

Daily Specials

Check out our menu board for daily soup, taco and entrée specials.

As we grow Café 67 will add to its offerings to include Edgar Cayce dietary specific offerings, a beer and wine selection, juices and smoothies.

We hope that you will share in this growth by offering your thoughts, compliments and suggestions in our Share Your Thoughts box located on the service counter.

Follow Café 67 on Facebook for upcoming café specials and local highlights:

[Facebook.com/Chefdad727](https://www.facebook.com/Chefdad727)



Just as the seasons change so too will our menu. Bringing you the freshest ingredients our region has to offer. We are blessed with offerings from the ocean, bay, mountains and farmland of Virginia.

Enjoy a beautiful ocean view from the porch for a late breakfast or lunch. We also offer take out to enjoy at your favorite local spot. All disposable containers are recyclable and/or biodegradable

Hours of Operation

Monday—Saturday

10 a.m.—3 p.m.

Café Phone

(757) 457-7105

eMail

cafe67vb@gmail.com

Thanks for joining us! Chef Doug Cooperman



Café 67 is excited to offer natural, whole foods while working with local growers and producers.

Located on 67th street in the historic Edgar Cayce A.R.E. Health Center and Spa

Morning Bites

Avocado Toast and Fried Egg v - 6

Sourdough, seasoned avocado,
extra virgin olive oil

Green Goddess Egg Wrap v - 6

Spinach, tomatillo, herb oil, cotija
cheese

Western Scrambled Tofu vv - 6

Bell pepper, onion, squash, garlic

Soups

Please see menu board for
weekly selections

8oz - 4

12 oz - 6

Salads

Crisp Winter Vegetable Salad v - 7

Buckwheat honey Dijon vinaigrette

Chop Salad-Flex your Creativity - 7 and up

Choose from a selection of greens,
vegetables, fruits and protein
add-ins and dressings.

v-vegetarian

vv-vegan

gf—Gluten Free

Sandwiches

All sandwiches and wraps served with a side of choice

*gluten free bread available

Roast Eggplant, Pepper v - 8 and Portobello Melt

Open-faced, black pepper herb goat
cheese

House-Roasted Turkey

Grilled Cheese - 9

Spiced cranberry, brie and bosc pear

Carved Roast Beef on Baguette - 9

Dill horseradish aioli, watercress

Wraps

*Substitute swiss chard leaves for tortilla—gf

*Low-Carb—Available on bed of mixed greens—gf

Tarragon Chive Chicken Salad - 9

Mixed greens and tomato

Niçoise Tuna Salad v - 9

Black olive, green bean, HB egg herb
vinaigrette

Chickpea Hummus vv - 8

Cucumber, carrot, radish, tomato

*consumption of raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness.

Tacos

See menu board for taco selection
of the day/week. Served on corn or
flour tortilla.

Snacks - 6

Minted Fruit Salad vv

A seasonal selection with fresh
mint and hint of ginger

White Bean and Walnut Pate vv

Whole grain butter crackers

Mushroom Duxelle Pinwheels v

Puff pastry and mushroom pate
with roast garlic herb goat cheese

Kids Menu - 5

Served with small salad or fruit

Choose 1/2 size of any sandwich

House-made Peanut Almond

Butter Sandwich vv

Apple berry jam

Whole Grain

Cheese Tortellini Sauté v

Sweet peas and parmesan