



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 an 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.

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