Potatoes 16.00

FRENCH TOAST

(Available until 12:00pm)

CLASSIC FRENCH TOAST

Thick-Cut Challa Bread soaked in Cinnamon Rum Batter.
Served with Maple Syrup 12.50

Add Strawberries 2

Add Bananas and Walnuts 2

TOFFEE FRENCH TOAST

Thick-Cut Challa Bread soaked in Cinnamon Rum Batter.
Drizzled with Mezzo Toffee Sauce and Walnuts 14.00

CRÊPES

(Available until 12:00pm)

PETIT DÉJEUNER

Black Forest Ham, Scrambled Eggs and Vermont Cheddar Cheese.
Drizzled with Maple Syrup 16.00

EGG AND CHEESE

Scrambled Eggs with Cheddar, Gruyère and Brie 14.00

BREAKFAST SIDES

Chicken Sausage 4

Applewood Smoked Bacon 4

Bagel 2.50

Creamy Grits 3

Oatmeal 7

Side Croissant 4

Breakfast Potatoes 3

Side Eggs 5

Side Toast 3

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