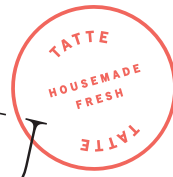


M E N U



Breakfast

Served daily until 11:30AM

BREAKFAST SANDWICH - \$9.50
Eggs your style, VT cheddar, bacon on sourdough bread

CROISSANT SANDWICH - \$9.50
Eggs your style, VT cheddar, sliced tomato, avocado, arugula on housemade croissant

POACHED EGG SANDWICH ROLL - \$5.50
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

TARTINE

Avocado - \$10

Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough

Mushroom - \$13

Shiitake oakwood mushrooms, sautéed spinach, shaved Parmesan cheese, poached egg on toasted sourdough

Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted sourdough (V)

SHAKSHUKA

Traditional North African dish with tomato sauce, bell pepper, eggs and feta cheese served with toasted challah bread

Traditional - \$12.50

Lamb Meatball & Labneh - \$14.50

Winter Shakshuka - \$13.50

Eggs poached in a potato-leek and roasted sweet potato cream sauce topped with bacon, feta cheese and chives

CROQUE MONSIEUR - \$10.50

Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it CROQUE MADAME, \$2

MUESLI

cup- \$6.50 / bowl - \$9.50

Greek yogurt topped with our housemade granola (oats, pumpkin seeds, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame (V)

PASTRY BASKET - \$9.50

Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice (V)

BREAD & BUTTER - \$6

Housemade artisan bread, butter and jam (V)

Plates

Served daily from 11:00AM

WARM FARRO & VEGETABLE BOWL - \$13.00

Warm farro, roasted butternut squash, balsamic red onions, sautéed spinach, pomegranate seeds in a cider dressing with poached egg and whipped labneh (GF) (W)

QUICHE & SALAD - \$9

Served with green salad

Zucchini & Mozzarella / Cherry Tomato & Feta

Jerusalem Artichoke & Asparagus (V)

SWEET POTATO TART TATIN - \$9

Sweet potato, caramelized onions, thyme and ricotta cheese

Served with green salad (V)

Soups

Served with housemade bread

SOUP OF THE DAY

CUP - \$5 BOWL - \$7.50

Salads

Served daily from 11:00AM

CHICKEN & SWEET POTATO - \$13.50

Baby greens, spinach, and roasted sweet potatoes, tossed in a cider dressing with candied pecans, balsamic red onions, goat cheese and sautéed chicken

SABICH SALAD - \$13

Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

FATTOUSH - \$12.50

Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons

CRUNCHY HALLOUMI - \$13.50

Seared halloumi cheese, roasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette

GREEN & NUTTY - \$13.50

Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese (V)

Served with housemade roll.

Add chicken to any salad - \$3.50

Sandwiches

Served daily from 11:00AM

B.L.A.T. - \$9.50

Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade challah

TURKEY B.L.A.T. - \$10

Smoked turkey added to our favorite B.L.A.T. on housemade multigrain bread

LAMB KEBAB - \$11

Spicy lamb kebab, dill labneh, and chopped salad on pita bread

SHORT RIB

GRILLED CHEESE - \$9.50

Beet-horseradish relish, cheddar, on housemade challah

PROSCIUTTO & FIG PANINI - \$9

Fig jam, Brie and prosciutto on housemade ciabatta

SWEET POTATO - \$9

Roasted sweet potatoes, red cabbage slaw, feta cheese, spiced pecans and chile-raisin sauce on warm pita bread (V)

TUNA - \$9

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah

ROASTED CAULIFLOWER - \$8.50

Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread (V)

BALAKANI - \$8.50

Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta (V)

FRESH MOZZARELLA - \$8.50

Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade focaccia (V)

(V) Vegetarian (GF) Gluten-free (W) Warm Bowl

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked eggs may increase your risk of foodborne illness. Brookline, Third, Main, Harvard/ Fall 17

BRUNCH

Served all day Friday, Saturday and Sunday



Breakfast

BREAKFAST SANDWICH - \$9.50
Eggs your style, VT cheddar, bacon on sourdough bread

CROISSANT SANDWICH - \$9.50
Eggs your style, VT cheddar, sliced tomato, avocado, arugula on housemade croissant

POACHED EGG SANDWICH ROLL - \$5.50
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

EGG IN A HOLE - \$11
Sesame bagel, two fried eggs, served with chopped salad

HAM AND CHEESE EGG IN A HOLE - \$12.50
Sesame bagel, two fried eggs, ham and provolone cheese served with chopped salad

TARTINE

Avocado - \$10
Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough bread

Mushroom - \$13
Shiitake and oakwood mushrooms, sautéed spinach, Parmesan cheese, peashoots, poached egg on toasted sourdough bread

