

# Café Intermezzo

## *Speisekarte*

### Cuisine Menu



## ❖ CRÊPES ❖

### SAVORY CRÊPES

*PLEASE CHOOSE WHITE, SUNDRIED TOMATO,  
OR SPINACH CRÊPE BATTER*

- CHICKEN DUXELLE** . . . . . **10<sup>50</sup>**  
grilled diced chicken with sautéed onions and mushrooms, topped with an herbal cream sauce
- HAM AND APRICOT CRÊPE** . . . . . **8**  
Black Forest ham rolled into two crêpes, topped with apricot slices in an apricot nectar syrup
- JAMBON ET FROMAGE CRÊPE** . . . . . **8**  
A fresh hot crêpe filled with shredded Swiss cheese and Black Forest ham
- PORTABELLO FETA CRÊPE** . . . . . **9**  
portabello mushroom, spinach, roasted red pepper, feta, rosemary cream sauce
- PROSCIUTTO HAM AND EDAM CHEESE** . . . . . **9**  
Italian dry-cured ham, thinly sliced, paired with Dutch Edam cheese, all in a fresh hot crêpe
- SEAFOOD CRÊPE** . . . . . **14**  
Flour crêpe filled with shrimp, crabmeat and mushrooms with onions in crème sauce
- SHRIMP SCAMPI CRÊPE** . . . . . **13<sup>50</sup>**  
with spinach, diced tomatoes and a white wine beurre blanc sauce
- SPINACH & ARTICHOKE CRÊPE** . . . . . **8**  
marinated artichoke hearts, fresh chopped spinach and shredded Edam cheese in a warm fresh crêpe, served on a bed of fresh spinach
- SPINACH-TOMATO BEURRE BLANC CRÊPE** . . . . . **8**  
fresh spinach and diced tomatoes with a white wine beurre blanc sauce
- TURKEY AND BRIE CRÊPE** . . . . . **8**  
smoked turkey breast and brie cheese folded into a warm crêpe and topped with strawberry coulis

## ❖ Soups ❖

<b>VEGETABLE GUMBO</b> ( <i>vegetarian Gumbo</i> ) . . . . .	<b>4<sup>50</sup></b>
<b>ITALIAN MEATBALL SOUP</b> . . . . .	<b>4<sup>50</sup></b>
<b>SOUP DU JOUR</b> . . . . .	<b>4<sup>50</sup></b>
<i>please ask your server</i>	

## ❖ Appetizers ❖

<b>ARTISAN BREADBASKET</b> . . . . .	<b>6</b>
a selection of premium breads with a rosemary and roasted garlic-infused olive oil	
<b>ARTISANAL CHEESE PLATTER</b> . . . . .	<b>16</b>
three artisanal cheeses served chilled with an assortment of breads	
<b>BAKED BABY BRIE</b> . . . . .	<b>8</b>
with almonds, served with raisin-walnut bread and apple slices	
<b>CRABCAKES IN RED PEPPER SAUCE</b> . . . . .	<b>12<sup>50</sup></b>
Backfin crab meat with red pepper sauce and Asian coleslaw	
<b>CROSTINI</b> . . . . .	<b>6</b>
Italian bread toasted and topped with fresh basil, tomatoes, onions and mozzarella	
<b>FRUIT PLATTER</b> . . . . .	<b>11</b>
fresh fruits of the season	
<b>GOAT CHEESE MEDALLIONS</b> . . . . .	<b>8</b>
breaded herb goat cheese baked to a golden brown, served with roasted red pepper coulis	
<b>GRILLED CHICKEN SATAY</b> . . . . .	<b>8</b>
three grilled chicken skewers with Asian-style barbecue sauce	
<b>HUMMUS PLATTERS:</b> served with your choice of pita bread or crackers, with Kalamata olives, pepperoncini, cucumber and tomatoes	
<b>TRADITIONAL</b> . . . . .	<b>9</b>
<b>SPICY</b> . . . . .	<b>9</b>

