Breakfast
served 8am to 10:30am, Monday - Saturday

**Biscotti** - La Tempesta's are twice baked, making them a crisp treat - or hold their own as dipping cookies ... in coffee, tea, wine or champagne. $1.00

- Della Domenica - Almond, cinnamon, piped with white chocolate
- Cioccolotti - Almond sided in bittersweet chocolate
- Tescani - Traditional almond

**Croissant** - Ours are luscious butter croissant: Choose:
- Butter $1.25
- Chocolate Filled $1.15
- Cherry Filled $1.15
- Cream Cheese Filled $1.15

**Cinnamon Swirl** - A butter croissant swirled with cinnamon. $1.50

**Muffins** .95

- Carrot, zucchini & oat bran
- with raisins & apples
- Cranberry Orange
- Lemon Poppyseed

**Low-Fat Muffins** .95

- Blueberry
- Lemon Poppyseed

**Coffee Cake** - Baked by our friends at Sugar Plum Bakery ... of sour cream, brown sugar, topped with nuts. $1.75

**Quiche of the Day** - served with fruit. $4.75

**Oatmeal** - A hearty bowl with raisins, brown sugar, & of course, half n half. $3.50

**Bagels** - Toasted & served with Cream cheese. $1.50

- Plain
- Onion
- Cinnamon/Raisin

**Bagels** - Toasted & served with butter & jam. $1.25

... or try our Cranberry Cream Cheese Spread $1.75

**Scones** - Tea biscuits .95

- Blueberry
- Cinnamon/Raisin

**Omelet**

Choose:
- Ham & Cheese
- Vegetarian (tomato/pesto)
- The Mediterranean (feta, tomatoes, black olives, and onions)

Choice of home fries or grits, bacon or sausage.

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Weekend Breakfast
served 8am to 12 noon Saturdays
8am to 2 pm Sundays
$5.75 ... choose:

**French Toast L'Orange** - French bread, egg-dipped & grilled with a splash of Grand Marnier & a dusting of confectioner's sugar. Choice of home fries or grits, bacon or sausage.

Side orders available $1.25
- please consult waitperson
Soups

Soup of the Day
Please inquire cup $2.75 bowl $4.75

Brunswick Stew - Gills' own Brunswick Stew recipe: truly a Virginia native. Although we’ve left out the original squirrel, we have combined chicken, corn, tomatoes, and other hearty vegetables. Accompanied by French bread.

cup $3.00 bowl $5.00

Coffee Suggestion: Our Special House Blend

Texas Roasted Pepper Pasta - Roasted red and green peppers, grilled onions, corn, and black olives tossed with ‘cinco de mayo’ spice up this grilled chicken and penne pasta salad. Served with French bread.

$7.25

How ’bout a Corona? beer?

First Colony Tuna - Dolphin-safe tuna splashed with lemon dill dressing. Served with French bread.

$5.75

Try a Clearly Canadian flavored water!

Trio Salad - A harmonious plating of First Colony Tuna, Tarragon’s Chicken, and slaw with poppyseeds. Served with French bread.

$6.50

Coffee Suggestion: An American Roast

Demi Garden Salad - Leftover tomatoes, cucumbers await your choice of red wine, vinagrette, mustard Balsamic vinagrette or low-fat Italian.

$2.95

And Quiche - Our Quiche of the Day and our Demi Garden Salad.

Coffee Suggestion: A Dark Roast Blend

Sandwiches

Just a Turkey Sandwich” - Sorry Tom, we’ve fancied it up! French bread hosts breast of turkey, with cranberry cream cheese spread. Served warm with choice of Rebecca’s white potato salad, potato chips, or poppyseed cole slaw.

$5.95

Tea Suggestion: Iced Susan’s flavored tea

Our Reuben - Corned beef, Swiss cheese and sauerkraut grilled on rye. Choice of Rebecca’s white potato salad, potato chips, or poppyseed cole slaw.

$5.25

Beverage Suggestion: Iced Tea or Ice Cold Beer

Beef Danish - Peppered roast beef and Havarti cheese are slathered with horseradish mayonnaise and sprinkled with fresh watercress. Served on a buttered bun with choice of sides.

$5.75

Salads

Greek Salad - Our fresh greens are topped with cucumbers, tomatoes, feta cheese, onions, calamata olives and croutons. Drizzled with red wine vinagrette. Served with French bread.

$3.75

Coffee Suggestion: Cafe Latte

Hail Caesar! - We top traditional romaine with Caesar dressing, freshly grated parmesan and homemade croutons. Served with French bread.

$5.75

Optional anchovies $1.00

Optional chicken $2.50

Coffee Suggestion: Espresso

House Salad - Our House was created at Angela Phillips’ house. It is an assortment of fresh greens, topped with warm, breaded goat cheese, sun-dried tomatoes, and bathed in mustard Balsamic vinagrette.

$6.75

Coffee Suggestion: A Dark Roast Blend

Pecorino Chicken Salad - Tarragon’s chicken, toasted almonds and a tres wonder full mayo is tossed and served with French bread.

$6.75

Penne Pasta and Brie Salad - Pesto, Roma tomatoes and warm brie are tossed with penne pasta. Served with French bread.

$6.75

Coffee Suggestion: A Dark Roast Blend
Other Necessities

French BLT - Built on multi-grain bread, spread with herb cheese and choice of potato salad, chips or cole slaw. $4.50
Coffee Suggestion: A Dark Roast Blend

Olive & Cream Cheese - Straight from Richmond's Clover Room. Green pimiento-stuffed olives and cream cheese on sandwich white sans crust. Served with chips. $3.75
Tea Suggestion: A pot of Irish Blend

Baked Ham & Havarti - Is spread with a spicy mustard and sandwiched in a butter bun. $5.50
Beverage: A Light Beer!

