



JOSEPH RUJWA | ENQUIRER

**Tiffany Smith** of Lockland serves coffee to **Will and Midge Cohen** (left) of Mount Airy and **Carol and Paul Dress** of Wyoming at Half Day Café.

# Café gets whole day started the right way

POLLY CAMPBELL | ENQUIRER STAFF WRITER

The décor in the new Wyoming restaurant Half Day Café is gently cheerful, just right for entering the day slowly over breakfast. The walls are a coolly harmonizing green and blue, the tables a sunny yellow and the booths a tasteful print. One wall features a misty, abstract mural of the Ohio River.

It's a feel-good room at lunch, too, with big windows giving a view of leafy Wyoming. I had no idea there was this much space at the corner of Wyoming Avenue and Springfield Pike, where Le Cézanne used to sell croissants. Dale and Patty Hipsley have done a fine job turning it into a neighborhood restaurant with some brand-new things on their breakfast and brunch-lunch menu.

Breakfast includes eggs to order, omelets and a strata of the day (\$7.95). This is a egg

## When You Go

**What:** Half-Day Café

**Where:** 1 Wyoming Ave., Wyoming

**When:** 7 a.m.-2 p.m. Monday-Saturday

**Miscellaneous:** No smoking, accessible to disabled. Walk-up window for coffee and takeout.

**Information:** (513) 821-1223

and bread layered casserole, cooked to a creamy, custardy consistency inside, with a cheesy crust on top. I tried one with mushrooms, tomatoes, cilantro and Monterey Jack, and didn't need to eat much else the rest of the day. Rosemary potatoes come with all egg dishes. Fresh-squeezed orange juice (\$1.69/\$2.39) is wonderful with any of these.

If you have a sweet tooth, there's a menu of unusual pancakes, such as sweet potato and

mango-butter rum.

Each lunch sandwich has a nice twist. I had a chicken salad on a croissant (\$5.95) with a colorful bouquet of fresh vegetables on the side. I could do without raw broccoli, but grape tomatoes and baby carrots should be used more often as a side dish. The chicken salad itself was crunchy with tiny dice of jicama, and a little sweet with dates. (Alas, the croissant was not as flaky as Le Cézanne's.)

The roasted pork tenderloin sandwich (\$6.95), layered with a little apple butter, caramelized onions and provolone, then grilled, was like an especially good patty melt.

Pie is a natural fit for dessert, but my strawberry-rhubarb was a little heavy on the thickener in the filling.

The servers are gently cheerful, just like the décor.

*E-mail* [pcampbell@enquirer.com](mailto:pcampbell@enquirer.com)