<b>SCALLOP &amp; SAUSAGE SKEWERS</b> . . . . .	<b>9</b>
grilled scallop and Andouille sausage kabobs served in a chipotle butter sauce	
<b>SEAFOOD DIP</b> . . . . .	<b>10</b>
shrimp, scallops and crab with Parmesan and cream cheeses, roasted red, cayenne and black peppers served with crackers and/or bread	
<b>SHRIMP BACON EN BROCHETTE</b> . . . . .	<b>9</b>
Applewood Smoked Bacon and shrimp laced on skewers with garlic drawn butter	
<b>SPINACH-CHEESE DIP</b> . . . . .	<b>7</b>
spinach with parmesan and cream cheeses, roasted red, cayenne and black peppers; served with crackers and/or bread	
<b>VEGETABLE QUICHE</b> . . . . .	<b>7<sup>50</sup></b>
Spring vegetables including baby squash, zucchini, onion and fresh tarragon with field greens and white balsamic vinaigrette	

❖ **Sweet Crêpes** ❖

<b>CRÊPES SUZETTE</b> . . . . .	<b>8</b>
a freshly-rolled crêpe topped with Grand Marnier Orange-Cognac Liqueur and orange sauce	
<b>LEMON RASPBERRY CRÊPE</b> . . . . .	<b>8</b>
fresh raspberries and crème cheese with lemon zest	
<b>NUTELLA-STRAWBERRY CRÊPES</b> . . . . .	<b>8</b>
Italian hazelnut-chocolate spread with strawberry	
<b>NUTELLA-BANANA CRÊPES</b> . . . . .	<b>8</b>
Italian hazelnut-chocolate spread with banana	
<b>STRAWBERRY MASCARPONE CRÊPES</b> . . . . .	<b>7<sup>50</sup></b>
Fresh Strawberries and mascarpone cheese with a strawberry sauce	

## ❖ Entrée Salads ❖

*Please choose from the following salad dressings: Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Creamy Italian, Thousand Island, Ranch, Honey-Mustard, Greek.*

### **YOU MAY ADD TO ANY SALAD:**

<b>CHICKEN</b> . . . . .	<b>3<sup>50</sup></b>
<b>SHRIMP</b> . . . . .	<b>5</b>
<b>GRILLED SALMON</b> . . . . .	<b>8</b>
<b>SCALLOPS</b> . . . . .	<b>6</b>
<b>TUNA SALAD</b> . . . . .	<b>3<sup>50</sup></b>

**ALMOND AVOCADO SALAD** . . . . . **9**  
Avocados, mandarin oranges, diced cucumbers, red peppers and tossed almonds on mixed greens with orange vinaigrette dressing

**CAESAR SALAD** . . . . . **7**  
romaine tossed with Caesar dressing and topped with Parmesan cheese and croutons

**GREEK SALAD** . . . . . **9**  
romaine hearts, tomatoes, Kalamata olives, red onions, red peppers and feta cheese

**SANTA FE COBB SALAD** . . . . . **9**  
Romaine lettuce topped with smoked turkey, avocado, hard boiled egg, diced cucumbers, cilantro and pepperjack Cheese with chipotle ranch dressing

**SPINACH HOUSE SALAD** . . . . . **7**  
spinach, red peppers, Kalamata olives, diced tomatoes, cucumbers, choice of dressing

**STRAWBERRY SPINACH SALAD WITH GOAT CHEESE MEDALLIONS** . . **12**  
strawberry, mango, red onions and candied walnuts tossed in a balsamic vinaigrette, topped with fried goat cheese medallions

**TROPICAL SHRIMP SALAD** . . . . . **12**  
Field greens, mango, shrimp and red onion in a grapefruit and lime vinaigrette dressing

# ❖ Sandwiches ❖

*Served à la carte*

**Please choose white, honey wheat, marble rye,  
poppyseed or focaccia bread**

*Cheese choices: Swiss, Provolone, Cheddar, American, Pepperjack  
(Smoked Gouda .75)*

