

Custom Breakfast

Two eggs & Toast _____	\$3
white or multigrain extra egg: \$1	
Bacon _____	\$3
Beretta Organic Farms, nitrate-free belly bacon	
Sausage _____	\$3
Beretta Organic Farms, gluten-free pork sausage	
Peameal Bacon _____	\$4
Beretta Organic Farms	
Smoked Salmon _____	\$4
Applegirth kosher salmon	
Fresh Fruit _____	\$3
Fresh Croissant _____	\$2
Madeline's Cherry Pie & Ice Cream	
Toast or Fresh Bread _____	\$2
Ace Bakery	
Sautéed Mushrooms _____	\$2
House Potato _____	\$1
Baked Beans _____	\$1
vegan & gluten-free	
Grilled or Fresh Tomato _____	\$1

Big Breakfast _____ **\$12**
two eggs, bacon, peameal, sausage, house potato,
sautéed mushrooms, grilled tomato, baked beans, white or multigrain toast
no modifications

Eggs Benedict _____ **\$12**
peameal bacon, smoked salmon, or sautéed spinach,
soft poached eggs, hollandaise sauce, croissant

Continental _____ **\$10**
fresh fruit, vanilla yogurt, soy granola, croissant, homemade jam

Pancakes _____ **\$8**
blueberry, cranberry, banana & maple, or chocolate chip
fresh whipped cream
plain: \$5

Omelettes
served with house potato, greens, and white or multigrain toast
substitute fresh fruit: \$1

French Goat Cheese _____ **\$8**
roasted red pepper, fresh basil, olive tapenade

Bacon & Cheddar _____ **\$8**
caramelized onions, portobello mushrooms,

Smoked Chicken & Roquefort _____ **\$8**
red onion, sundried tomato

Prosciutto di Parma _____ **\$8**
fresh tomato, artichokes, fresh basil

Custom Omelette _____ **\$10**
see reverse for custom ingredients

Soup, Salads & Cheese

Vegan Cremini Mushroom Soup	\$4
truffle oil, bread	
Mulligatawny	\$7
smoked chicken & rice, in a creamy curry & coconut broth, with fresh cilantro & sesame oil	
Simple Greens	\$5
balsamic & walnut, carrot & ginger, maple & dijon, or citrus vinaigrette	
Caesar	\$7
smoked chicken: \$9	
Curried Quinoa & White Bean	\$8
red pepper, red onion, cucumber, toasted pinenuts, fresh cilantro, fresh mint, light curry vinaigrette	
Marinated Tuna & Couscous	\$8
tomatoes, red onions, capers, fresh basil, greens, citrus vinaigrette	
Aged Canadian White Cheddar	\$8
fresh apple, croissant, homemade jam	
Roquefort & Baby Spinach	\$10
bacon, fresh grapes, pinenuts, balsamic & walnut vinaigrette	
Mozzarella di Bufala & Prosciutto di Parma	\$15
marinated artichoke, cherry tomato & black olive salad	
Sandwiches	
served with choice of soup, simple greens, or caesar salad	
Prosciutto	\$9
Tomato, fresh basil, extra virgin olive oil, ciabatta	
Reuben	\$9
corned beef, sauerkraut, dill pickles, grain mustard, multigrain triangle	
Parisian	\$9
mozzarella di bufala, tomato, fresh basil, olive tapenade, baguette	
Grilled Vegetable & Goat Cheese	\$10
red pepper, eggplant, zucchini, portobello mushrooms, Roasted garlic & artichoke spread, focaccia	
BBQ Pulled Pork	\$10
roquefort, hot peppers, roasted red peppers, chive aioli, ciabatta	
Smoked Salmon	\$10
tomatoes, capers, red onion, fresh basil, rémoulade, baguette	
Smoked Clubhouse	\$11
smoked chicken, bacon, & provolone, greens, tomato, homemade mayonnaise, white or multigrain toast	
Sopressata	\$10
salami, havarti, caramelized onions, hot peppers, grilled eggplant, fresh basil, homemade mayonnaise, focaccia	
Custom Sandwich	\$10
vegetarian \$9	



Choices

Bread

Baguette
White or Multigrain Toast
Ciabatta
Rosemary Focaccia
Multigrain Swiss Triangle
Croissant

Meat

Hot Sopressata Salami
Bacon
Corned Beef
BBQ Pulled Pork
Marinated Italian Tuna

Cheese

Havarti
Aged White Cheddar
Smoked Provolone
Roquefort Blue

Deluxe Choices

Prosciutto di Parma
Smoked Chicken
Smoked Salmon
Peameal Bacon
Mozzarella di Bufala
French Goat Cheese

One deluxe ingredient is included in the price of a custom sandwich. Additional deluxe items cost \$2 each.

Unlimited Toppings

Roasted Red Peppers
Cucumber
Shoestring Carrots
Red Onion
Grilled Eggplant
Grilled Zucchini
Portobello Mushrooms
Tomato
Artichokes
Sundried Tomatoes
Greens
Spinach
Fresh Basil
Hot Peppers
Dill Pickles
Sauerkraut

Spreads & Dressings

Homemade Mayonnaise
Chive Aioli
Rémoulade
Roasted Garlic & Artichoke
Homemade BBQ Sauce
Black Olive Tapenade
Dijon or Grain Mustard