Ricotta & Jam - \$8.50
Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread (V)

SHAKSHUKA

Traditional North African dish with tomato sauce, bell pepper, eggs and feta cheese with toasted challah bread

Traditional - \$12.50

Lamb Meatball & Labneh - \$14.50

Winter Shakshuka - \$13.50

Eggs poached in a potato-leek and roasted sweet potato cream sauce topped with bacon, feta cheese and chives

GREEK STYLE PANCAKES - \$10
Topped with Greek yogurt, sesame, and jam (V)

CROQUE MONSIEUR - \$10.50
Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it CROQUE MADAME, \$2

MUESLI

cup - \$6.50 / bowl - \$9.50
Greek yogurt topped with our housemade granola (pumpkin seeds, oats, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame (V)

PASTRY BASKET - \$9.50
Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice (V)

Plates

WARM FARRO & VEGETABLE BOWL - \$13.00
Warm farro, roasted butternut squash, balsamic red onions, sautéed spinach, pomegranate seeds in a cider dressing with poached egg and whipped labneh (GF)(W)

QUICHE & SALAD - \$9
Served with green salad
Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus (V)

SWEET POTATO TART TATIN - \$9
Sweet potato, caramelized onions, thyme and ricotta cheese
Served with green salad (V)

Salads

Served with housemade roll. Add chicken to any salad - \$3.50

CHICKEN & SWEET POTATO - \$13.50
Baby greens, spinach, and roasted sweet potatoes, tossed in a cider dressing with candied pecans, balsamic red onions, goat cheese and sautéed chicken

SABICH SALAD - \$13
Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

FATTOUSH - \$12.50
Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons (V)

CRUNCHY HALLOUMI - \$13.50
Seared halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette (V)

GREEN & NUTTY - \$13.50
Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese (V)

Soups

Served with housemade bread

SOUP OF THE DAY
CUP - \$5 BOWL - \$7.50

Sandwiches

B.L.A.T. - \$9.50
Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade challah

TURKEY B.L.A.T. - \$10
Smoked turkey added to our favorite B.L.A.T on housemade multigrain bread

LAMB KEBAB - \$11
Spicy lamb kebab, dill labneh, and chopped salad on pita bread

SHORT RIB GRILLED CHEESE - \$9.50
Braised short rib, beet-horseradish relish and cheddar on housemade challah

PROSCIUTTO & FIG PANINI - \$9
Fig jam, brie and prosciutto on housemade ciabatta

SWEET POTATO - \$9
Roasted sweet potatoes, red cabbage slaw, feta cheese, spiced pecans and chile-raisin sauce on warm pita bread (V)

TUNA - \$9
Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah

ROASTED CAULIFLOWER - \$8.50
Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread (V)

BALAKANI - \$8.50
Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta bread (V)

FRESH MOZZARELLA - \$8.50
Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade focaccia (V)

(V) Vegetarian (GF) Gluten-free (W) Warm Bowl

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Coffee

DRIP COFFEE (*Stumptown*) - \$2.50 / \$3

CAFE AU LAIT - \$3 / \$3.50

COLD BREW - \$3.50 / \$4

Espresso

ESPRESSO (*Double shot*) - \$3

MACCHIATO - \$3.25

CORTADO - \$3.50

CAPPUCCINO (*8 oz.*)- \$3.85

AMERICANO (*12 oz. or 16 oz.*) - \$3

LATTE - \$3.85 / \$4.25 / ICED LATTE - \$3.85 / \$4.25

MOCHA - \$4.25 / \$4.85 / ICED MOCHA - \$4.25 / \$4.85

HOUSE LATTE (*Honey-Halva & Cardamom, 12 oz.*) - \$4.75

SEASONAL LATTE (*12 oz.*) - \$4.75

Tea

ASSORTED MEM TEAS

CUP (*12 oz. or 16 oz.*)-\$2.25 POT-\$4.25

Earl Grey, English Breakfast, China Green Jade
Blood Orange Hibiscus, Lemon Chamomile, Crimson Berry
Masala Chai, Moroccan Mint, Vanilla Rooibos

ICED TEA (*Black or Herbal*) - \$3 / \$3.50

MATCHA LATTE (*Hot or Iced*) - \$3.85 / \$4.25

CHAI LATTE (*Hot or Iced*) - \$3.85 / \$4.25

Hot Chocolate

HOT CHOCOLATE - \$4 / \$4.50

Juice, Soda, Water

FRESHLY SQUEEZED ORANGE JUICE - \$4 / \$5

HOUSEMADE MINT LEMONADE - \$3.50 / \$4.50

SAN PELLEGRINO (*Sparkling Water or Soda*) - \$2.25

BOTTLED WATER - \$2

EST. 1999

STUMPTOWN

COFFEE ROASTERS

Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.