FROM THE BAR



FROM THE KITCHEN

BREWS ESPRESSO DRINKS

Drip Coffee Pour Over Cold Brew

Espresso Affogato Red Eve Americano Cortado Mocha Cappuccino Macchiato Latte



Vietnamese Iced Coffee

Most drinks are available hot or iced.



SINGLE ORIGIN COFFEES

Brewed on Kalita Wave Pour Over Dripper. Menu changes seasonally.

Guji Goro Bedessa, Ethiopia, Washed Meyer Lemon, Jasmine, Simple Syrup

Acatenango Gesha, Guatemala, Washed Lemongrass, Stone Fruits, Honeysuckle

Laclo, Timor Leste, Natural Tamarind, Apricot, Bittersweet Chocolate

DECAF - Kayanza, Burundi, Swiss Water Process Caramel, Cinnamon Toast, Cacao

TEA AND OTHER BEVERAGES

Chai Latte Oat & Honey Matcha Hot Chocolate Natalie's Juices

Smoothies (Mango or Mixed Berry) Hot Tea: Selections From Smith Tea London Fog Yesfolk Kombuchas

SYRUPS Vanilla, Caramel, Lavender, Honev, Hazelnut, Maple, Cardamom

MILK ALTERNATIVES Oat or Almond

GRANOLA

Housemade Granola. North Country Creamery Vanilla Yogurt. Seasonal Fresh Fruit, Dried Fruit

AVOCADO TOAST

Sliced Avocado, Muhammara (Roasted Red Pepper and Walnut spread). Sesame Seeds. Farm Bread

BANANA TOAST Sliced Banana, Almond Butter, Honey, Toasted Almonds, Farm Bread

BUTTERMILK BISCUIT Fried Egg, Cheddar, Avocado

BREAKFAST SANDWICH (seasonal) Two Fied Eggs, Cheddar, Avocado, Housemade Focaccia Bread

VEGAN SAUSAGE PANINI Vegan Sausage, Provolone, Chimichurri, Mavo, Arugula, Farm Bread (Mayo & Cheese are not vegan)



TURKEY PANINI Roasted Turkey, Fig Jam, Brie Cream, Arugula, Farm Bread

HAM AND CHEDDAR PANINI Shaved Ham, Cheddar, Dijonnaise, Sliced Apple, Farm Bread

3-CHEESE PANINI Cheddar, Swiss, Provolone, Farm Bread

REUBEN PANINI Housemade Corned Beef, Sauerkraut, Swiss Cheese, Secret Sauce, Marbled Rve

GLUTEN FREE BREAD IS AVAILABLE FOR ANY PANINIS OR TOASTS

BAKED GOODS

Baked Fresh Daily: Assorted Pastries, Muffins, Cookies, Cinnamon Rolls