Hummus in Pita - Hummus spread is layered with fresh vegetables and pocketed in a whole grain pita. Choice of sides. $5.25
Coffee Suggestion: A Third Party Certified Organic

Smoked Turkey & Brie - French bread hosts smoked breast of turkey, brie, and sweet Texas Fire served warm. Choose Rebecca's white potato salad, potato chips, or poppyseed cole slaw. $6.75

The Traditional Club - We really mean it this time! Turkey, ham, Swiss, cheddar, bacon, lettuce, tomato and mayo is stacked on French bread. Choice of sides. $6.25
Coffee Suggestion: A Dark Roast Blend

First Colony Tuna Salad - A lemon dill tuna sandwich on multi-grain bread with lettuce & tomato. Choice of sides. $5.75
Coffee Suggestion: A Flavored American Roast

Pulled Barbequed Chicken - A warmed butter bun with hot Smithfield pulled barbequed chicken. It's served with cole slaw and choice of potato salad or potato chips... ask for a bottle of "Hell, Fire, Damnation" Hot Sauce. $5.50
Beverage Suggestion: Iced Premium Beer or a Pepsi

Kids of any age... Peanut Butter & Jelly without that darned crust. Two scoops (raisins, sily... well, almost 2 scoops) on the side. $2.95

Lean & Mean Burger - Ground beef (1/3 of a pound) is lettuceted and tomatoated and placed on a butter bun. Served with chips and choice of potato salad or cole slaw. $5.50 with cheese $.50 adding bacon $.35

Three Cheeses Grill - Rye bread is grilled with Swiss, Havarti, cheddar and tomato between. Choice of Sides. $5.25
Coffee Suggestion: A flavored American Roast

Half n Half - Choose half of turkey, tuna or French BLT sandwiches and select a cup of soup, chili or stew. $5.75
Coffee Suggestion: Pot of Earl Grey Tea

On the Lighter Side

Hot Artichoke Dip - to spread on homemade crostini. $3.75
Beverage Suggestion: Glass of Estancia Chardonnay

White Nachos - corn tortillas, white chili, and melted jack cheeses are topped with black olives, onions and sided with snakebite salsa. $6.25
Beverage Suggestion: Iced Strawberry/Raspberry Margarita

Amaretto Brie - A brie topped with toasted almonds and brown sugar is drizzled with Amaretto and Baked. This and accompanying French bread serves two. $6.95
Beverage Suggestion: Bottle of Montpelier Cabernet

We're Boast Doing Garlic - Can's Water Biscuits doused a garlic-herb spread. Enough for two. $3.75
Beverage Suggestion: A couple of Bloody Marys.

Hummus Dip with Whole wheat Pita Triangles & Veggies $3.45
Coffee Suggestion: An Organic Blend
Desserts and Other Necessities

Cakes, Tortes, Cheesecakes & Pies
$3.75

Irish Cream Flan - White chocolate mousse and delicate chocolate cake crumbles, white chocolate chunks & brownie shortbread ... tipsy with the finest Irish Cream.

Torta Tiramisu - A delicate chocolate crust invites creamy mascarpone, zabaglione & marsala with sponge cake & a demi tasse of Kahlua.

Caramel Apple Granity Pie - Caramel and toffee studded custard clings to Granny Smith apples packed in a shortbread crust.

Cappuccino Cheesecake - Creamy cheesecake in an Oreo crust (coffee liquor in the creamed cheese) topped with French butter cream & coffee icing.

New York Cheesecake - A traditional which could, well ... yes ... make it there!

Amaretto - Butter almond cake with butter cream icing, laced with Amaretto, awaiting a sprinkling of toasted almonds on the sides and over the top's cream rosettes.

Bourbon Street Pecan Pie - Mammoth toasted pecan halves densely layered in an intoxicating filling mellowed with rich smooth, Kentucky Bourbon... is nestled in a buttery crust.

And Some Nibbles, etc.

Dipping cookies, specialty cookies can be described by your waitperson ... ice creams as well!

Chocolate Mousse Cake - Dark chocolate cake layered with creamy chocolate mousse, iced in chocolate butter cream, ganache & chocolate curls.

Carrot Cake - A traditional blending of nuts & spices packed under a cream cheese icing.

Cafe Mocha Torte - Coffee liquor is painted on butter cake & layered with coffee mousse & French butter cream; topped with coffee ganache & chocolate coffee beans.

The Mozart - Bavarian vanilla custard, raspberry filling & yellow cake stacked up to a vanilla butter cream icing, drizzled with chocolate fondant & well-chosen butter cream violets.

Beverages

Espresso ... $1.75
Cappuccino ... $2.50
Cafe au Lait ... $2.50
Cafe Latte ... $2.50
Coffee ... $1.00
Coffee (French Press Pot) ... $2.50

Please choose any bulk coffee in the house except Jamaican Blue Mt.

Jamaican Blue Mountain (French Press Pot) ... $5.00
Hot Cocoa ... $1.50
Pepsi ... $.80
Diet Pepsi ... $.80
Slice ... $.80
Ginger-Ale ... $.80

Clearly Canadian Waters ... $1.25
Tingant Sparkling Water (in collectible glass bottle) ... $1.75

Milk ... $.80

Fresh Squeezed
Orange Juice ... $1.25
Iced Cappuccino ... $2.50
Iced Coffee ... $1.75
Hot Tea (Pot) ... $1.50
Iced Tea ... $1.00

15% gratuity on parties of five or more. One check please.