<i>ADD A CUP OF SOUP OR A PETITE MIXED GREEN SALAD TO ANY SANDWICH . . . . .</i>	<b>3<sup>50</sup></b>
<b>BLACK BEAN BURGER . . . . .</b>	<b>7<sup>50</sup></b>
vegetarian black bean patty grilled and served on a poppyseed bun with lettuce, tomato and chipotle mayonnaise	
<b>CHICKEN MANGO AND AVOCADO WRAP . . . . .</b>	<b>9<sup>50</sup></b>
poached chicken, fresh mango slices, avocado, scallions and basil tossed in a curry mayonnaise dressing with a dash of cayenne pepper, served on a wheat tortilla	
<b>CROQUE MONSIEUR . . . . .</b>	<b>9</b>
crusty white bread with Black Forest ham, imported Swiss cheese topped with a savory mornay sauce	
<b>CUBAN SANDWICH . . . . .</b>	<b>9</b>
Slow-roasted pork tenderloin, Black Forest ham, Swiss cheese and a dill pickle served on your choice of bread	
<b>GRILLED CHICKEN SANDWICH . . . . .</b>	<b>9</b>
marinated breast of chicken grilled with sautéed mushrooms and Swiss cheese served on a poppyseed bun with Creole mayonnaise, lettuce and tomato	
<b>MEDITERRANEAN WRAP . . . . .</b>	<b>8</b>
traditional hummus, Kalamata olives, pepperoncini, thinly-sliced red onions, romaine lettuce, feta cheese and Greek salad dressing wrapped in a soft spinach tortilla	
<b>MEDITERRANEAN WRAP WITH CHICKEN . . . . .</b>	<b>9<sup>50</sup></b>
<b>PARISIAN TURKEY SANDWICH . . . . .</b>	<b>9</b>
smoked turkey, cucumber and brie cheese on a heated croissant served with raspberry preserves	
<b>REUBEN SANDWICH . . . . .</b>	<b>9</b>
house-made corned beef brisket and sauerkraut with Swiss cheese and house-made Russian dressing on toasted marble rye bread	
<b>TUNA MELT with Swiss cheese . . . . .</b>	<b>8</b>

<b>TUNA SALAD SANDWICH</b> .....	<b>7<sup>50</sup></b>
fresh homemade tuna salad served on your bread choice with lettuce and tomato	
<b>TURKEY BURGER</b> .....	<b>8</b>
served on a poppyseed bun with lettuce, tomato and Wasabi mayonnaise	
<b>TURKEY DELUXE</b> .....	<b>8</b>
turkey, sliced apple and Swiss cheese with a basil aioli on a croissant	

## ❖ Entrées ❖

### YOU MAY ADD TO ANY ENTRÉE:

<b>CHICKEN</b> .....	<b>3<sup>50</sup></b>
<b>SHRIMP</b> .....	<b>5</b>
<b>GRILLED SALMON</b> .....	<b>8</b>
<b>SCALLOPS</b> .....	<b>6</b>
<b>FARFALLE PASTA</b> .....	<b>10</b>
with mushrooms in a tomato basil cream sauce and Parmesan cheese	
<b>FILET DE PORC</b> .....	<b>15</b>
Pan-seared pork tenderloin wrapped in Applewood-smoked bacon, served with Bordelaise sauce, Yukon gold potatoes and sautéed spinach	
<b>GRILLED CHICKEN QUESADILLA</b> .....	<b>13</b>
cilantro and lime-marinated grilled chicken with sautéed peppers, onions, authentic Mexican cheese; served with house-made chipotle salsa and avocado sour cream	
<b>GRILLED WILD ALASKAN SALMON FILLET</b> .....	<b>16</b>
a 6-oz. fillet marinated in balsamic and fresh herbs, served with fingerling potatoes and a vegetable medley	
<b>ITALIAN GNOCCHI</b> .....	<b>12</b>
potato-semolina dumplings with mushrooms and tomatoes in a lemon-rosemary cream sauce, topped with Parmesan cheese	
<b>LASAGNA</b> .....	<b>12</b>
layers of lean beef and four Italian cheeses in a tomato-basil sauce	

