

DRINKS

MADE WITH ORGANIC COFFEES & TEAS

SPECIALTY DRINKS

CAFÉ CORTADO 1:1				\$2.95 (4oz)
<i>perfect balance of espresso and milk</i>				
ICED DULCE DE LECHE				\$4.95 (16oz)
<i>rich caramel flavor with cold brew</i>				
X3M				\$4.95 (12oz)
<i>triple shot of espresso lightly sweetened with Maine maple</i>				
AFFOGATO (seasonal)				\$5.00 (bowl)
VIETNAMESE COFFEE				\$4.55 (16oz)
<i>strong espresso with rich balance of condensed milk</i>				
	Small	Medium	Large	
MEXICAN MOCHA	\$3.95	\$4.55	\$4.95	
<i>espresso and mocha with a dash of cayenne</i>				
HOT CHOCOLATE	\$3.35	\$3.95	\$4.55	
MIGHTY LEAF TEA	\$2.00	\$2.25	\$2.50	
<i>organic and fair trade tea</i>				
CHAI TEA LATTE	\$3.95	\$4.55	\$4.95	
<i>organic tea</i>				
ESPRESSO SHOTS	Single	Double	Triple	
	\$1.50	\$2.00	\$2.50	

ESPRESSO DRINKS

	Small	Medium	Large
AMERICANO	\$1.50	\$2.00	\$2.50
LATTE, MACHIATTO, OR CAPUCCINO	\$3.35	\$3.95	\$4.55
FLAVORED LATTE	\$3.95	\$4.55	\$4.95
<i>caramel, hazelnut, mocha, vanilla</i>			

COFFEE

HOT	\$2.00	\$2.25	\$2.50
ICED	\$2.25	\$2.50	\$2.75
COLD BREW	\$3.00	\$3.50	\$3.75
NITRO		\$5.00	

ENERGIZING TEA

Freshly brewed organic hibiscus tea with all-natural flavorings	\$2.75	\$3.25	\$3.75
CALYPSO MANGO			
<i>pure fruit goodness with a tart balance of sweet mango fruit</i>			
POMEGRANATE BERRY			
<i>bountiful fruits of pomegranate, berries and citrus blend</i>			
ROYAL TROPICAL			
<i>harmonious blends of sweet tropical infusions of pineapple, mango, banana, passion fruit and tangerine</i>			
ICED TEA	\$1.75	\$2.25	\$2.75
<i>made with naturally caffeine-free organic hibiscus tea unsweetened or sweetened with simple syrup</i>			

SOUPS

CREAMY BUTTERNUT SQUASH

roasted organic butternut squash, apples, onions, cream, topped with crunchy bacon bits

SOUP OF THE DAY

FULL - \$6.79 (includes 2 pcs cheesy puffs) HALF - \$3.99

QUICHE

\$5.49

Signature recipes filled in a golden flaky pie crust (while supplies last)

HAM & CHEESE

ham, onions, Swiss & cheddar cheese, eggs, cream

BREAKFAST SAUSAGE

local breakfast sausage, hash browns, onions, cheddar, eggs, cream

QUICHE LORRAINE W/SPINACH

bacon, spinach, onions, Swiss & gruyere cheese, eggs, cream

VEGETABLE QUICHE

broccoli, mushrooms, sweet peppers, onions, Swiss & gruyere cheese, eggs, cream

SIDES

BASKET OF CHEESY PUFFS (6) - \$5.49

SALADS

BUTTERNUT HARVEST

organic spinach spring mix, roasted butternut squash, tricolor quinoa, apples, almonds, dried cranberries, feta cheese with maple cider vinaigrette

GREEK

organic romaine, roasted bell peppers, red onions, artichokes, cucumbers, feta cheese, black olives with zesty Greek dressing

NIÇOISE (nē'swäz)

organic spring mix, blanched green beans, red onions, cherry tomatoes, potatoes, black olives, free range egg with citrus vinaigrette

SAIGON

organic romaine, carrots, toasted almonds and sesame, cucumber, green onions with forbidden soy vinaigrette

STRAWBERRY FIELDS

organic spring mix, apples, strawberries, dried cranberries, candied walnuts, gorgonzola cheese, bacon with candied walnuts, gorgonzola cheese, bacon with blush wine vinaigrette

ADD: free range egg - \$1 roasted chicken - \$2

DRESSINGS: blush wine, citrus, forbidden soy, maple cider, zesty Greek

FULL - \$7.99 (includes 2 pcs cheesy puffs) INDIVIDUAL - \$3.99

COMBOS

SOUP & SALAD COMBO W/ 2 CHEESY PUFFS - \$8.49

QUICHE & SALAD COMBO W/ 2 CHEESY PUFFS - \$9.49

SAVORY

\$7.99

BREAKFAST SAUSAGE

breakfast sausage, eggs, shredded cheddar cheese

MORNING MAPLE BACON

eggs, bacon, shredded cheddar, maple syrup

CHICKEN AVO

chicken, avocado, red onions, spinach, cilantro, sriracha peanut sauce

CRAISIN APPLE

turkey, raisins, apples, spinach, brie cheese, tomatoes, spinach, signature herb blends honey mustard

YUM YUM

turkey, tomatoes, red onions, spinach, provolone cheese, mild yum yum sauce

HAM & BRIE

ham, apples, tomatoes, spinach, brie cheese, honey mustard

PESTO

ham, salami, tomatoes, pickled red onions, spinach, provolone, basil pesto

SWEET

CHOCOLATE & WHIPPED CREAM ONLY \$4.00

CRÈME BRULÉE w/chocolate ganache base \$8.00

KIDS

\$4.99

Includes organic juice and a choice of Pirate Booty, fruit, Stonyfield Yogurt or Gogo Fruit/Veggies

CHOCOLATE CREPE /3 CHEESE MELT / TURKEY ROLL UP / PB&J

BUILD YOUR OWN

SINGLE - \$5.00 TWIN - \$6.00 TRIO - \$7.00 QUAD - \$8.00

STEP 1: START WITH A SWEET BASE

Belgian, chocolate ganache, or peanut butter

STEP 2: ADD SOME FRUIT

banana, blueberry, raspberry, or strawberry

STEP 3: END WITH A SWEET FINISHER

chocolate syrup, house caramel, or honey

TOPPED OFF WITH WHIPPED CREAM!

ADD-ONS: \$1.50

cheesecake, vanilla ice cream, or truffles

SMOOTHIES

\$5.50 (16oz)

(Made with organic fruits, milk, & yogurt)

ADD: greens or proteins - \$1.00

AVOCADO DREAM

avocado, sweet cream, milk

BANANA CHOCOLOCO

bananas, milk, ice-cream, chocolate, cocoa

GREEN TEA MATCHA

matcha, ice-cream, milk

KOKOMO TANGO

mango, pineapple, strawberries, banana, milk, yogurt

VERY BERRY

strawberry, blackberry, raspberry, milk, yogurt