

the Gourmet Café

a taste of Italy

starters

formaggi Di capra 8

warm house marinara, herbed goat cheese, rustic parmesan toasts, fresh herbs

anti pasti board 12

pickled fruits and vegetables, cured meat, seasoned ricotta, toasted baguette

beef carpaccio 12

hearts of palm, arugula, red onion, caper, parmesan, hard boiled egg, truffle oil, sea salt

eggplant caponata 10

roasted eggplant, garlic, capers, tomatoes, balsamic vinegar, basil, toasted pine nuts, grilled bread & seasoned ricotta

shrimp cocktail 13

house made chili-cocktail sauce

mussels 12

white wine & garlic broth, shallot, fresh herbs, butter, toasted baguette

crab & spinach artichoke dip 10

lump crab, fresh spinach, four cheeses, diced tomato, blue corn & flour tortilla chips

French onion 7

traditional French onion, toasted baguette, gruyere, jack & parmesan cheeses

soup of the day

cup 4 bowl 6

salads

caprese 10

fresh basil, buffalo mozzarella, heirloom tomato, aged balsamic reduction, sea salt

messina 8

fresh salad greens, red onion, olives, cucumber, feta cheese, oregano & red wine vinaigrette, rustic croutons

kale Caesar 9

shaved kale, cherry tomatoes, pickled red onion, house Caesar dressing, Parmesan, bakehouse croutons

entrees

“Scholars Inn” famous filet 39

creamy mac and cheese, red wine demi glace, fresh herbs

NY strip 36

mashed potatoes, asparagus, brandy-peppercorn sauce

ribeye 35

seared fingerlings, charred carrots, parsnip & onion petals, sherry reduction, fresh herbs

duck risotto 26

seared duck breast, shitake mushroom, chive & truffle risotto, red-wine demi-glace

salmon 25

fingerling potatoes, onion petals, broccolini, charred carrots, smoked tomato sauce, chorizo, fresh parsley

pork 24

hard roasted root vegetables, seared fingerling potatoes, sweet & sour tomatoes, sherry reduction

crispy chicken picatta 18

lemon caper cream, fettuccini, cherry tomatoes

fra diavolo del mar 26

spicy house marinara, mussels, scallops, shrimp, fettuccini

crab & shrimp cannelloni 24

house pasta, creamy ricotta, house alfredo sauce, lump crab & shrimp, spinach, house marinara

carbonara 18

traditional egg yolk carbonara, spaghetti, fresh peas, shaved parmesan, nueske’s bacon

penne alla vodka 20

house vodka sauce, penne pasta, Italian sausage, fresh herbs, parmesan

eggplant parmesan 17

house marinara, spaghetti alfredo

chicken parmesan 17

house marinara, spaghetti alfredo

Comments/feedback are encouraged and welcome – thegourmetcafe717@gmail.com

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Molly Otto/ General Manager

Matthew Plaisier /Executive Chef