



EGGS & STUFF

MORNING SANDWICH	\$11
<i>2 eggs, crispy bacon and aged cheddar, Kaiser roll</i>	
OMELETS / served with home fries.....	\$13
<i>Two egg omelet Please choose up to 2 items: Ham, Bacon, Goat, Feta, Cheddar, Swiss, Tomato, Caramelized Onion, Avocado</i>	
FRENCH TOAST	\$12
<i>Brioche, egg, cream, cinnamon, with mixed fruits</i>	
QUICHE DU JOUR / with house salad	\$11

SANDWICHES / WITH SALAD OR FRENCH FRIES

BLT / with avocado	\$14
<i>On toasted whole grain bread</i>	
CROQUE MONSIEUR	\$14
<i>Black forest ham, Gruyere cheese & Bechamel on rye</i>	
ADD EGG	\$1.75
PROSCIUTTO SANDWICH	\$14
<i>Prosciutto, Brie, tomato and basil, olive oil</i>	
TURKEY CLUB	\$14
<i>Oven roasted turkey breast, lettuce, tomato, bacon, mayo, on white bread</i>	
HUMMUS SANDWICH	\$11
<i>House made chickpea spread with tomato, cucumber, arugula & Pepperoncini, whole grain bread</i>	
AVOCADO TOAST	\$13
<i>Toasted whole grain bread, avocado, crushed red peppers, crispy onions, crumbled feta</i>	

SALADS

WARM GOAT CHEESE SALAD	\$15
<i>Arugula, pecans, pear, beets, warm goat cheese on baguette</i>	
COBB SALAD	\$16
<i>Mixed greens, boiled eggs, bacon, corn, cheddar cheese, diced tomato, diced cucumber, avocado, sweet Vidalia, dressing</i>	
ADD CHICKEN	\$4
ADD SHRIMP.....	\$5
GARDEN SALAD	\$14
<i>Mixed greens, feta cheese, red pepper, green olives, carrots, onion, celery, shallot dressing</i>	

SIDES

FRENCH FRIES	\$6
<i>French Fries with Provençal herbs</i>	
ADD truffle and Parmigiana.....	\$9

WEEKEND BRUNCH

EGGS BENEDICT / Served with a side salad	\$15
<i>Poached eggs on English muffin, Canadian ham & Hollandaise</i>	
ADD AVOCADO	\$3.5
EGGS NORWEGIAN	\$16
<i>Poached eggs on English muffin, Smoked salmon and Hollandaise Served with a side salad</i>	
STEAK AND EGGS.....	\$25
<i>Six oz. steak, two eggs any style, served with home fries, or French fries, or salad</i>	
CHILAQUILES	\$13
<i>Tortilla chips, guaillo sauce, white onions, feta cheese, sour cream, sunny side egg</i>	

GRILLED TOMATO SANDWICH	\$14
<i>Grilled Plum tomatoes, Mozzarella cheese, avocado spicy Chipotle mayo on whole wheat toast</i>	
MUSHROOM CAULIFLOWER TOAST.....	\$14
<i>Cauliflower puree, sauteed mushrooms, parsnip chips on seven grain toasted bread</i>	
SMOKED SALMON SANDWICH.....	\$16
<i>Oak smoked salmon, cucumber, rosemary dressing on baguette with arugula salad, basil mayo</i>	
BURGER* / on house made brioche	\$16
<i>Beef burger, arugula, red caramelized onion, tomato, house made mayo, and spicy chipotle dressing</i>	
ADD BACON	\$3.5
ADD AVOCADO	\$2.5
ADD CHEESE.....	1.75

BOWLS

CHICKEN SKEWER BOWL	\$16
<i>Grilled chicken skewer, couscous, seasonal salad</i>	
QUINOA BOWL	\$14
<i>With cucumber, black beans, tomato, arugula, avocado, and sunny side up egg</i>	

WRAPS

MIXED VEGGIE WRAP	\$14
<i>Arugula, sauteed vegetables, avocado, tomato, with organic virgin olive oil</i>	
CHICKEN WRAP.....	\$16
<i>Breaded chicken breast, bacon, lettuce, Parmesan cheese, ranch dressing</i>	
TUNA WRAP	\$15
<i>Tuna salad, lettuce, tomatoes</i>	

DRINKS

MIMOSA.....	\$10
<i>Prosecco + Orange Juice</i>	
APEROL SPRITZ.....	\$10
<i>Aperol + Prosecco + Club Soda</i>	
BELLINI	\$10
<i>Prosecco + Peach Purée</i>	
KIR.....	\$10
<i>White wine + Crème de cassis</i>	
KIR ROYAL	\$10
<i>Sparkling white wine + Crème de cassis</i>	

WINE

CARAFE	\$7
<i>House White or Red</i>	
VILLAVIVA ROSÉ 2020	\$9 / \$32
<i>Carignan, Côte de Thau, France</i>	
RESERVE DURAND, 2018.....	\$10 / \$35
<i>Sauvignon Blanc, Loire Valley, France</i>	
BOVIER & FILS, 2020.....	\$13 / 45
<i>Petit Chablis, Burgundy, France</i>	
ANDRÉ BRUNEL, SABRINE	\$11 / \$40
<i>Côtes de Rhône Villages, Rhône Valley, France</i>	
RON RUBIN 2018	\$14 / \$48
<i>Pinot Noir, Russian River Valley, Sonoma, California, USA</i>	
SANGRIA BELLA OLE (LRG GL).....	\$7
<i>Spain</i>	

BEER

SCHÖFFERHOFER GRAPEFRUIT	\$7
<i>Hefeweizen + Grapefruit, Germany</i>	
RADEBERGER PILSNER	\$7
<i>Pilsner, Germany</i>	
BROOKLYN LAGER.....	\$7
<i>Lager, USA</i>	
ŁOMŻA.....	\$7
<i>Lager, Poland</i>	
ŁOMŻA (non-alcoholic)	\$7
<i>Lager, Poland</i>	
ŻYWIEC	\$7
<i>Lager, Poland</i>	
ADD RASPBERRY SYRUP	0.5
ŁOMŻA TAP BEER	\$7
<i>Lager, Poland</i>	

TEAS & COFFEES / Cold + Hot

Ask your Barrista

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.