

SPRING MENU

MADE FROM SCRATCH WITH LOCAL INGREDIENTS

M-F 10-6 S-Su 9-5

CAFE & LOCAL MARKET

711 W MAIN ST. LANSDALE, PA

*MARKET REMAINS OPEN ONE HOUR AFTER CAFE CLOSES

OUR STORY



2014 Sheila Rhodes launched In Small Batch Kitchen making low sugar fruit spreads using locally sourced produce. After outgrowing the production kitchen on her home property, Sheila set off to find a new location. In 2019 Small Batch Kitchen Cafe & Market opened up in Lansdale with a local gourmet grocery market as well as the Cafe. Small Batch Kitchen has always valued local sourcing ingredients, particularly produce. Supporting our local farms. orchards, and producers has a tremendous positive impact on our local community.

Our menu changes with the seasons, highlighting the produce available to our growing region.

Gourmet comfort food: our recipes stick to simple ingredients, low sugar, and low sodium.

BREAKFAST

Bagel with Cream Cheese	\$3.75	
Toast & Jam	\$4	
Bagel Breakfast Melt	\$5	
Bagels from Heart Stone Bakery, provolone cheese, fried egg, and	bacon	
Breakfast Burrito	\$7	
Ask for today's flavor		
Jumbo Muffin	\$3	
Yogurt Parfait	\$3.5	
Local plain or flavored organic yogurt layered with our low sugar fruit spreads		

and topped with 88 Acres Seed'nola





SOUP & SALAD

Soup of the Day \$4/cup \$7/bowl Seasonal house made soups. Call for today's offering

\$10 Spring Harvest Salad

Pickled vegetables, roasted sunchokes, and goat cheese over a bed of organic mixed greens with a side of creamy herb dressing

Berry Goat Cheese Salad \$10

Seasonal fruit, goat cheese, and pumpkin seeds over a bed of organic mixed greens with a side of our housemade berry vinaigrette







SPRING MENU

MADE FROM SCRATCH WITH LOCAL INGREDIENTS

OPEN DAILY*

M-F 10-6 S-Su 9-5

CAFE & LOCAL MARKET

Pizza Melt

711 W MAIN ST. LANSDALE, PA

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GRILLED SANDWICHES

Classia Crillad Chassa

Classic dilited cheese) /
Classic mild raw milk cheddar with choice of spread	
Vegan Grilled Cheese \$	88
A perfectly crafted blend of three vegacheeses with choice of spread	an
Mushroom Swiss Melt \$	88
Sauteed spinach and balsamic mushrooms melted between local swiss cheese with Roasted Garlic Mustard	
Reuben \$1	0
Roasted dry rubbed pork, curtido kraut housemade russian dressing, and local swiss cheese melted between freshly baked rye bread	,

Rich provolone, sliced pepperoni, creamy ricotta, and sundried tomatoes with

Roasted Garlic Spread

Caprese Melt \$8

Seasonal house made pesto and creamy, stretchy mozzarella

Brunch Melt \$9

Creamy ricotta, fresh fruit, and crisp bacon with choice of spread on brioche french toast. Served with Whiskey Hollow Maple Syrup



Sandwiches offered on choice of white sourdough, wheat sourdough, rye, or gluten free bread. Please alert the staff to any allergies when ordering. Our kitchen operates as a nut, tree nut, fish, and shellfish free establishment - however the vegan cheese contains coconut oil. Sandwiches served with a seasonal pickle. Bags of local chips, popcorn, jerky, and other snacks available for purchase on the side.



LOADED TOASTS

Bruschetta & Goat Cheese	\$7
Seasonal bruschetta and creamy goat cheese on lightly toasted bread	
Roasted Garlic White Bean	\$7
Roasted garlic and white bean spread topped with seasonal roasted vegetab creamy goat cheese, and mild harissa lightly toasted bread	
Ricotta & Jam	\$5
Creamy ricotta and choice of fruit spread on lightly toasted bread	
Chicken Salad	\$8

SBK FRUIT SPREADS

greens on lightly toasted bread

Balsamic Strawberry
Blueberry Basil
Roasted Garlic Mustard
Roasted Garlic
Smoked Onion
Jalapeno

Sour Cherry
Hot Pepper
Ghost Pepper

Rotating chicken salad flavor with mixed