<b>LINGUINI ALFREDO</b> . . . . .	<b>11<sup>50</sup></b>
Linguini (“little tongues”) tossed in a creamy lemon-pepper Parmesan sauce	
<b>LOX, CREAM CHEESE AND BAGEL PLATTER</b> . . . . .	<b>12</b>
Nova lox, toasted bagel, cream cheese, red onions, capers, cucumber and tomato	
<b>MEDITERRANEAN CHICKEN SKEWERS</b> . . . . .	<b>9</b>
lemon-marinated grilled chicken on skewers, served with sautéed chickpeas, artichokes and sun-dried tomatoes	
<b>PAN SEARED CHICKEN</b> . . . . .	<b>11<sup>50</sup></b>
Marinated breast of chicken, pan seared golden brown with wild rice and grilled asparagus	
<b>PASTA PRIMAVERA</b> . . . . .	<b>11</b>
farfalle “bowtie” pasta with zucchini, sun-dried tomatoes, squash and garlic in a white wine sauce	
<b>SEAFOOD RISOTTO</b> . . . . .	<b>17</b>
traditional Italian Arborio rice dish prepared with shrimp and scallops, topped with Parmesan cheese	
<b>SHRIMP PICCATA</b> . . . . .	<b>11<sup>50</sup></b>
Sautéed shrimp in a white wine sauce with tomatoes, garlic, onions basil and oregano, on a bed of white rice	
<b>SHRIMP QUESADILLA</b> . . . . .	<b>15</b>
<b>SMOKED SALMON PASTA</b> . . . . .	<b>12<sup>50</sup></b>
Fusilli pasta with smoked salmon, tomatoes, onions and basil in a vodka cream sauce	
<b>SPICY TORTELLINI ALFREDO</b> . . . . .	<b>10</b>
cheese-stuffed tortellini with creamy Alfredo spiced with a variety of herbs, ala Page Olson	
<b>WILD MUSHROOM AND PROSCIUTTO RAVIOLI WITH PESTO</b> . . . . .	<b>11</b>
Wild mushroom and prosciutto-stuffed ravioli in a pesto crème sauce, garnished with Parmesan cheese and micro greens	
<b>TERIYAKI-GLAZED CHICKEN</b> . . . . .	<b>14</b>
a 7-oz. chicken breast marinated in teriyaki, served with rice and steamed vegetables, glazed with teriyaki sauce	



*Depending upon the recipe, substitution of ingredients  
may or may not be possible. The chef will determine this.  
Thank you for your understanding.*

## ❖ Paninis ❖

<b>BEEF AND VEGETABLE PANINI</b> . . . . .	<b>9</b>
Sliced roast beef, sweet Vidalia onions, green peppers and pineapple with a Teriyaki sauce, on ciabatta bread	
<b>BLEU CHEESE, CHICKEN AND APPLE PANINI</b> . . . . .	<b>9</b>
Pulled chicken, spinach, Applewood smoked bacon and Granny Smith apples, with honey mustard on ciabatta bread	
<b>CAPRESE PANINI</b> . . . . .	<b>8</b>
Fresh mozzarella cheese, roma tomatoes, red onion and basil mayonnaise on a French baguette	
<b>GRILLED CHEESE PANINI</b> . . . . .	<b>8</b>
Please choose Swiss, Provolone, Cheddar, American, or Pepper Jack cheese	
<b>GRILLED CHICKEN PANINI</b> . . . . .	<b>9</b>
Grilled chicken and fresh provolone cheese with fresh basil pesto and roasted red pepper on ciabatta bread	
<b>ITALIAN MEATBALL PANINI</b> . . . . .	<b>9</b>
Italian meatballs in a marinara sauce with mozzarella cheese on French Baguette	
<b>VEGETABLE PANINI</b> . . . . .	<b>8</b>
Grilled squash, zucchini, roasted red pepper and fresh mozzarella with pesto on ciabatta bread	

## ❖ Petite Side Salads ❖

<b>ANTIPASTO SALAD</b> . . . . .	<b>3</b>
hard salami, fresh mozzarella, Kalmata olives, pepperoncini, sun-dried tomatoes and roasted red bell peppers tossed in balsamic vinaigrette	
<b>GREEK TUNA SALAD</b> . . . . .	<b>4</b>
Tuna and penne pasta with roma tomatoes, feta cheese, red onion, extra virgin olive oil and red wine vinegar	
<b>PETITE CAESAR SALAD</b> . . . . .	<b>4</b>
romaine tossed with Caesar dressing and topped with Parmesan	
<b>PETITE SPINACH SALAD</b> . . . . .	<b>5</b>
spinach, red peppers, Kalmata olives, diced tomatoes and cucumbers	

## ❖ Breakfast ❖

– Served all day –

<b>CROISSANT WITH SCRAMBLED EGGS</b> . . . . .	<b>7</b>
a split croissant stuffed with scrambled eggs, fresh tomatoes and cheddar cheese	
<b>FRENCH TOAST</b> . . . . .	<b>10</b>
Challa bread soaked in cinnamon rum batter, served with real Vermont maple syrup	
<b>FRENCH TOAST WITH BANANAS AND WALNUTS</b> . . . . .	<b>11</b>
<b>FRENCH TOAST WITH FRESH STRAWBERRIES</b> . . . . .	<b>11</b>
<b>FRÜHSTÜCK IN SALZBURG</b> . . . . .	<b>6<sup>50</sup></b>
a warm croissant and a cup of fresh fruit	

