

BREAKFAST

Hot Oats — \$7.00

Oats, Berry Compote, Granola & Milk

French Toast Sticks — \$10.00

5 Battered Bread Sticks Served with Maple Syrup & Whipped Cream

Waffles & Cream — \$12.50

2 Waffles Served with Nutella, Maple Syrup & Whipped Cream

Breakfast Burrito — \$14.00

Eggs, Seasoned Hash Browns, Cheese & Sausage Wrapped in a Flour Tortilla

Bagel & Cream Cheese — \$4.00

Choice of Bagel Toasted with 2oz. of Cream Cheese ([Substitute Vegan Cream Cheese \\$2.00](#))

Frittata — \$8.00

Meat, Egg and Cheese Pie, Served with a Side of Salsa

BEC Sandwich — \$8.50

Fried Egg, Cheese, Mixed Greens & Bacon, Served on a Toasted English Muffin

SEC Sandwich — \$8.50

Fried Egg, Cheese, Mixed Greens & Sausage Patty, Served on a Toasted English Muffin

The Gluten Free — \$10.00

Fried Egg, Pepper Jack Cheese, Mixed Greens & Sausage Patty, Served on a Gluten Free Bun

Egg & Cheese — \$7.50

Fried Egg, Cheese, Tomato & Mixed Greens on a Toasted Plain Bagel

LUNCH

Ham & Cheese Croissant — \$10.00

Toasted Croissant, Sliced Ham & Melty Cheddar Cheese, Served with Chips

Turkey & Pesto Ciabatta — \$11.00

Sliced Turkey, Cheese, & Pesto Hot Pressed on a Ciabatta Bun, Served with Chips

Italian Ciabatta — \$11.00

Sliced Pepperoni, Cheese, Sun Dried Tomatoes, & Balsamic Glaze, Hot Pressed on a Ciabatta Bun, Served With Chips

Deconstructed LOX — \$14.00

Toasted Everything Bagel, Plain Cream Cheese, Smoked Salmon, Capers, Lemon Zest, Mixed Greens & House Pickled Onions

Taquitos (GF) — \$10.00

6 Fried Tortillas Filled with Seasoned Meat, Served with Sour Cream & Salsa

Chicken Strips — \$12.00

Breaded Chicken Breast Strips, Served with Ketchup & Ranch Dressing

Pretzel — \$6.50

1 Salted Soft Pretzel, Served with Mustard

Baked Brie — \$12.00

Honey Baked Brie with Rosemary, Served Alongside a Warmed Baguette

Deconstructed

Chicken Salad — \$14.00


Zesty Chicken Salad, Pickled Onions, Mixed Greens, Sliced Tomato on a Toasted Croissant, Served with Chips

Sandwiches served with a bag of chips

BEVERAGES

OUR COFFEE IS
ROASTED IN HOUSE

Coffee (Iced or Hot)

Drip Coffee	\$3.00 (12oz)	\$3.50 (16oz)
Americano	\$3.25 (12oz)	\$4.25 (16oz)
Latte	\$4.50 (12oz)	\$5.50 (16oz)
 House White Espresso Latte	\$5.00 (12oz)	\$6.00 (16oz)
Flavored Latte	\$5.00 (12oz)	\$6.00 (16oz)
Cold Brew (add cold foam for \$1.00)	\$4.75 (12oz)	\$5.25 (16oz)
Cortado (only served hot)		\$3.75 (4oz)
Flat White (only served hot)		\$4.00 (6oz)
Cappuccino (only served hot)		\$4.00 (6oz)


Syrup Options

Vanilla, Chocolate, Caramel, Lavender, Hazelnut, Coconut, Strawberry, Butterscotch, Pistachio, White Chocolate, Simple Syrup, Honey, Creme Brulee, Orange Cardamom


Modifiers

Add Flavor: \$.50 • Add Oat or Almond Milk: \$.60-\$1.00 • Add 1 Shot: \$.50 • Add 2 Shots: \$1.00

Not Coffee

Hot Chocolate — Chocolate Syrup, Milk & Whipped Cream	\$3.50 (12oz)	\$4.00 (16oz)
 Lemonade — Regular, Lavender, Strawberry Basil	\$3.75 (12oz)	\$4.25 (16oz)
Bull Juice — OJ, Raspberry & Peach Syrup, Redbull & Ice		\$5.50 (16oz)

Tea (Iced or Hot)

 Matcha — Matcha Powder, Pistachio or Strawberry Syrup, Milk	\$5.75 (12oz)	\$6.50 (16oz)
Chai — Rimini Powdered Chai & Milk	\$6.00 (12oz)	\$6.50 (16oz)
London Fog — Earl Gray Tea, Lavender Syrup & Milk	\$4.00 (12oz)	\$4.50 (16oz)
Iced Tea — Black, Green or Berry	\$3.50 (12oz)	\$4.00 (16oz)
Assorted Hot Tea Bags (per tea bag)		\$2.50

 House favorites