## ❖ Omelettes ❖

*Served with your choice of rosemary potatoes, fresh fruit or toast*

*Cheese Choices: Cheddar, Swiss, Provolone, Pepper Jack  
American (Smoked Gouda .75 additional)*

<b>GREEK OMELETTE</b> . . . . .	<b>12</b>
artichoke, spinach and feta cheese	
<b>INTERMEZZO OMELETTE</b> . . . . .	<b>11<sup>50</sup></b>
spinach, onion, mushroom, tomato and Swiss cheese	
<b>PORTABELLO MUSHROOM, SPINACH AND ONION OMELETTE</b> . . . . .	<b>10</b>
<b>SMOKED SALMON &amp; CREAM CHEESE OMELETTE</b> . . . . .	<b>13<sup>50</sup></b>
<b>TRIPLE-CHEESE &amp; FRESH HERBS OMELETTE</b> . . . . .	<b>10</b>

## ❖ Breakfast Crêpes ❖

<b>CRÊPES PETIT DÉJEUNER</b> . . . . .	<b>10</b>
Black Forest ham, scrambled egg, cheddar cheese and real Vermont maple syrup	
<b>EGG AND CHEESE CRÊPE</b> . . . . .	<b>7</b>
With a blend of cheeses	
<b>SALMON CRÊPE</b> . . . . .	<b>14<sup>50</sup></b>
Salmon and scrambled egg with cream cheese and red onions	

## ❖ Other Breakfast Dishes ❖

<b>CRABCAKES BENEDICT</b> .....	<b>14<sup>50</sup></b>
poached eggs on two crabcakes with Hollandais sauce	
<b>CROQUE MADAME</b> .....	<b>7</b>
croissant stuffed with spinach, mushrooms, Swiss cheese and an egg topped with Parmesan cheese	
<b>EGGS FLORENTINE</b> .....	<b>8</b>
poached eggs on a bed of sautéed spinach & mushrooms, served on a croissant with fresh tomato and Hollandais sauce; served with potatoes	
<b>INTERMEZZO BENEDICT</b> .....	<b>11</b>
poached eggs with smoked turkey on a toasted English muffin with Hollandais sauce; served with potatoes	
<b>SKETCHES OF SPAIN</b> .....	<b>10<sup>50</sup></b>
three eggs scrambled with onions, diced bell peppers, jalapeños, grilled chicken and pepper-jack cheese stuffed into a flour tortilla with a side of salsa, sour cream, scallions and a pepperoncini; served with potatoes	
<b>TRADITIONAL EGGS BENEDICT</b> .....	<b>11</b>
poached eggs with Black Forest ham on a toasted English muffin with Hollandais sauce; served with potatoes	

## ❖ Breakfast Side Dishes ❖

<b>Andouille Sausage</b> .....	<b>3</b>
<b>Applewood Smoked Bacon</b> .....	<b>3</b>
<b>Chicken Sausage</b> .....	<b>3</b>
<b>Croissant or Bagel</b> .....	<b>3<sup>50</sup></b>
<b>Fruit Cup</b> .....	<b>3<sup>50</sup></b>
<b>Sliced Tomatoes</b> .....	<b>3</b>
<b>Sliced Strawberries</b> .....	<b>3<sup>50</sup></b>
<b>Steamed Rice</b> .....	<b>3</b>
<b>Steamed Vegetables</b> .....	<b>3<sup>50</sup></b>
<b>Steamed Wild Rice</b> .....	<b>3<sup>50</sup></b>
<b>Toast: white / honey-wheat / marble rye</b> .....	<b>3</b>
<b>Turkey Sausage</b> .....	<b>3</b>



Allegro no

Stephan Heller

Piano.

Café Intermezzo takes pleasure  
in *seating* you at  
Brookwood from 10 am daily, until 2 am Sunday  
through Thursday, and until 3am Friday and Saturday;  
Dunwoody from 10am every day until 1am Sunday  
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*Café Intermezzo is open to serve you  
every day and night of the year,  
including all holidays.*

## BROOKWOOD

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